



TAPAS
BRINDISA

Card
only

Single
use

WHILE YOU WAIT



PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
PAN DE PINCEL	4
Catalan coca bread, olive oil, garlic, oregano	
ALMENDRAS FRITAS	4
Salted Catalan almonds	
MINI FUET	5
Mini beer sticks (5)	

APERITIF



Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	3.5 / 6.5
BRINDISA PALE ALE (caña / pint)	3.5 / 6.5
ESTRELLA GALICIA RESERVA 1906	3.5 / 6.5
ESTRELLA GALICIA 0,0 (bottle)	3.5
MAELOC DRY CIDER (bottle)	5
EL BANDARRA VERMÚT (red / white / rosé)	6
FINO "CEBALLOS"	7
MANZANILLA LA GITANA	7
EL CELLERET BRUT NATURE	7.5 / 39.5
CASTELLROIG RESERVA BRUT NATURE	47
NEGRONI DE MARE	9
PX OLD FASHIONED	9

🍷 VEGETARIAN 🌱 VEGAN

For allergens, please speak to our team before ordering.
A discretionary 12.5% service charge is added to your bill.

PICOTEO



PAN CON TOMATE	4.5
Sally Clarke's sourdough, Penjar tomato, garlic	
CONSERVAS	5.5
Cured fish of the week, ask for todays	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	
PIMIENTOS DE PADRÓN	6
Galician Padrón peppers, rock salt	
PAN DE LA CASA	3.5
Sally Clarke's house breads, North & South olive oil & Pedro Ximenez vinegar	

MEAT TAPAS



HUEVOS ROTOS	10
Potatoes, broken eggs, Mallorcan black pig sobrasada	
CHORIZO DE LEÓN	9
Chargrilled León chorizo on toast, piquillo pepper, rocket	
POLLO PICANTE	12
Marinated free-range chicken thighs, spicy mojo rojo, hazelnut picada	
CARRILLADAS IBÉRICAS	14.5
Slow-cooked Iberian pork cheeks, red wine, parsnip purée	
FABADA ASTURIANA	11
Spanish faba bean stew, Pablo's smoked panceta, morcilla, Leon chorizo	
TXULETA RUBIA GALLEGA	22 / 42 / 80
Galician blond ex dairy cow sirloin steak, vine tomatoes, padron peppers, chimichurri	

Our beef comes from 7-9 yr old grass-fed Galician cattle.
Available as 200g (£22), 400g (£42) or 1kg (£80)

VEG TAPAS



TORTILLA ESPAÑOLA	6
Potato & onion omelette, alioli	
PATATAS BRAVAS	6
Fried potatoes, spicy tomato sauce, alioli	
MONGETA DEL GANXET	8.5
Heirloom Ganxet beans, roasted pumpkin, pumpkin seeds, watercress	
MONTE ENEBRO	8
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, black figs	
BROCOLI A LA CATALANA	5.5
Purple sprouting broccoli, golden raisins, pine nuts, chilli oil	
ARROZ MELOSO	10
'Creamy' rice, single variety foraged wild mushrooms, truffle, fino, ajillo	
REMOLACHA	10
Roasted beets, Cabrales blue & whipped yoghurt, seeds, Pedro Ximenez dressing	

FISH TAPAS



ARROZ NEGRO	10
Squid ink black Calasparra rice, alioli	
GAMBAS AL AJILLO	9.5
King prawns, chilli, garlic, olive oil	
DORADA	15
Fillet of Gilthead bream, chestnut purée, sauteed single variety wild mushrooms, samphire	
PULPO CON ALCAPARRAS	12
Galician octopus, capers, smoked paprika, olive oil	

CURED & CHEESE



JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Salchichón with peppercorns, Mallorcan sobrasada, Morcilla Iberica, smoked cured cecina beef, guindilla chillies, caperberries, picos de pan	
MANCHEGO VILLAREJO	6
Lactic, herbal semi-cured raw ewes' milk cheese from Castilla La Mancha	
PAYOYO	6
Gently acidic, floral semi hard award winning goats' cheese from the indigenous Payoya goats in Cadiz	
LA PERAL	6
Briny, creamy, mushroomy pasteurised award winning cows' milk blue cheese from Asturias	
PASTURA TRUFFLE	6
Delicate, earthy truffle pasteurised ewes' milk cheese from Extremadura	
TABLA DE QUESOS	19
All four of the above cheeses, dried figs, biscuits	

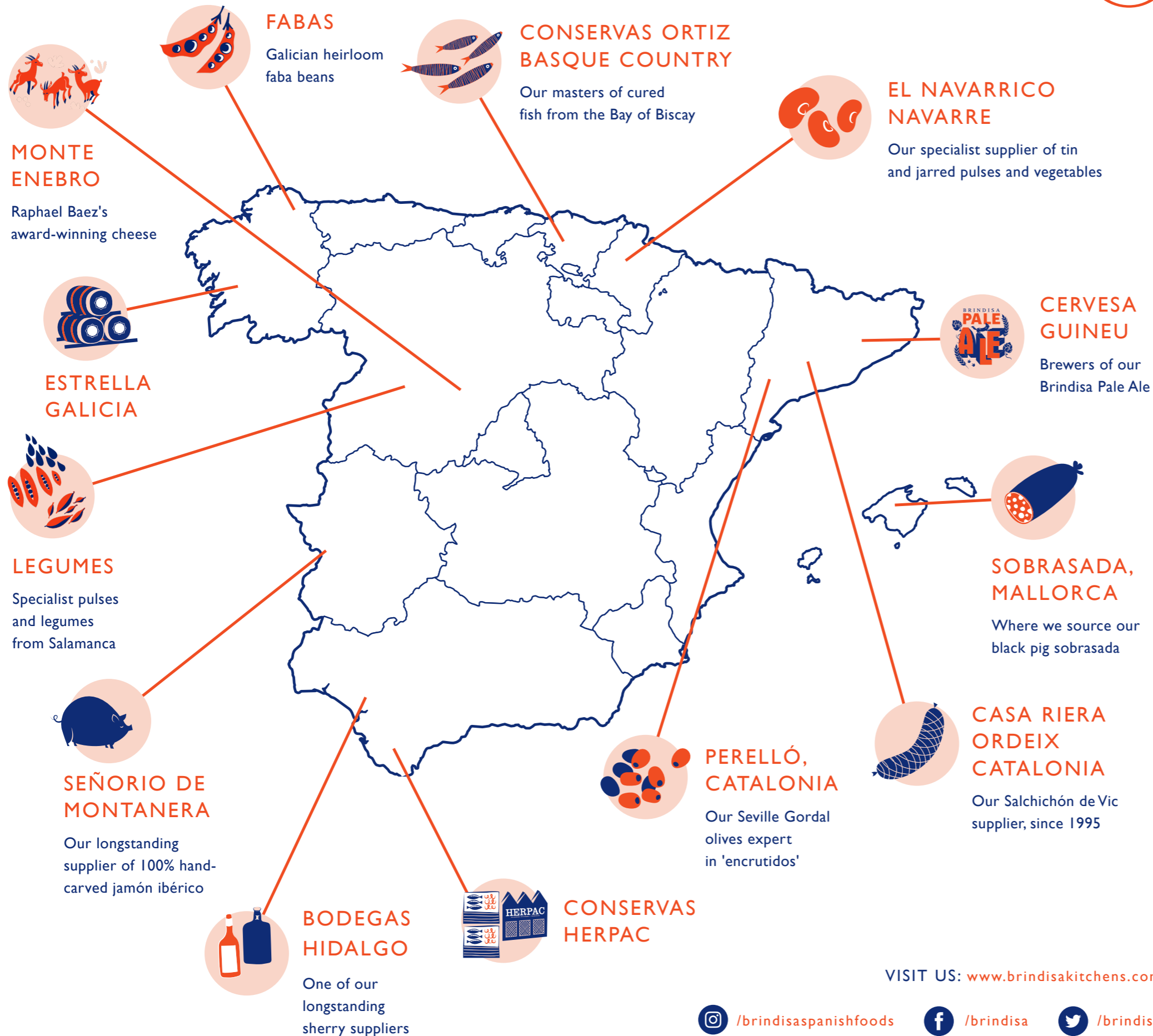
SWEET



TARTA DE MEMBRILLO	6
Quince & almond tart	
CHURROS CON CHOCOLATE	5.5
Churros, Valor Cao chocolate sauce	
MOUSSE DE TURRON	6
Turron mousse, PX, raisins, candied almonds	

Ask for our drinks list for the perfect sweet sherry, dessert and cheese pairing or after dinner digestif

MEET OUR SUPPLIERS



SOURCING & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

Wine: over 80% of our wine is natural, organic or vegan.

Chef jackets: our chef jackets are made using rescued plastic bottles.

Meat: all of our meat is free-range or organic. All of our pork is from free-range acorn fed Iberian pigs.

Water: we have water filters in 3 restaurants to reduce glass waste and provide Belu water in the remainder supporting Water Aid.

Specials: choose one of our specials, designed to use and reduce waste.

LOCAL SUPPLIERS

Primeur: locally sourced, seasonal vegetable and fruit supplier.

The Upper Scale: family owned company with 90% fish coming straight from British day boats.

Sally Clarke's bakery: uses traditional methods and no additives.

Clarence Court: pride themselves on their high welfare conditions. Their free-range hens lay fewer eggs per year than average free-range birds.

Billfields: family run butcher dedicated to linking farm with environment.

BRINDISA

Brindisa Ltd: our sister company supplies all of our specialist Spanish produce such as our beans and legumes, cured meats and cheeses. Love our dishes? You can buy many of the ingredients at brindisa.com or by visiting their shops in Balham and Borough Market.

Our founder Monika started Brindisa on a shoestring. Now, over 30 years later, Brindisa supplies high end restaurants across the UK, supporting small batch and family producers all over Spain.