

# BRINDISA

## TAPAS

### Bar • Picoteo

<b>Pan con tomate (ve)</b>	7
Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic	
<i>Add on:</i>	
- Papada Ibérica lardo	4
- Nardín boquerones	5
- Cantabrian anchovies	6
- Jamón Ibérico de Bellota	7
<b>Bacalao rebozado</b>	12.5
Skrei cod, Estrella Galicia batter, pickled guindilla alioli	
<b>Perelló Gordal olives</b>	5.5
Hand-stuffed Gordal olives, orange, guindilla, oregano	
<b>Pimientos de Padrón (ve)</b>	8
Galician Padrón peppers, rock salt	
<b>Croquetas de Jamón</b>	9
Ibérico ham croquettes (3)	
<b>Croquetas del día</b>	9
Ask your server for today's offering	
<b>Matrimonio</b>	12
Cantabrian anchovies, marinated Nardín white anchovies, whipped butter, pan de coca	
<b>Manchego marinado</b>	9
Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds, termin walnuts	
<b>Gazpacho (ve)</b>	10
Chilled Penjar tomato, green & red peppers, Arbequina olive oil	

### Seasonal • De temporada

<b>Ensalada de tomate</b>	12.5
Heirloom tomatoes, Gredos goat's curd, Fino balsamico vinegar, Arbequina olive oil, Empeltre black olive breadsticks	
<b>Coliflor a la plancha (ve)</b>	15.5
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri, salsa de churrasco	
<b>Carrilleras Ibéricas</b>	27
Ibérico pork cheeks, chickpeas, saffron picada, orange gremolata, Rioja reduction	
<b>Repollo con almogrote (v)</b>	12.5
Grilled hispi cabbage, Canarian mojo, Fino balsamic pickled onions	
<b>Empedrat</b>	13
Selection of heritage beans, peppers, salt cod flakes, Fino balsamic dressing	
<b>Suquet con fideu</b>	26
Skrei cod, mussels, squid, prawn broth, fideu	
<b>Mar y montaña</b>	23
Ibérico cut of the day, grilled squid, fabas de Lourenza, rainbow chard, ajillo sauce	
<b>Arroz negro</b>	18
Squid ink black Illa de Riu Bahía rice, lemon, alioli	
<b>Arroz meloso de gambas</b>	26
King prawn Illa de Riu Bahia rice, Argentinian red prawns (2)	
<i>Add extra Argentinian red prawn</i>	

### Classics • De siempre

<b>Huevos rotos</b>	10.5
Potatoes & broken Chapel Farm eggs	
<i>Choose from:</i>	
- 'Pisto' ratatouille-style vegetables (v)	
- Mallorcan black pig sobrasada	
- Jamón serrano	
<b>Monte Enebro</b>	10.5
Rafael Báez's award-winning fried goat's cheese, orange blossom honey & beetroot crisps	
<b>Tortilla española (v)</b>	8
Traditional Spanish potato & onion omelette, alioli	
<b>Chorizo Alejandro</b>	13
Chargrilled Alejandro chorizo on toast, Navarran piquillo peppers, rocket, chimichurri	
<b>Gambas al ajillo</b>	16
King prawns (6), chilli, garlic, olive oil	
<b>Pollo con hinojo</b>	18
Free-range chicken thighs, fennel, saffron, hazelnut & chive picada, ajillo sauce	
<b>Pulpo con mojo rojo</b>	27
Hand-caught Galician octopus, rate potatoes, bone marrow, mojo rojo	
<b>Txuleta Rubia Gallega</b>	50/90
Galician blond ex dairy cow sirloin steak, Padrón peppers, chimichurri	
<i>500g or 1kg</i>	

### Preserved • Curados

<b>Jamón Ibérico de Bellota</b>	14/24
Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera, picos rústicos	
<i>25g or 50g</i>	
<b>Tabla mixta</b>	25
Mix of charcuterie and cheese - ask your server for current selection	
<b>Sides • A banda</b>	
<b>Patatas bravas (v)</b>	8.5
Fried potatoes, spicy tomato sauce, alioli	
<b>Ensalada de verduras (ve)</b>	9
Chargrilled carrots, fennel, gem lettuce, rainbow radish, salsa de churrasco	
<b>Ensalada de lentejas</b>	10.5
Lentils, lodosa peppers, goat's curd, caramelised hazelnuts	
<b>Ensalada de hinojo y endivia (ve)</b>	9
Endives, fennel, Castel Franco radicchio, dill, orange vinaigrette	
<b>Brócoli y salsa de piquillo (ve)</b>	9
Purple sprouting broccoli, hazelnut picada	
<b>Pan de la casa (ve)</b>	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.