

# BRINDISA

## TAPAS

### Tapas Tasting Menu

3 dishes for £16 - 5 dishes for £22

#### Bróccoli y salsa de piquillo (ve)

Purple sprouting broccoli, hazelnut picada

#### Lentejas con chorizo

Slow cooked Pardina lentils & Alejandro chorizo pot

#### Pan con tomate (ve)

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

#### Pollo con mojo rojo

Free-range chicken thigh, date mojo rojo, olive picada

#### Ensalada de hinojo y endivia (ve)

Endives, fennel, Castel Franco radicchio, dill, orange vinaigrette

#### Empedrat

Selection of heritage beans, peppers, salt cod flakes, Fino balsamic dressing

#### Manchego marinado

Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds, termin walnuts

#### Repollo con almogrote (v)

Grilled hispi cabbage, Canarian mojo, Fino balsamic pickled onions

#### Patatas bravas (v)

Fried potatoes, spicy tomato sauce, alioli

#### Tortilla española (v)

Traditional Spanish potato & onion omelette, alioli

#### Croquetas de jamón

Ibérico ham croquettes

#### Ibérico con escalivada

Ibérico cut of the day, chargrilled vegetables

#### Croquetas del día

Ask your server for today's offering

#### Escalivada con olivas (ve)

Smoky grilled vegetables with black olives

#### Tabla mixta

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

#### Gilda classic

Traditional Basque pintxo. Cantabrian anchovies, pickled guindilla, olives, gherkins

(v) vegetarian (ve) vegan

**Allergies:** For allergens, please speak to our team before ordering. A discretionary 13.5% service charge is added to your bill. **T&Cs:** This menu cannot be used in conjunction with any other offers or promotions and is not available on special dates, including Bank Holidays. Up to 6 guests maximum.

