

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) 6.5
Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley

Perelló Gordal olives 5.5
Hand-stuffed Gordal olives, orange, guindilla, oregano

Pimientos de Padrón (ve) 7.5
Galician Padrón peppers, rock salt

Croquetas de jamón 8.5
Ibérico ham croquettes (3)

Croquetas de espinaca 8.5
Monte Enebro & spinach croquettes (3), orange blossom honey, beetroot crisps

Queso San Mateo 9
Grilled semicured cow and goats' milk cheese from Gran Canaria, orange mojo verde, palm syrup

Terrina de cerdo 11
Pork terrine, vegetable escabeche

Preserved • Curados

Jamón ibérico de bellota 24
Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera

Boquerones del Cantábrico 9
Marinated Nardin white anchovies, garlic chilli, parsley

Tabla de charcutería 25
Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, smoked beef cecina, picos, guindilla

Tabla de quesos 17
Mahón raw cow's milk, La Peral blue pasteurised cow's milk, 1605 Manchego semi-cured ewe's milk

Seasonal • De temporada

Gazpacho (ve) 8
Chilled Andalusian tomato & garlic soup, green and red peppers

Ensaladilla rusa 13.5
Russian salad, picked white crab, egg

Empedrat 13
Salt cod, Ganxet and Verdina beans Catalan-style salad

Mejillones a la sidra 15
Mussels, Isastegi cider, shallots, fumet

Coliflor a la plancha (ve) 14
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri

Pulpo con mojo rojo 27
Galician octopus, mojo rojo, pink fir potatoes, bone marrow

Solomillo Ibérico 19
Ibérico pork solomillo (100g), escalivada

Espetos con pipirrana 14
Grilled sardines, pipirrana

Arroz meloso de setas (v) 18
Illa de Riu Bahia rice, wild mushrooms

Cheesemonger's choice

A specialist cheese, hand selected by our experts in our Balham Cheese Rooms.

Queso Payoyo 16
Pasteurised sheep's milk cheese from Grazalema, Andalucía. Big nutty flavour with a malty caramel finish. Coated in ibérico lard and wheat germ

Pairing (175ml): Entero, Cooperativa Villamealea, Manchuela (Macabeo)



Classics • De siempre

Huevos rotos 10
Potatoes & broken Cacklebean egg

Choose from:
- 'Pisto' ratatouille-style vegetables (v)
- Mallorcan black pig sobrasada

Monte Enebro 10.5
Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps

Patatas bravas (v) 7.5
Fried potatoes, spicy tomato sauce, alioli

Tortilla española (v) 7.5
Traditional Spanish potato & onion omelette, alioli

Chorizo Alejandro 12
Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket, chimichurri

Gambas al ajillo 12.5
King prawns (5), chilli, garlic, olive oil

Pollo con mojo rojo 15
Free-range chicken thighs (2), Gordal, Empeltre and Manzanilla picada, mojo rojo

Arroz negro 15
Squid ink black Illa de Riu Bahia rice, lemon, alioli, squid

Txuleta Rubia Gallega 30/55
Galician blond ex-dairy cow sirloin steak, Padrón peppers, chimichurri
---250g or 500g

Sides • A banda

Pan de la casa (v) 4.5
E5 Bakehouse sourdough, seaweed butter, Marcona almond butter

Ensalada de verano (ve) 6
Summer mixed leaf salad, house dressing

Ensalada de tomate 10.5
Heirloom tomatoes, Payoyo goat's cheese cream, mini olive breadsticks

Remolacha asada 7.5
Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress

Brócoli a la catalana (ve) 8
Tenderstem broccoli, Marcona almonds, golden raisins, shallots

Sweet • Dulces

Mousse de chocolate (v) 7.5
Dark chocolate mousse, Arbequina olive oil, Maldon salt, picos de pan

Tarta de queso 8
Garrotxa burnt cheesecake, Penjar tomato jam

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.

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

