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

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!

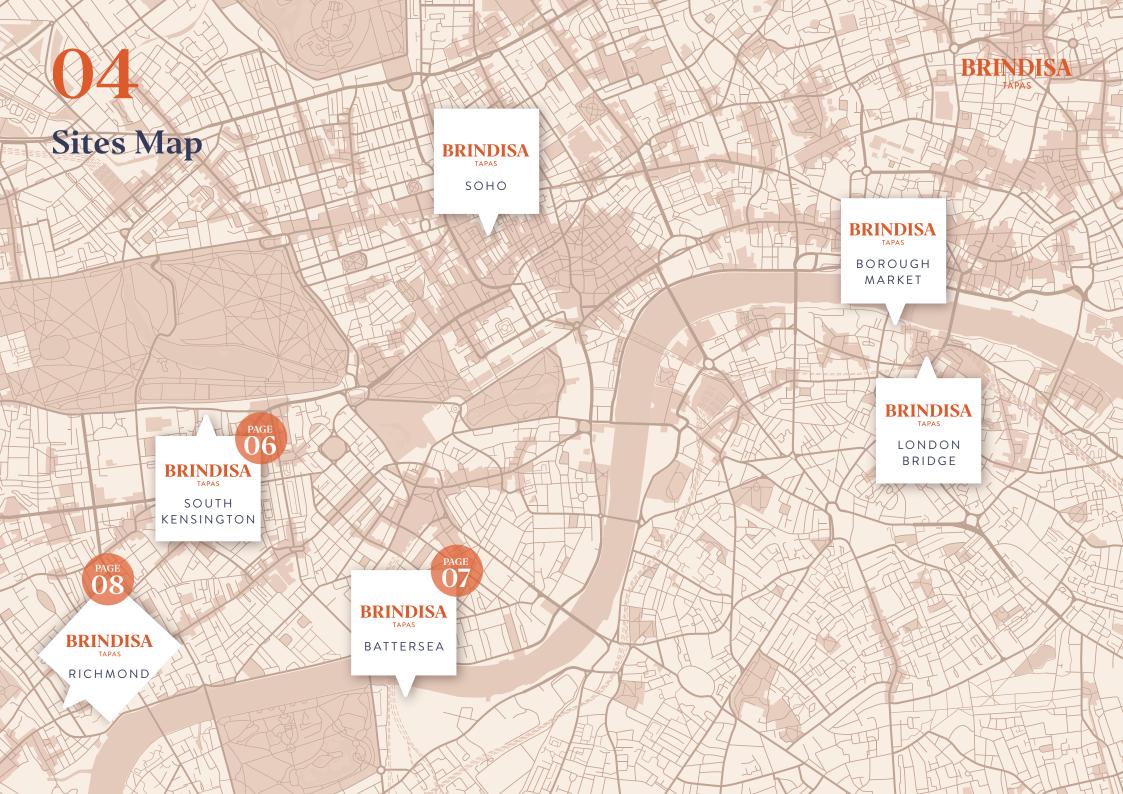
Whatever you're looking for, get in touch and see how we can make it a reality, just email hola@brindisakitchens.com

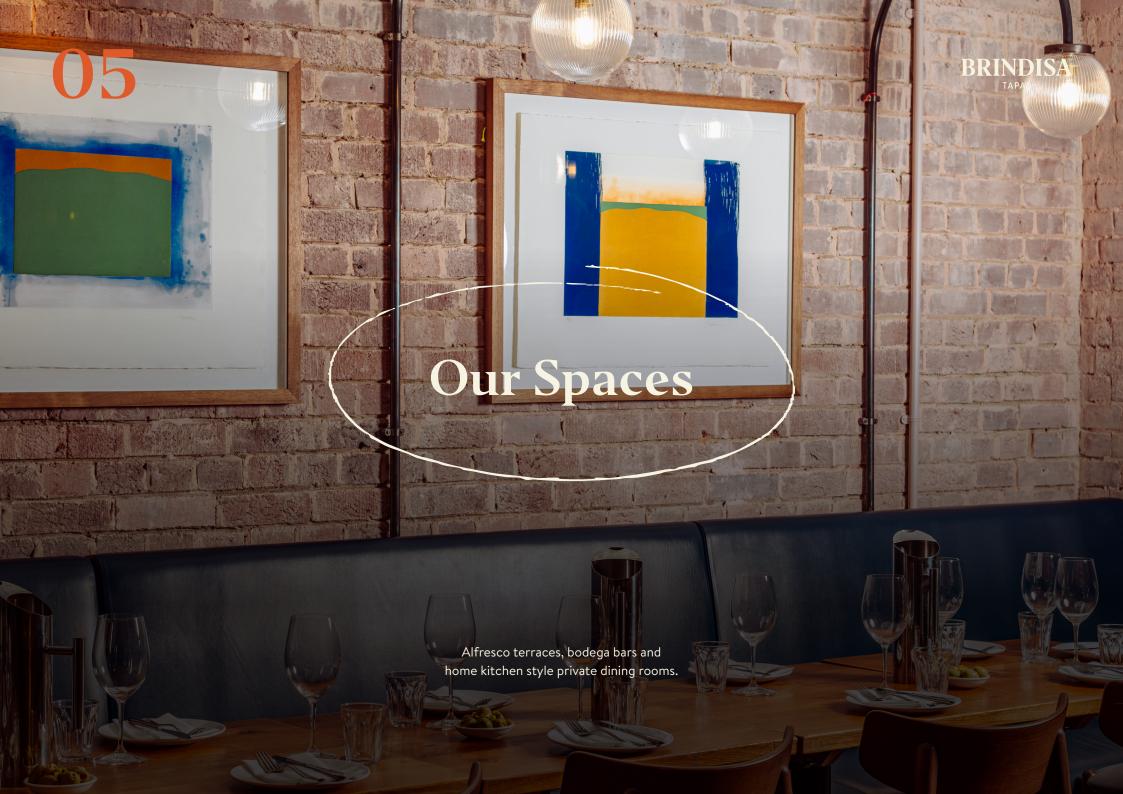
Looking for the perfect present?

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Private dining	Drinks receptions
Networking events	Sharing feasts
Home kitchen experiences	Canapés
Wedding receptions	Tastings
Birthdays & celebrations	Christmas parties
Festivals & events	Supper clubs





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





Brindisa Battersea

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

Where

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

Closest station:

Battersea Power Station / Sloane Square

Capacity

Full hire:

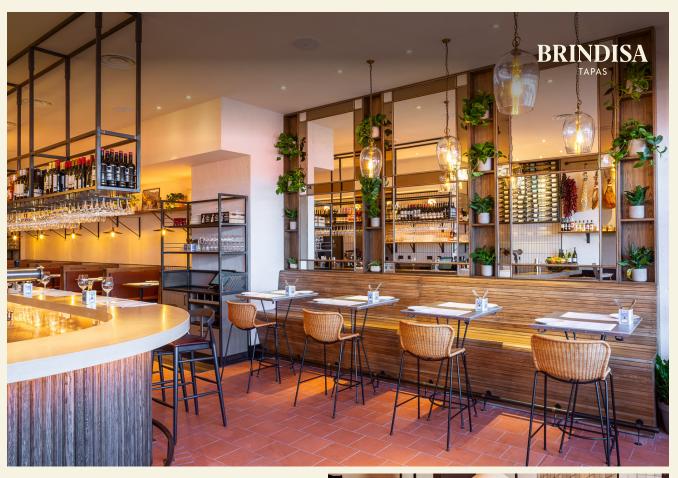
100 seated / 150 standing

Partial hire: 45 seated

Terrace (partially covered & heated): 20 seated /

35 standing

Private dining room: 12 seated



Private dining room 12 seated





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





Jamón Carver

In Spain, the carving of jamón is not only a skill, but also a performance – one that embodies craftsmanship, hospitality, and respect for the ingredient.

As part of your event, our resident carver Zac is available to create a truly memorable experience. Before your guests, he hand-carves a leg of ibérico or serrano ham with precision and artistry, showcasing why jamón is one of Spain's most treasured delicacies.

For weddings, private celebrations, or business occasions, Zac's carving becomes both a centrepiece and a performance – an authentic expression of Spanish hospitality that lingers well beyond the final slice.

For more information, email us at hola@brindisakitchens.com









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.

Menu Crunch is available only Monday-Thursday from 12-4 pm from 19th of November until 30th of December.

Menu Crunch

- Para Picar -

Picoteo

Cocktail mix, olives, pickles, E5 Sourdough, prawn butter

Tabla mixta

1605 Manchego semi-cured, Padrón peppers, tortilla, faba bean salad, Lomo de Teruel, picos rústicos, Vermouth quince

- Plato Principal -

Arroz al horno

Baked single variety Illa de Riu Bahia rice

Choose from seafood or seasonal vegetable

- Postre (+£5pp)-

Basque cheesecake

Burnt goat's curd cheesecake

or

Tarta de chocolate

Orange chocolate tart, Oloroso cream

Vegan or vegetarian options available on request

Pequeños Extras

Add a round of croquetas (2 croquetas each +£4.5pp) Add seafood platter (+£12pp) Add Jamón Ibérico, 100% de Bellota (25g each +£10.5 pp)





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.

Menu Brindis is available from 12th of November until 30th of December.

Menu Brindis

- Para Picar -

Encurtidos

Cocktail mix, olives, pickles, pan de pincel

Tabla mixta

Manchego Villarejo, Señorío Ibérico chorizo, Padrón peppers, tortilla, faba bean salad, picos rústicos, quince, alioli

- Plato Principal -

Parrillada mixta

Lamb chops & chimichurri, León chorizo & rocket, chicken thighs & romesco sauce, butifarra, caramelised onions

Served with:

Repollo con ajo blanco crema

Grilled hispi cabbage, chestnut ajo blanco, pickled mushrooms

Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

Ganxet beans

- Postre -

Basque cheesecake

Pequeños Extras

Add a round of croquetas (2 croquetas each +£4.5pp) Add a seasonal cheeseboard (+£7.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)





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 is available from 12th of November until 30th of December.

Menu Banquete

- Para Picar -

Perelló Gordal olives, orange, oregano

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

Squid ink croquette, alioli

- Entrada -

Galician tuna empanada slice

- Banquete -

Choose from:

Whole suckling pig, patatas a la pobre

or

Whole Galician octopus, sliced potatoes

Both served with roast pumpkin & chestnut ajillo

- Postre -

Choose from:

Basque cheesecake

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Seasonal cheeseboard

Pequeños Extras

Add a round of croquetas (2 croquetas each +£4.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)





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

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@BRINDISA_TAPAS



