

# BRINDISA

## TAPAS

### Bar • Picoteo

<b>Pan con tomate (ve)</b> Catalan coca bread, Penjar tomato, garlic	6
<b>Perelló Gordal olives</b> Hand-stuffed Gordal olives, orange, guindilla, oregano	5.5
<b>Pimientos de Padrón (ve)</b> Galician Padron peppers, rock salt	6.5
<b>Croquetas de jamón</b> Ibérico ham croquettes (3)	8
<b>Croquetas de guisantes (ve)</b> Spring pea & mint croquettes (3), lemon zest	8
<b>Cangrejo frito</b> Tempura soft shell crab, lemon, alioli	14

### Preserved • Curados

<b>Jamón ibérico de bellota</b> Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera	24
<b>Tabla de charcutería</b> Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, smoked beef cecina, picos, guindilla	25
<b>Tabla de quesos</b> Torta de Barros unpasteurised ewe's milk, Monte Enebro goat's milk, 1605 Manchego semi-cured ewe's milk	17

### Castile & León special

<b>Cecina de León</b> Pablo's air-dried smoked cured beef, Galmesán, rocket, cider vinaigrette	12.5
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### Seasonal • De temporada

<b>Flor de calabacín relleno</b> Monte Enebro-stuffed courgette flower, orange blossom honey	11
<b>Piquillos rellenos</b> Brindisa salt cod-stuffed Navarran piquillo peppers (2), tomato sauce	9
<b>Espárragos verdes (v)</b> Wye Valley asparagus, ajo blanco, Galmesán	14
<b>Garbanzos con hinojo (ve)</b> Catalan-style Lechoso chickpeas, fennel, saffron & almond picada	12
<b>Almejas en salsa verde</b> Dorset clams, salsa verde, paleta ham	16
<b>Fabada asturiana</b> Fabas de Lourenzã bean stew, guindilla, chorizo, morcilla, Pablo's panceta	15
<b>Coliflor a la plancha (ve)</b> Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	14
<b>Hígado de ternera</b> Calves liver, manzanilla, caramelised onions, deep-fried rosemary & paleta ham	18
<b>Bacalao a la bilbaina</b> Bilbao-style Skrei cod, cherry tomatoes	18
<b>Presca ibérica con judiones</b> Iberico pork 'presa' shoulder (100g) Navarrico butter beans, leek & cauliflower purée	19

Our Grand Tour of Spain is a route designed to discover, explore, live, taste and enjoy regional Spanish cuisine. Join our supper clubs for a more immersive experience or try our monthly specials. Come hungry and leave inspired. ¡Vámonos de viaje!



### Classics • De siempre

<b>Huevos rotos</b> Potatoes & broken Cacklebean egg <i>Choose from:</i> - 'pisto' roasted vegetables (v) - Mallorcan black pig sobrasada	9.5
<b>Patatas bravas (v)</b> Fried potatoes, spicy tomato sauce, alioli	7
<b>Tortilla española (v)</b> Traditional Spanish potato & onion omelette, alioli	6.5
<b>Chorizo Alejandro</b> Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket	11
<b>Gambas al ajillo</b> King prawns (5), chilli, garlic, olive oil	12
<b>Arroz negro</b> Squid ink black Illa de Riu Bahia rice, lemon, alioli	13
<b>Pollo con mojo rojo</b> Free-range chicken thighs, mojo rojo, hazelnut picada	12

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<b>Sharing • Platos for two to share</b>	
<b>Arroz meloso de primavera (ve)</b> Illa de Riu Bahia rice, girolles, peas, pea shoots	15
<b>Txuleta Rubia Gallega (250g)</b> Galician blond ex-dairy cow sirloin steak, Padrón peppers, chimichurri	30

### Sides • A banda

<b>Pan de la casa (v)</b> Sally Clarke's sourdough, seaweed butter, Marcona almond butter	4.5
<b>Brócoli a la catalana (ve)</b> Purple sprouting broccoli, Marcona almonds, golden raisins, shallots	7.5
<b>Pisto manchego (v)</b> 'Pisto' ratatouille-style vegetables, semi-cured egg yolk	7
<b>Remolacha asada</b> Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress	7
<b>Ensalada Xató</b> Catalan-style frisée salad, salt cod, Empeltre black olives, anchovy, xató dressing	9.5

### Sweet • Dulces

<b>Milhojas</b> Puff pastry, tiger nut custard cream, peach	8.5
<b>Flan casero (v)</b> Homemade traditional flan	6
<b>Tarta de Santiago (v)</b> Galician quince & almond tart	8
<b>Helado del día (v)</b> Today's ice cream from Forest Hill Gelato	5.5

(ve) vegan (v) vegetarian  
A discretionary 13.5% service charge is added to your bill.  
For allergens, please speak to our team before ordering.



Scan here to book your tickets for our supper clubs and to discover more details about The Grand Tour of Spain.

Scan here to see our sourcing and sustainability information, as well as details on our suppliers.

