

# BRINDISA

## TAPAS

### Bar • Picoteo

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

**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, Galmesan

**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 Lourenzá, leek & pear purée

**Arroz negro** 18  
Squid ink black Illa de Riu Bahía rice, lemon, alioli  
- *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 Bãez'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