

BRINDISA

TAPAS

Bar • Picoteo

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

Add on:

- Papada Ibérica lardo 4
- Nardín boquerones 5
- Cantabrian anchovies 6
- Jamón Ibérico de Bellota 7

Bacalao rebozado 12.5
Skrei cod, Estrella Galicia batter, pickled guindilla alioli

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 del día 9
Ask your server for today's offering

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

Manchego marinado 9
Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds, termin walnuts

Sardinas Marinadas 10.5
Freshly marinated sardine fillets, pickled fennel, kikones

Seasonal • De temporada

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

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

Carrilleras Ibéricas 27
Ibérico pork cheeks, chickpeas, saffron picada, orange gremolata, Rioja reduction

Repollo con almogrote (v) 12.5
Grilled hispi cabbage, Canarian mojo, Fino balsamic pickled onions

Empedrat 13
Selection of heritage beans, peppers, salt cod flakes, Fino balsamic dressing

Espárragos verdes 16
Wye Valley green asparagus, wild garlic crema, shaved Galmesan cheese

Suquet con fideu 26
Skrei cod, mussels, squid, prawn broth, fideu

Mar y montaña 23
Ibérico cut of the day, grilled squid, fabas de Lourenza, rainbow chard, wild garlic

Arroz negro 18
Squid ink black Illa de Riu Bahía rice, lemon, alioli

Arroz meloso de gambas 20
King prawn Illa de Riu Bahía rice

Picanha 32
Hereford cattle Picanha steak, chimichurri
250g

Classics • De siempre

Huevos rotos 10.5
Potatoes & broken Chapel Farm eggs

Choose from:

- 'Pisto' ratatouille-style vegetables (v) 15.5
- Mallorcan black pig sobrasada
- Jamón serrano

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

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 16
King prawns (6), chilli, garlic, olive oil

Pollo con hinojo 18
Free-range chicken thighs, fennel, saffron, hazelnut & chive picada, wild garlic sauce

Pulpo con mojo rojo 27
Hand-caught Galician octopus, rate potatoes, bone marrow, mojo rojo

Txuleta Rubia Gallega 50/90
Galician blond ex dairy cow sirloin steak, Padrón peppers, chimichurri
500g or 1kg

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 mixta 25
Mix of charcuterie and cheese - ask your server for current selection

Sides • A banda

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

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

Ensalada de lentejas 10.5
Lentils, lodoso peppers, goat's curd, caramelised hazelnuts

Ensalada de hinojo y endivia (ve) 9
Endives, fennel, Castel Franco radicchio, dill, orange vinaigrette

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

Pan de la casa (ve) 4.5
E5 Bakehouse sourdough, Arbequina extra virgin olive oil



Follow our culinary journey!

Scan here to join us on Instagram - follow @brindisa_tapas, snap your dishes, and tag us for a chance to win a £50 voucher.



(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.