



Festive Dining & Events Brochure

BRINDISA
TAPAS

01



Clockwise from  top-left:

1. Tabla de Navidad
2. Richmond private dining room
3. Seasonal cocktails
4. A selection of canapés



02



Clockwise
from top-left: →

1. Group dining South Kensington
2. Battersea private dining room
3. Festive Feast menu
4. Seasonal cocktail

03

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BRINDISA
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Our Spaces



05

FULL SPACE →

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

Closest station:

South Kensington

Capacity

Full hire:

50 seated / 80 standing

Semi-private area:

20 seated

Scan to book



SEMI-PRIVATE
DINING →



06

FULL SPACE →

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

Private dining room: 12 seated / 15 standing

Scan to book



Private dining room

12 seated



PRIVATE DINING →



07

FULL SPACE →

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

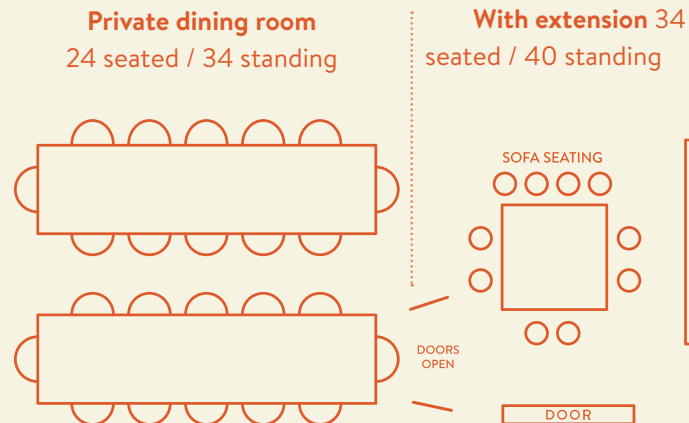
Full hire:

150 seated / 180 standing

Bodega Bar private dining room:

24 seated / 34 standing
with extension 34 seated / 40 standing

Scan to book



PRIVATE DINING →



08

FULL SPACE →

Brindisa Soho

Soak in an atmosphere reminiscent of beloved Spanish bodegas around our shared table in the heart of the main dining room, with the theatre of our open kitchen and the buzz of the bar right in the heart of Soho.

Where

46 Broadwick St, London W1F 7AE

Closest stations:

Oxford Circus / Tottenham Court Road

Capacity

Shared table:

16 seated

Scan to book



GROUP DINING →



09

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



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BRINDISA
TAPAS

Festive Menus

Choose one option for the entire group. If you have dietary restrictions, we're happy to offer adapted version of the menu.

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Festive Set Menu

Served to share.

Our sharing menu is available for a minimum of 11 people and is designed to be enjoyed amongst the group in a traditional tapas style.

Festive menus are available from Monday 16th of November to Thursday 31st of December.

+ Add Christmas crackers, £2pp - a little extra fun for the table.

Vegan or vegetarian options
available on request



£55pp

Brindisa's Festive Feast

Pintxos

Our Favourite Bites

Octopus, Torta de Barros crema with sourdough, cocktail mix, Gordal olives, Padrón peppers, charcutería and quesos gildas

Plato Principal

Choose from:

Sharing Tabla de Carne

White and black León chorizo with ajo blanco crema, chicken thighs with romesco sauce, Solomillo Ibérico, Txuleta Rubia Gallega with chimichurri

or:

Sharing Mariscada

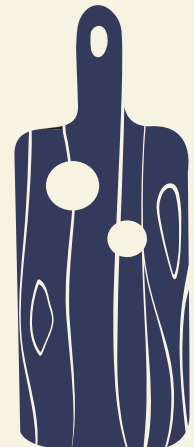
Mussels, razor clams, oysters, buéy de mar brown crab, prawn skewer

Served with repollo, baked mushrooms and blue cheese, topped with pomegranate; roasted baked potatoes; mojo rojo & verde

Postre

Dessert

La Maritxu Basque cheesecake served with citrus zest



Canapés

Choose from our selection of party bites.

Six festive canapés per menu, and at least one menu per guest.
We suggest two per guest for a full evening.
Mix and match across the party as you like.

Festive menus are available from Monday 16th of November to Thursday 31st of December.



Canapés

Carne / Meat £30pp

Croqueta de Jamón with lardo
Charcutería and quesos pintxo
Cecina stuffed with Torta de Barros
Choricitos wrapped in bacon in red wine
Monroyo Jamón with melon
Ibérico Morcilla with piquillo sauce

Pescado / Fish £30pp

Prawn croqueta with prawn head alioli
Pulpo a la Gallega on toast
Salpicón de Marisco
Bacalao pil pil
Anchovies, boquerones, papada
Tuna tartare, Nacarii Spanish Caviar

Verduras / Vegetables £25pp

Vegan mushroom croqueta
Pan con tomate
Confit artichokes
Escalivada on toast
Verdina bean pure, Perelló crackers
Beetroot, orange blossom honey, walnuts tartlet

Postre / Desserts £3 each

Tarta de Santiago
Chocolate mousse
Tarta de Abuela
Turrón

+ Add Christmas crackers, £2pp - a little extra fun for the table.

Tabla de Navidad

Served to share.

Our sharing menu is available for a minimum of 11 people and is designed to be enjoyed amongst the group in a traditional tapas style.

Festive menus are available from Monday 16th of November to Thursday 31st of December.



£25pp

Tabla de Navidad

Festive sharing platter

Our Favourite Bites

Ibérico cured meats, selection of quesos, gildas, mini croquetas del día, pork and chicken pintxo skewers, pan con tomate, Padrón peppers, cocktail mix with Gordal olives, fresh and Moscatel grapes, quince paste, picos rústicos

Make it a feast:

- + add Tabla de marisco £60
- + add Tabla de carne £60
- + add suckling pig £160/£320
- + octopus a la Gallega £160/£320
- + canapé dessert selection board £15

+ Add Christmas crackers, £2pp - a little extra fun for the table.

Drink Packages

Bottles within a package may be mixed across white, red and rosé.

Group Booking Drinks Package available by pre-order only and prices are valid only on pre-ordered packages.

Wine Packages

A) House

White

Entero, Villamalea
Macabeo, Manchuela

Red

El Tesoro, Juan Gil
Monastrell/Shiraz, Jumilla

Rosé

Cueva de Lobos
Tempranillo, Rioja

3 bottles £95
6 bottles £190

B) Brindisa Classics

White

Bico da Ran, Fento
Albariño, Rías Baixas

Red

Hacienda El Olmo Crianza
Tempranillo, Rioja

Rosé

Rosado, Cillar de Silos
Tempranillo, Ribera del Duero

3 bottles £140
6 bottles £280

C) Bodega

White

Finca Allende Blanco
Viura, Malvasia, Rioja

Red

Crianza, Cillar de Silos
Tempranillo, Ribera del Duero

Rosé

Viña Pilar Clarete
Tinta Fina, Albillo Mayor

3 bottles £170
6 bottles £340

Beer, Cava, Sangría & Dessert Wine

Bottle, bucket or jug add-ons, available with any package

Beer (bucket)

Estrella Galicia Lager
4.7% ABV

Estrella Galicia 0.0%

Estrella Galicia Sin
Gluten

Maeloc Sidra Seca

x12 for £72 / x24 for
£144

Cava (bottle)

Petit Cuvée Brut Nature,
Castelo de Pedregosa

£47.50

Petit Cuvée Rosé Brut
Nature, Castelo de
Pedregosa

£52.50

Dessert Wine

(bottle)

Casta Diva Moscatel
375ml

£28.50

Recondita Armonía
375ml

£28.50

Pedro Ximénez

£57.00

Sangría (jug)

Cava Sangría

£33.50

Red Wine Sangría

£33.50

Basque Cider Sangría

£33.50



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



Get in Touch

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