

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

Preserved • Curados

Jamón ibérico de bellota Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera <i>25g or 50g</i>	14/24
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, Torta de Barros	/18.5

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
Coliflor a la plancha (ve) Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	14.5
Lentejas con chorizo de León Slow cooked Pardina lentils & chorizo pot	13.5
Panceta de cerdo Pork belly, roasted Delica pumpkin, chicken reduction	23
Merluza con sobrasada Grilled hake, sobrasada crumbs, Jerusalem artichoke purée	26
Canelones de setas (v) Wild mushroom canelones, autumn black truffle	18
Vieira, salsa de puerros Scallop, leek cream, papada ibérica	16
Carrilleras ibéricas Ibérico pork cheeks, payoyo cream, rioja and chocolate reduction	27
Cordero lechal prensado Pressed lamb shoulder with manzanilla La Gitana, faba beans, carrot purée	20

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) Spanish potato omelette, alioli <i>Choose from:</i> - Traditional Spanish potato & onion (v) - Wild mushroom and truffle (v)	7.5/14
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
Pulpo con mojo rojo Galician octopus, mojo rojo, pink fir potatoes, bone marrow	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, vanilla ice cream	10
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.



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