

BRINDISA

TAPAS

Una tapita mientras

5

Olive mix, chicken liver paté,
toasted sourdough

Bar • Picoteo

Pan con tomate (ve)

7

Catalan coca bread, tomato, garlic

Merluza rebozada

12.5

Hake, beer batter, piparras

Perelló Gordal olives

5.5

Gordal olives, orange, piparra, oregano

Pimientos de Padrón (ve)

8

Galician Padrón peppers, sea salt

Croquetas de jamón

9

Ibérico ham croquetas (3)

Croquetas del día

9

Ask your server for today's offering

Matrimonio

12

Cantabrian anchovies, whipped butter, pan
de coca

Villarejo Manchego (v)

12

Quince paste, picos rústicos

La Gilda Brindisa

9

Cured blue fin tuna, Gordal olives,
anchovy, piparras, grilled green pepper

Patatas bravas (v)

6.5

Fried potatoes, spicy tomato sauce,
alioli, XO sauce

Seasonal • De temporada

Remolacha asada

12.5

Roasted beetroot, blue cheese, mint,
tarragon

Coliflor a la plancha (ve)

15.5

Chargrilled cauliflower, verdina bean purée,
crispy cauliflower leaves, chimichurri

Repollo

14.5

Grilled hispi cabbage, blue cheese, alioli,
garlic crumble

Carrilleras ibéricas

28

Ibérico pork cheeks, roasted carrots

Lentejas con chorizo

14.5

Lentils, León chorizo, morcilla, pork belly,
piparra

Merluza con gazpacho verde

25

Cornish hake, pea & mint gazpacho

Mar y montaña

24

Ibérico cut of the day, scallop, vermut sauce

Setas al ajillo

14

Mix of seasonal mushrooms, semi-cured egg
yolk, shaved Galmesán

Cordero prensado

28

Slow cooked lamb, Payoyo cheese & judión
beans

Arroz meloso de costilla

42

Braised short rib, bone marrow, mushroom
rice

Recommended for 2 guests

Classics • De siempre

Huevos rotos

10.5

Potatoes & broken eggs

Choose from:

- Pisto roasted vegetables (v)
- Mallorcan black pig sobrasada
- Paleta ibérica

Tortilla española (v)

8

Spanish tortilla, alioli

Chorizo Alejandro

13

Chargrilled chorizo on toast, piquillo
peppers, rocket

Gambas al ajillo

16

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

Pollo con hinojo

18

Marinated chicken thighs, fennel,
almonds & garlic sauce

Pulpo a la gallega

27

Galician octopus, potatoes, paprika,
extra virgin olive oil

Arroz negro

22

Squid ink black rice, squid, lemon, alioli

Txuleta rubia gallega

50/90

Galician blonde sirloin, Padrón peppers,
chimichurri

500g or 1kg

Jamón Ibérico de Bellota

24

Hand-carved 100% acorn-fed Ibérico
ham from Señorío de Montanera, picos
rústicos
50g

Preserved • Curados

Tabla mixta

25

Mix of cured meats and cheese - ask your
server for current selection

Tabla de ibérico

25

Paleta, salchichón, chorizo, sobrasada,
picos rústicos, piparra

Tabla de queso

20

A selection of DOP cheeses

Sides • A banda

Ensalada de lentejas

10.5

Lentils, Lodosa peppers, goat's curd,
delica pumpkin

Espinaca a la catalana (ve)

9.5

Spinach, pine nuts, golden raisins, sherry

Ensalada de escarola

8

Frisée salad, pickled onion & fennel,
anchovy dressing

Pan de la casa (ve)

4.5

E5 Bakehouse sourdough

(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.