

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) 6.5
Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley

Pan de pincel 7
Catalan coca bread, papada ibérica lardo, oregano, Arbequina olive oil, garlic

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 piquillo 8.5
Piquillo pepper croquettes (3), shaved 1605 Manchego

Tetilla al horno 12
Baked tetilla cheese, slow-cooked Penjar tomato, black olives, anchovies

Mejillones en escabeche 7
Pickled mussels, fennel, carrot, moscatel vinegar

Anchoas del Cantábrico 12
Cantabrian anchovies, Arbequina olive oil

Boquerones del Cantábrico 9
Marinated Nardín white anchovies, garlic, chilli, parsley

Manchego Marinado 8
Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds

(ve) vegan (v) vegetarian

A discretionary 13.5% service charge is added to your bill.

For allergens, please speak to our team before ordering.

Seasonal • De temporada

Cogollo con almogrote 12
Grilled baby gem lettuce, Canarian mojo de queso Manchego, pickled red onions, guindilla

Espárragos (ve) 14.5
Grilled white & green asparagus, roasted garlic cream, hazelnut picada

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 26
Pork belly, grilled squid, chicken reduction, leeks, lime zest

Filete de trucha 26
Pan-fried trout fillet, peas, mint, shallots

Carrilleras ibéricas 27
Ibérico pork cheeks, payoyo cream, rioja reduction

Vieira con puré de guisantes 16
Scallop, pea purée, papada ibérica lardo

Corte ibérico del día 24
Ibérico pork, Lodosa Navarrico pepper

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

Seasonal special

Arroz meloso de centollo 45
Spider crab, Bomba rice, nora pepper, shellfish-infused broth

Subject to daily availability - please check with your server

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
Traditional Spanish potato & onion omelette, alioli

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 moruno 15
Free-range chicken thighs (2), date mojo rojo, olive picada

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

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

Txuleta Rubia Gallega 55
Galician blond ex dairy cow sirloin steak, Padrón peppers, chimichurri

Preserved • Curados

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

Tabla de charcutería 25
Lomo de Teruel, salchichón de Vic, chorizo ibérico, sobrasada ibérica, picos rústicos, guindilla

Tabla de quesos 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, Torta de Barros raw sheep's milk, picos rústicos

Sides • A banda

Pan de la casa (v) 4.5
E5 Bakehouse sourdough, seaweed butter, Marcona almond butter

Ensalada de Verduras (ve) 9
Chargrilled vegetables, green gazpacho

Ensalada de lentejas 9
Pardina lentil salad, apple, honey, hazelnut, Elvira's goat's cheese

Remolacha asada 7.5
Heritage beets, Cabrales blue cheese, yoghurt, orange blossom honey, baby watercress

Brócoli y salsa de piquillo (ve) 9
Purple sprouting broccoli, hazelnut picada



Follow our culinary journey!

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