

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley	6.5
Perelló Gordal olives Hand-stuffed Gordal olives, orange, guindilla, oregano	5.5
Pimientos de Padrón (ve) Galician Padrón peppers, rock salt	7.5
Croquetas de jamón Ibérico ham croquettes (3)	8.5
Croquetas de setas (v) Wild mushrooms croquettes (3), truffle oil alioli	8.5
Queso San Mateo Grilled semicured cow and goats' milk cheese from Gran Canaria, orange mojo verde	9

Preserved • Curados

Jamón ibérico de bellota Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera	24
Boquerones del Cantábrico Marinated Nardin white anchovies, garlic chilli, parsley	9
Tabla de charcutería Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, smoked beef cecina, picos, guindilla	25
Tabla de quesos Picos de Europa blue cow & goat's milk cheese, Villarejo honey and oregano Manchego semi-cured raw sheep's milk, Mahón raw cow's milk	17

Seasonal • De temporada

Repollo con almogrote Grilled hispi cabbage, Canarian mojo, pickled red onions, guindilla	12
Judiones con setas y trufa Judión butter beans, girolles, chanterelles, 1605 Manchego, autumn black truffle	20
Alubias de Tolosa Fabas de Tolosa stew, guindilla, chorizo León, Pablo's smoked panceta, morcilla	18
Mejillones a la sidra Mussels, Isastegi cider, shallots, fumet	15
Coliflor a la plancha (ve) Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	14.5
Pulpo con mojo rojo Galician octopus, mojo rojo, pink fir potatoes, bone marrow	27
Panceta de cerdo ibérico Ibérico pork belly, roasted Delica pumpkin, chicken reduction	23
Apio-nabo a la sal (ve) Salt-baked celeriac, wild mushrooms al ajillo	14.5
Merluza con sobrasada Grilled hake, sobrasada crumbs, Jerusalem artichoke purée	26
Chuletas de cordero Grilled Barnsley lamb chops (2), roasted Spanish red peppers, Valdespino dressing	32

Cheesemonger's Choice

Zamorano Vicente Pastor Raw sheep's milk. Rich and buttery <i>Pairing (125ml):</i> Brindisa Ancestral, Colet, Penedès, Xarel.lo Vermell	14
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Classics • De siempre

Huevos rotos Potatoes & broken Cacklebean egg <i>Choose from:</i> - 'Pisto' ratatouille-style vegetables (v) - Mallorcan black pig sobrasada	10
Monte Enebro Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps	10.5
Patatas bravas (v) Fried potatoes, spicy tomato sauce, alioli	7.5
Tortilla española (v) Traditional Spanish potato & onion omelette, alioli	7.5
Chorizo Alejandro Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket, chimichurri	12
Gambas al ajillo King prawns (5), chilli, garlic, olive oil	12.5
Pollo con mojo rojo Free-range chicken thighs (2), Gordal, Empeltre and Manzanilla picada, mojo rojo	15
Carrilleras ibéricas Ibérico pork cheeks, Rioja reduction, roasted parsnip purée, parsnip crisps	27
Arroz negro Squid ink black Illa de Riu Bahia rice, lemon, alioli, squid	26
Txuleta Rubia Gallega 500g Galician blond ex-dairy cow sirloin steak, Padrón peppers, chimichurri	55

Sides • A banda

Pan de la casa (v) E5 Bakehouse sourdough, seaweed butter, Marcona almond butter	4.5
Ensalada de otoño (v) Red chicory, Castelfranco and Treviso radicchio, radish, Moscatel dressing	7
Ensalada de lentejas Pardina lentils salad, celeriac, apple, honey, radicchio, hazelnut, Elvira's goat's cheese	9
Remolacha asada Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress	7.5
Brócoli a la catalana (ve) Tenderstem broccoli, Marcona almonds, golden raisins, shallots	8

Sweet • Dulces

Arroz con leche (v) Citrus rice pudding, dried raspberries, Navarrico peach gel, lime zest	8
Tarta de queso Garrotxa burnt cheesecake, Penjar tomato jam	8
Tarta de Santiago (v) Galician quince & almond tart	8
Helado del día (v) 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.

