

# 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

### 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

### Cheesemonger's choice

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

**Queso Payoyo** 8/16  
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

**Carrilleras ibéricas** 27  
Ibérico pork cheeks, Payoyo goat's cheese cream, port reduction, beetroot crisps

**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.

