

BRINDISA

TAPAS

Una tapita mientras

5

Olive mix, chicken liver paté,
burnt alioli, toasted sourdough

Bar • Picoteo

Pan con tomate (ve)

7

Catalan coca bread, Penjar tomato,
Arbequina olive oil, garlic

Merluza rebozada

12.5

Hake, beer batter, guindilla alioli

Perelló Gordal olives

5.5

Hand-stuffed Gordal olives,
orange, guindilla, oregano

Pimientos de Padrón (ve)

8

Galician Padrón peppers, rock salt

Croquetas de Jamón

9

Ibérico ham croquettes (3)

Croquetas del día

9

Ask your server for today's offering

Matrimonio

12

Cantabrian anchovies, marinated Nardín
white anchovies, whipped butter, pan de
coca

Villarejo Manchego (v)

12

With quince paste, picos rústicos

Patatas bravas (v)

6.5

Fried potatoes, spicy tomato sauce,
alioli

Seasonal • De temporada

Remolacha asada

12.5

Double roasted beetroot, picos blue cheese,
mint, tarragon

Coliflor a la plancha (ve)

15.5

Chargrilled cauliflower, Verdina bean purée,
crispy cauliflower leaves, chimichurri, salsa de
churrasco

Repollo con queso azul

14.5

Grilled hispi cabbage, Picos blue cheese,
alioli, roasted garlic crumble, fried hispi
leaves

Carrillera Ibérica

17

Ibérico pork cheek, fennel, carrots,
caramelised onions

Lentejas con chorizo

14.5

Pardina lentils and León chorizo stew

Merluza con gazpacho verde

25

Cornish hake, pea & mint gazpacho

Mar y montaña

24

Ibérico cut of the day, scallop, vermut
reduction

Setas al ajillo

14

Ceps, chanterelles, girolles, semi-cured egg
yolk, shaved Galmesán

Cordero prensado

28

Slow cooked lamb shoulder, roasted carrots,
Judión beans

Classics • De siempre

Huevos rotos

10.5

Potatoes & broken Chapel Farm eggs

Choose from:

- 'Pisto' ratatouille-style vegetables (v)

- Mallorcan black pig sobrasada

- Jamón serrano

Tortilla española (v)

8

Traditional Spanish potato & onion
omelette, alioli

Chorizo Alejandro

13

Chargrilled Alejandro chorizo on toast,
Navarran piquillo peppers, rocket,
chimichurri

Gambas al ajillo

16

King prawns (6), chilli, garlic, olive oil

Pollo con hinojo

18

Chicken thighs, fennel, sobrasada
Marcona almonds and garlic sauce

Pulpo a la Gallega

27

Galician octopus, Koffman potatoes,
paprika, Núñez de prado extra virgin
olive oil

Arroz negro

22

Squid ink black Illa de Riu Bahía rice,
cuttlefish, lemon, alioli

Txuleta Rubia Gallega

50/90

Galician blond sirloin steak, Padrón
peppers, chimichurri
500g or 1kg

Jamón Ibérico de Bellota 14/24

Hand-carved 100% acorn-fed Ibérico
ham from Señorío de Montanera, picos
rústicos
25g or 50g

Preserved • Curados

Tabla mixta

25

Mix of charcuterie and cheese - ask your
server for current selection

Tabla de queso clásica

20

A selection of DOP cheeses

Sides • A banda

Ensalada de lentejas

10.5

Pardina lentils, Iodosa peppers, goat's
curd, delicata pumpkin

Brócoli a la catalana (ve)

9.5

Tenderstem broccoli, grilled shallots, pine
nuts, raisins

Ensalada de escarola rizada

8

Frisée salad, pickled onion and fennel,
anchovy dressing

Pan de la casa (ve)

4.5

E5 Bakehouse sourdough

(ve) vegan (v) vegetarian

Several of our dishes can be adapted to be vegan upon
request. Please speak to your server for more
information.

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