

# BRINDISA

## TAPAS

### Bar • Picoteo

<b>Pan con tomate (ve)</b> 6.5 Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley
<b>Pan de pincel (v)</b> 7 Catalan coca bread, papada, oregano, Arbequina olive oil, garlic
<b>Perelló Gordal olives</b> 5.5 Hand-stuffed Gordal olives, orange, guindilla, oregano
<b>Pimientos de Padrón (ve)</b> 7.5 Galician Padrón peppers, rock salt
<b>Croquetas de jamón</b> 8.5 Ibérico ham croquettes (3)
<b>Croquetas de piquillo</b> 8.5 Piquillo pepper croquettes (3), shaved 1605 Manchego
<b>Tetilla al horno</b> 12 Baked tetilla cheese, slow-cooked Penjar tomato, black olives, anchovies
<b>Mejillones en escabeche</b> 7 Pickled mussels, fennel, carrot, moscatel vinegar
<b>Anchoas del Cantábrico</b> 12 Cantabrian anchovies, Arbequina olive oil
<b>Boquerones del Cantábrico</b> 9 Marinated Nardín white anchovies, garlic, chilli, parsley
<b>Manchego marinado</b> 8 Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds



**Follow our culinary journey!**

Scan here to join us on Instagram - follow @brindisa\_tapas, snap your dishes, and tag us for a chance to win a £50 voucher.

### Seasonal • De temporada

<b>Cogollo con almogrote</b> 12 Grilled baby gem lettuce, Canarian mojo de queso Manchego, pickled red onions, guindilla
<b>Espárragos verdes (ve)</b> 14.5 Grilled asparagus, roasted garlic cream, hazelnut picada
<b>Coliflor a la plancha (ve)</b> 14.5 Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri
<b>Lentejas con chorizo de León</b> 13.5 Slow cooked Pardina lentils & chorizo pot
<b>Panceta de cerdo</b> 26 Pork belly, grilled squid, chicken reduction, leeks, lime zest
<b>Filete de trucha</b> 26 Pan-fried trout fillet, peas, mint, shallots
<b>Morcilla de Burgos</b> 15 Black pudding, roasted vegetables, migas
<b>Vieira con puré de guisantes</b> 16 Scallop, pea purée, papada ibérica lardo
<b>Corte ibérico del día</b> 24 Ibérico pork, Lodosa Navarrico pepper
<b>Cordero lechal prensado</b> 20 Pressed lamb shoulder with manzanilla La Gitana, judión beans, carrot purée

### Seasonal special

<b>Arroz meloso de centollo</b> 45 Spider crab, Bomba rice, nora pepper, shellfish-infused broth
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*Subject to daily availability - please check with your server*

### Classics • De siempre

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

### Preserved • Curados

<b>Jamón ibérico de bellota</b> 14/24 Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera, picos rústicos <i>25g or 50g</i>
<b>Tabla de charcutería</b> 25 Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, sobrasada ibérica, picos rústicos, guindilla
<b>Tabla de quesos</b> 18.5 Rey Silo Mama Marisa cow's milk blue cheese, Villarejo rosemary Manchego semi-cured raw sheep's milk, Mahón raw cow's milk, Lambda raw sheep's milk, picos rústicos
<b>Tabla para picar</b> 30 Selection of charcutería & cheeses, octopus salpicón, ibérico tartar, escalivada on toast, gildas, cocktail mix & Padrón peppers <i>Recommended minimum 2 people per board</i>
<b>Sides • A banda</b>
<b>Pan de la casa (v)</b> 4.5 E5 Bakehouse sourdough, seaweed butter, Marcona almond butter
<b>Ensalada de Verduras (ve)</b> 9.5 Chargrilled vegetables, green gazpacho
<b>Ensalada de lentejas</b> 9 Pardina lentil salad, apple, honey, hazelnut, Elvira's goat's cheese
<b>Remolacha asada</b> 7.5 Heritage beets, Cabrales blue cheese, yoghurt, orange blossom honey, baby watercress
<b>Brócoli y salsa de piquillo (ve)</b> 8 Purple sprouting broccoli, hazelnut picada

(ve) vegan (v) vegetarian

A discretionary 13.5% service charge is added to your bill.  
For allergens, please speak to our team before ordering.