

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) 7
Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley

Chicharrones 12
Crispy pork belly, mojo rojo

Pan de pincel 7
Catalan coca bread, Papada Ibérica lardo, oregano, Arbequina olive oil, garlic

Perelló Gordal olives 5.5
Hand-stuffed Gordal olives, orange, guindilla, oregano

Pimientos de Padrón (ve) 8
Galician Padrón peppers, rock salt

Croquetas de Jamón 9
Ibérico ham croquettes (3)

Croquetas de Calçot 9
Burnt calçot croquetas, romesco sauce (3)

Matrimonio 12
Cantabrian anchovies, marinated Nardín white anchovies, whipped butter, pan de coca

Manchego marinado 8.5
Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds

(ve) vegan **(v)** vegetarian
Several of our dishes can be adapted to be vegan upon request. Please speak to your server for more information.

A discretionary 13.5% service charge is added to your bill.

For allergens, please speak to our team before ordering.

Seasonal • De temporada

Lentejas con chorizo 14.5
Slow cooked Pardina lentils & Alejandro chorizo pot

Canelones de setas (v) 20
Wild mushroom canelones, autumn black truffle

Coliflor a la plancha (ve) 15.5
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri

Bacalao con puré de patatas al azafrán 26
Cod fillet, saffron potato purée, truffle, sobrasada crumble

Carrilleras Ibéricas 27
Ibérico pork cheeks, chicken reduction, ganxet beans

Judiones con setas 20
Judión butter beans, girolles, chanterelles, Galmesán

Repollo con crema de ajo blanco (ve) 12.5
Grilled hispi cabbage, garlic & almond cream, Fino balsamic pickled wild mushrooms

Mar y montaña 22
Ibérico pork secreto, grilled squid, fabas de Lourenzà, leek & pear purée

Arroz negro 18
Squid ink black Illa de Riu Bahía rice, lemon, alioli
32
- With octopus or prawns
Recommended for 2 people

Classics • De siempre

Huevos rotos 10.5
Potatoes & broken Chapel Farm eggs
Choose from:
- ‘Pisto’ ratatouille-style vegetables **(v)**
- Mallorcan black pig sobrasada
- Jamón serrano

Monte Enebro 10.5
Rafael Báez’s award-winning fried goat’s cheese, orange blossom honey & beetroot crisps

Patatas bravas (v) 8.5
Fried potatoes, spicy tomato sauce, alioli

Tortilla española (v) 8
Traditional Spanish potato & onion omelette, alioli

Chorizo Alejandro 13
Chargrilled Alejandro chorizo on toast, Navarran piquillo peppers, rocket, chimichurri

Gambas al ajillo 13.5
King prawns (5), chilli, garlic, olive oil

Pollo moruno 16
Free-range chicken thighs, date mojo rojo, olive picada

Pulpo con mojo rojo 19.5
Hand-caught Galician octopus, mojo rojo, potato beignet

Txuleta Rubia Gallega 32/55
Galician blond ex dairy cow sirloin steak, Padrón peppers, chimichurri
250g or 500g

Preserved • Curados

Jamón Ibérico de Bellota 14/24
Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera, picos rústicos
25g or 50g

Tabla de charcutería 25
Lomo de Teruel, Señorío Ibérico salchichón, chorizo Ibérico, chicken liver paté, E5 Bakehouse sourdough, guindilla, picos rústicos

Tabla de oro 19
Torta de Barros sheep’s milk, Villarejo rosemary semi-cured raw sheep’s milk, Monte Enebro raw goat’s milk, Ojos de Guadiana Manchego raw sheep’s milk, picos rústicos

Sides • A banda

Pan de la casa (ve) 4.5
E5 Bakehouse sourdough, Arbequina extra virgin olive oil
- Add sobrasada or prawn head butter 1

Ensalada de verduras (ve) 9
Chargrilled parsnips, carrots, fennel, gem lettuce, rainbow radish, salsa de churrasco

Remolacha asada 10.5
Double roasted beetroot, crema de Cabrales, toasted seeds

Brócoli y salsa de piquillo (ve) 9
Tenderstem broccoli, hazelnut picada

Ensalada lentejas con calabaza (ve) 10.5
Pardina lentil salad, roasted pumpkin, balsamic vino dressing