

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) 7
Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley

Chicharrones 12
Crispy pork belly, mojo rojo

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) 8
Galician Padrón peppers, rock salt

Croquetas de jamón 9
Ibérico ham croquettes (3)

Croquetas de espinaca 9
Spinach croquettes (3), shaved 1605 Manchego

Chipirones fritos 12
Crispy squid, Mallorcan unsmoked paprika, alioli

Anchoas del Cantábrico 12
Cantabrian anchovies, Arbequina olive oil

Boquerones del Cantábrico 9.5
Marinated Nardín white anchovies, garlic, chilli, parsley

Manchego Marinado 8.5
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

Esqueixada 12
Catalan-style salted cod fish, black olives, verdina beans

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

Coliflor a la plancha (ve) 15.5
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri

Caldereta 28
Halibut, clams, mussels, fish broth reduction

Gazpacho 15
Chilled Penjar tomato, green & red peppers, fino marinated mackerel, beetroot

Flor de calabacín rellena 16
Monte Enebro stuffed courgette flower, orange blossom honey, fresh thyme

Carrilleras ibéricas 27
Ibérico pork cheeks, chicken reduction, judión beans

Vieira con ajada 16
Hand-dived scallop, garlic, Mallorcan unsmoked paprika, fino white balsamic

Corte ibérico del día 26
Ibérico pork, escalivada

Panceta de Cordero 26
Rolled belly of lamb, Fabas de Lourenza beans, salsa verde

Seasonal special

Mariscada 55
Mussels, razor clams, Argentinian red prawns, cockles, oysters, Queen scallops
Subject to availability - please check with your server

Classics • De siempre

Huevos rotos 10.5
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) 8.5
Fried potatoes, spicy tomato sauce, alioli

Tortilla española (v) 8
Traditional Spanish potato & onion omelette, alioli

Chorizo Alejandro 13
Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket, chimichurri

Gambas al ajillo 13.5
King prawns (5), chilli, garlic, olive oil

Pollo moruno 16
Free-range chicken thighs, date mojo rojo, olive picada

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

Arroz negro 38
Squid ink black Illa de Riu Bahía rice, lemon, alioli, octopus

Txuleta Rubia Gallega 55
500g 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 19
Rey Silo Mama Marisa cow's milk blue cheese, Villarejo rosemary semi-cured raw sheep's milk, Mahón raw cow's milk, Lambda raw Manchega sheep's milk, picos rústicos

Sides • A banda

Pan de la casa (ve) 4.5
E5 Bakehouse sourdough, Arbequina olive oil, PX Vinegar

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

Ensalada de tomate (v) 11.5
Heirloom tomato, Torta de Barros raw sheep's milk, house dressing, black olive breadsticks

Remolacha asada (ve) 9.5
Heritage beetroot, red & yellow fleshed watermelon, chilli, lime, mint, house dressing

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



Follow our culinary journey!

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