

BRINDISA

TAPAS

Bar • Picoteo

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

Preserved • Curados

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

Seasonal • De temporada

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

Classics • De siempre

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

Sharing • Platos for two to share

Arroz meloso de primavera (v)	15
Illa de Riu Bahia rice, girolles, peas, pea shoots	
Txuleta Rubia Gallega (250g)	30
Galician blond ex-dairy cow sirloin steak, Padrón peppers, chimichurri	

Sides • A banda

Pan de la casa (v)	4.5
E5 Bakehouse sourdough, seaweed butter, Marcona almond butter	
Brócoli a la catalana (ve)	7.5
Purple sprouting broccoli, Marcona almonds, golden raisins, shallots	
Pisto manchego (v)	7
'Pisto' ratatouille-style vegetables, semi-cured egg yolk	
Remolacha asada	7
Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress	
Ensalada Xató	9.5
Catalan-style frisée salad, salt cod, Empeltre black olives, anchovy, xató dressing	

Sweet • Dulces

Milhojas	8.5
Puff pastry, tiger nut custard cream, peach	
Tarta de queso	8
Garrotxa burnt cheesecake	
Tarta de Santiago (v)	8
Galician quince & almond tart	
Helado del día (v)	5.5
Today's ice cream from Forest Hill Gelato	

(ve) vegan (v) vegetarian

A discretionary 13.5% service charge is added to your bill.

For allergens, please speak to our team before ordering.

Cheesemonger's choice

La Bauma Garrotxa (60g)	15
Pasteurised goats' milk from Catalonia. Mild, citrusy, mushroomy. Fine texture, velvety rind.	

Try a specialist cheese, hand selected by our experts in our Balham Cheese Rooms as it is at its best right now, matched with the perfect pairing. When it's gone it's gone!

Pairing (125ml): Brindisa Ancestral, Colet, Penedès (Xarel.lo Vermell)



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.

