

BRINDISA

TAPAS

Start your meal with a
Brindisa gazpacho (ve)

Virgin £5 | Bloody £9

Bar • Picoteo

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

Add on:

- Papada Ibérica lardo 4
- Nardín boquerones 5
- Cantabrian anchovies 6
- Jamón Ibérico de Bellota 7

Merluza rebozada 12.5
Cornish hake, Estrella Galicia batter, pickled
guindilla alioli

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 del día 9
Ask your server for today's offering

Matrimonio 12
Cantabrian anchovies, marinated Nardín
white anchovies, whipped butter, pan de coca

Manchego marinado 9
Marinated 1605 Manchego semi-cured,
Mallorquín paprika, salted Marcona almonds,
termin walnuts

Jamón Ibérico de Bellota 14/24
Hand-carved 100% acorn-fed Ibérico
ham from Señorío de Montanera, picos
rústicos
25g or 50g

Seasonal • De temporada

Ensalada de tomate 12.5
Heirloom tomatoes, Gredos goat's curd,
peaches, Fino balsamico vinegar, Arbequina
olive oil

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

Carrilleras Ibéricas 28
Ibérico pork cheeks, pickled Figueres onions,
pickled turnip, fennel, Ibérico broth

Repollo con almogrote (v) 12.5
Grilled hispi cabbage, Canarian mojo, Fino
balsamic pickled onions

Empedrat 13
Selection of heritage beans, peppers, salt
cod flakes, Fino balsamic dressing

Merluza con gazpacho verde 25
Cornish hake, pea and mint gazpacho

Mar y montaña 24
Ibérico cut of the day, grilled squid, fabas de
Lourenza, rainbow chard, ajillo sauce

Flor de calabacín 16
Monte Enebro stuffed courgette flower,
caramelised peaches, fresh thyme

Arroz meloso de mar 26
Illa de Riu Bahia rice, prawn broth, with:
- Argentinian red prawn (2)
- Half a native lobster 42

Picanha 32
Hereford cattle Picanha steak, chimichurri
250g

Classics • De siempre

Huevos rotos 10.5
Potatoes & broken Chapel Farm eggs

Choose from:

- 'Pisto' ratatouille-style vegetables (v)
- Mallorcan black pig sobrasada
- Jamón serrano

Torralba Mahón 9.5
Fried cow's milk cheese, sobrasada
crumble, orange blossom honey

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

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

Gambas al ajillo 16
King prawns (6), chilli, garlic, olive oil

Pollo con hinojo 18
Chicken thighs, fennel, sobrasada
Marcona almonds and garlic sauce

Pulpo a la Gallega 27
Hand-caught Galician octopus, Koffman
potatoes, paprika, Núñez de prado extra
virgin olive oil

Arroz negro 18
Squid ink black Illa de Riu Bahía rice,
lemon, alioli

Txuleta Rubia Gallega 50/90
Galician blond ex dairy cow sirloin steak,
Padrón peppers, chimichurri
500g or 1kg

Preserved • Curados

Tabla mixta 25
Mix of charcuterie and cheese - ask your
server for current selection

Queso de Autor 25
A selection of artisan cheeses

Tabla de queso classica 20
A selection of DOP cheeses

Sides • A banda

Patatas bravas (v) 8.5
Fried potatoes, spicy tomato sauce, alioli

Ensalada de verduras (ve) 9
Chargrilled carrots, fennel, gem lettuce,
rainbow radish, salsa de churrasco

Ensalada de lentejas 10.5
Lentils, lodosa peppers, goat's curd,
caramelised hazelnuts

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

Pan de la casa (ve) 4.5
E5 Bakehouse sourdough, Arbequina
extra virgin olive oil

(ve) vegan (v) vegetarian

Several of our dishes can be adapted to be vegan upon
request. Please speak to your server for more
information.

A discretionary 13.5% service charge is added to your bill.
For allergens, please speak to our team before ordering.