Events & **Private Hire**













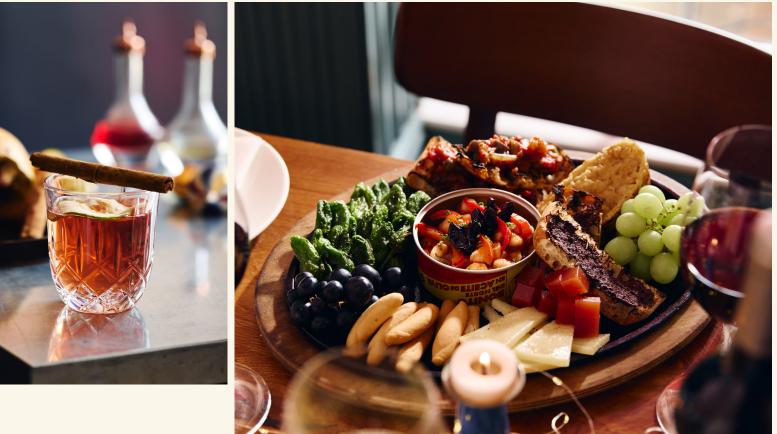


Clockwise from top-left:

- **1.** Classic tapas dishes
- 2. Richmond private dining room
- **3.** Seasonal cocktails
- 4. A selection of canapés







Clockwise from top-left:

- **1.** Group dining South Kensington
- 2. Battersea private dining room
- 3. Seasonal Tabla mixta
- 4. Seasonal cocktail

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Events & Private Hire

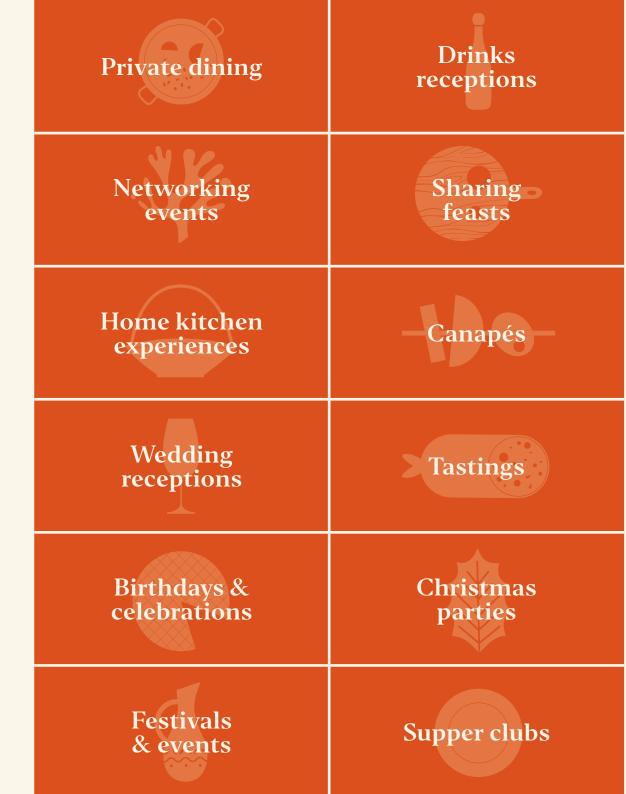
Whether it's a family occasion or an office party, bring everyone to the table together and celebrate with us, Spanish style!

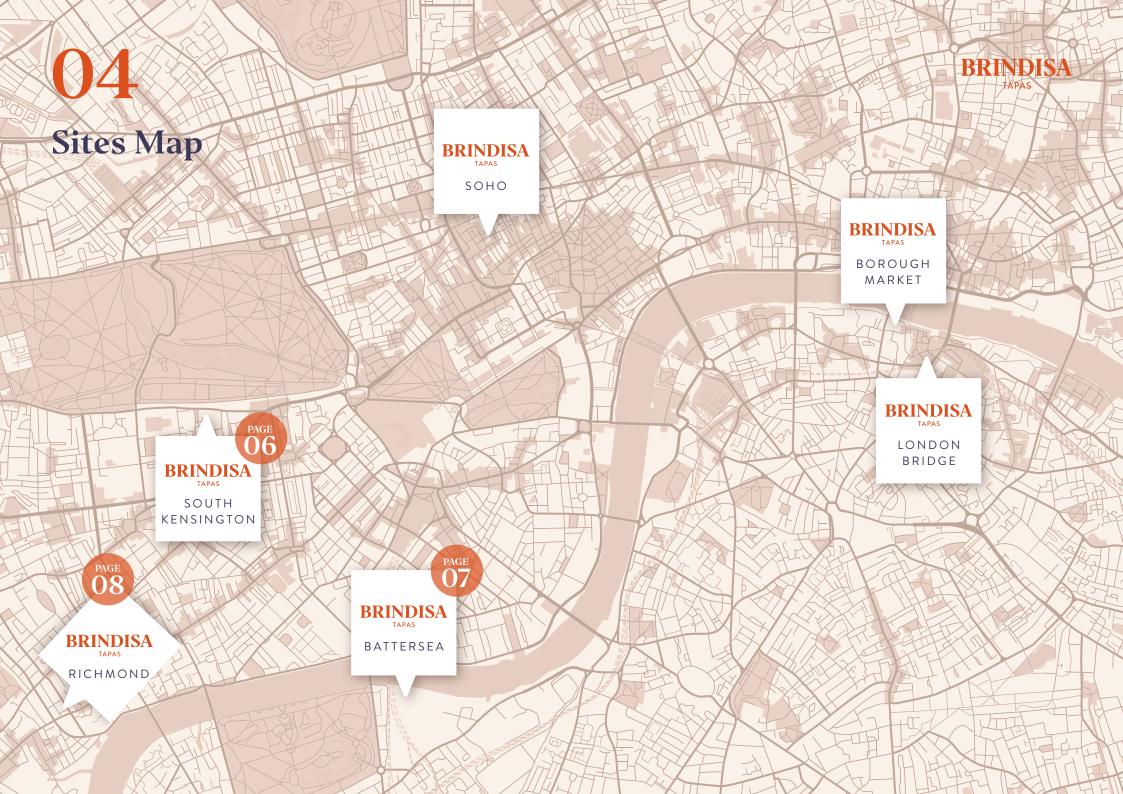
Whatever you're looking for, get in touch and see how we can make it a reality, just email **hola@brindisakitchens.com**

Looking for the perfect present?

Buy one of our gift vouchers at **shop.brindisatapas.com**







Our Spaces

BRIND

Alfresco terraces, bodega bars and home kitchen style private dining rooms.

FULL SPACE -----

SEMI - PRIVATE

DINING

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Brindisa South Kensington

Our family-style restaurant inspired by Spanish home cooking, South Kensington epitomises our favourite phrase **'nuestra casa es su casa'** - our home is your home.

Where

7-9 Exhibition Rd, SW7 2HE +44 (0)207 590 0008

Closest station: South Kensington

Capacity

Full hire: 50 seated / 80 standing

Semi-private area: 20 seated





FULL SPACE -

Brindisa Battersea

Our beautiful **riverside restaurant** located next to Battersea Power Station, complete with a terrace and private dining room.

Where

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25 Circus Road West, Battersea Power Station, SW11 8EZ

Closest station: Battersea Power Station / Sloane Square

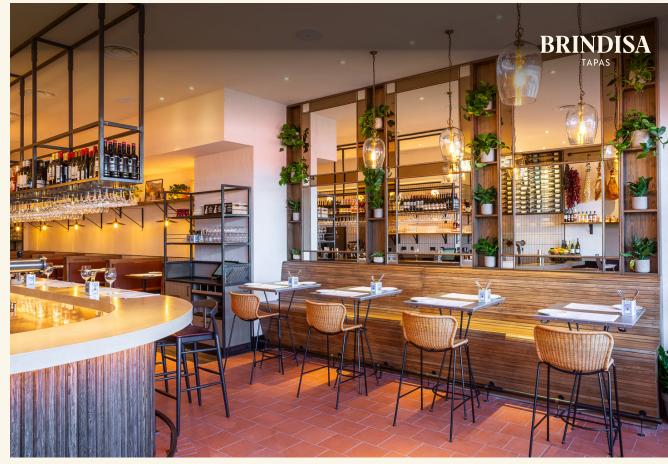
Capacity

Full hire: 100 seated / 150 standing

Partial hire: 45 seated

Terrace (partially covered & heated): 20 seated / 35 standing

Private dining room: 12 seated



Private dining room 12 seated





PRIVATE DINING

08

Brindisa Richmond

Our first venture into **London's leafy suburbs** and the ideal riverside location in Richmond to host memorable events.

Where

5 Whittaker Avenue, Richmond, TW9 1EJ

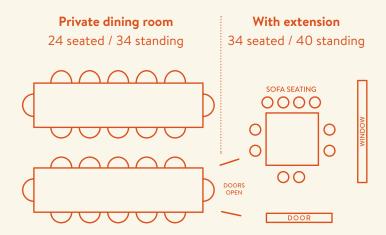
Closest station: Richmond

Capacity

Full hire: 150 seated / 180 standing

Bodega Bar private dining room: 24 seated / 34 standing with extension 34 seated / 40 standing







Sample Menus

Our menus change with the seasons, and can be adapted and updated to suit your needs

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Sample Set Menu

Served to share.

Our sharing menu is available for a minimum of ten people and is designed to be enjoyed amongst the group in a traditional tapas style.

Vegan or vegeterian options available on request

Menu Brindis

- Para Picar -

Encurtidos

Cocktail mix, olives, pickles, pan de pincel with lardo

Tabla mixta

Manchego Villarejo rosemary, Teruel Iomo, piquillo croqueta, jamón croqueta, padrón peppers, tortilla, alioli, picos de pan

- Plato Principal -

Parrillada mixta

León chorizo & rocket, chimichurri Pork belly & mojo rojo, mojo verde Chicken thighs & romesco sauce

Served with:

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

Patatas bravas Fried potatoes, spicy tomato sauce, alioli

Ensalada de verduras Chargrilled vegetables, green gazpacho

- Postre -

Basque cheesecake

Pequeños Extras

Add glass of Pedro Ximénez (+£7pp) Add a seasonal cheeseboard (+£7.5pp) Add glass of sherry or cava (+£5pp) Addd jamón Iberico, 100% de Bellota (25g each +£10pp)





Sample Set Menu

Served to share.

Our sharing menu is available for a minimum of ten people and is designed to be enjoyed amongst the group in a traditional tapas style.

Please note all choices of dishes will be applicable for all the guests in the party.

Menu Banquete

- Para Picar -

Perelló Gordal olives, orange, oregano

Hand-carved Jamón Ibérico 100% de Bellota, picos de pan

Sobrasada croquette, prawn head aioli

- Entrada -Galician tuna empanada slice

- Banquete -

Choose from: Whole suckling pig, patatas a la pobre or Whole Galician octopus, sliced potatoes Both served with brócoli a la catalana, salted Marcona almonds

- Postre -

Choose from: Basque cheesecake or Seasonal cheeseboard

Pequeños Extras

Add glass of Pedro Ximénez (+£7pp) Add glass of sherry or cava (+£5pp) Addd jamón Iberico, 100% de Bellota (25g each +£10pp)







Canapés

Choose from our selection of party bites.

All our canapé selections and prices are based on one of each canapé per person

Clásico £22pp

Pan con tomate (v) with or without jamón Confit baby artichoke, alioli (v) Tortilla pincho, alioli (v) Escalivada pincho Jamón croqueta Manchego pincho, quince (v)

Vegana £20pp

Confit artichoke (ve) Escalivada pincho, black olive (ve) Vegan croqueta (ve) Pan con tomate (ve) Baby asparagus tempura, truffle (ve) Savoury peach crumble, smoked chilli (ve)

Banquete £30pp

Cod pil pil pincho Galician octopus, paprika, potato King prawn croqueta, prawn head alioli Tuna tartare, Nacarii Spanish caviar Rabbit terrine, apple purée, cranberry Baby asparagus tempura, truffle (ve)

Brindis £30pp

Salt cod fritter, tartare sauce Baby gem, crab, alioli Sobrasada pincho, honey Escalivada pincho (ve) Navarrico peach, payoyo cheese (v) Monte Enebro cigar, beetroot & coffee

Dulces | Sweet

Additional £2 per item

Mini tarta de Santiago Mini chocolate mousse Mini burnt goats' curd cheesecake Turrón - Spanish nougat

Croqueta Bon Bon Cone

Additional £5 per item

Iberico morcilla croqueta, piquillo purée Cuttlefish in its ink Pea & porcini, shaved truffle (v) Iberico ham, lardo King prawn, prawn head alioli





Shopping & Gifts

Dining Vouchers for our Restaurants

Visit shop.brindisatapas.com

Hampers, Hams & Presents

Love our ham and cheeses? Pick up these, and many other fabulous Spanish products, at one of our shops or online.

Shops

Brindisa Shop at Borough Market The Floral Hall, Stoney Street, Borough Market, London, SE1 9AF

Brindisa Cheese & Charcuterie 6 Hildreth St, Balham, London, SW12 9RQ

Online Shop Brindisa.com







To make an enquiry, please contact our Reservations team at: hola@brindisakitchens.com

> BRINDISATAPAS.COM @BRINDISA_TAPAS



