

# 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 setas (v)** 8.5  
Wild mushrooms croquettes (3), truffle oil alioli

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

### Preserved • Curados

**Jamón ibérico de bellota** 14/24  
Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera  
*25g or 50g*

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

**Tabla de quesos** /18.5  
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, Torta de Barros

### Seasonal • De temporada

**Repollo con almogrote** 12  
Grilled hispi cabbage, Canarian mojo, pickled red onions, guindilla

**Judiones con setas y trufa** 20  
Judión butter beans, girolles, chanterelles, 1605 Manchego, autumn black truffle

**Coliflor a la plancha (ve)** 14.5  
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri

**Lentejas con chorizo de León** 13.5  
Slow cooked Pardina lentils & chorizo pot

**Panceta de cerdo** 23  
Pork belly, roasted Delica pumpkin, chicken reduction

**Merluza con sobrasada** 26  
Grilled hake, sobrasada crumbs, Jerusalem artichoke purée

**Canelones de setas (v)** 18  
Wild mushroom canelones, autumn black truffle

**Vieira, salsa de puerros** 16  
Scallop, leek cream, papada ibérica

**Carrilleras ibéricas** 27  
Ibérico pork cheeks, payoyo cream, rioja and chocolate reduction

**Cordero lechal prensado** 20  
Pressed lamb shoulder with manzanilla La Gitana, faba beans, carrot purée

### Follow our culinary journey!



Scan here to follow our new Instagram for the latest menu launches, exclusive dishes, and delicious updates.

### 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)** 7.5/14  
Spanish potato omelette, alioli

*Choose from:*  
- Traditional Spanish potato & onion (v)  
- Wild mushroom and truffle (v)

**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

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

**Arroz negro** 26  
Squid ink black Illa de Riu Bahia rice, lemon, alioli, squid

**Txuleta Rubia Gallega 500g** 55  
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

**Ensalada de otoño (v)** 7  
Red chicory, Castelfranco and Treviso radicchio, radish, Moscatel dressing

**Ensalada de lentejas** 9  
Pardina lentils salad, celeriac, apple, honey, radicchio, hazelnut, Elvira's goat's cheese

**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

**Arroz con leche (v)** 8  
Citrus rice pudding, dried raspberries, Navarrico peach gel, lime zest

**Tarta de queso** 8  
Garrotxa burnt cheesecake, Penjar tomato jam

**Tarta de Santiago (v)** 10  
Galician quince & almond tart, vanilla ice cream

**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.

