

# BRINDISA

## TAPAS

### Bar • Picoteo

<b>Pan con tomate (ve)</b>	6
Catalan coca bread, Penjar tomato, garlic	
<b>Perelló Gordal olives</b>	5.5
Hand-stuffed Gordal olives, orange, guindilla, oregano	
<b>Pimientos de Padrón (ve)</b>	6.5
Galician Padron peppers, rock salt	
<b>Croquetas de jamón</b>	8
Ibérico ham croquettes (3)	
<b>Croquetas de guisantes (v)</b>	8
Spring pea & mint croquettes (3), lemon zest	
<b>Cangrejo frito</b>	14
Tempura soft shell crab, lemon, alioli	

### Preserved • Curados

<b>Jamón ibérico de bellota</b>	24
Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera	
<b>Tabla de charcutería</b>	25
Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, smoked beef cecina, picos, guindilla	
<b>Tabla de quesos</b>	17
Torta de Barros unpasteurised ewe's milk, Monte Enebro goat's milk, 1605 Manchego semi-cured ewe's milk	

### Seasonal • De temporada

<b>Flor de calabacín rellena</b>	11
Monte Enebro-stuffed courgette flower, orange blossom honey	
<b>Piquillos rellenos</b>	9
Brindisa salt cod-stuffed Navarran piquillo peppers (2), tomato sauce	
<b>Espárragos verdes (v)</b>	14
Wye Valley asparagus, ajo blanco, Galmesán	
<b>Garbanzos con hinojo (ve)</b>	12
Catalan-style Lechoso chickpeas, fennel, saffron & almond picada	
<b>Almejas en salsa verde</b>	16
Dorset clams, salsa verde, paleta ham	
<b>Coliflor a la plancha (ve)</b>	14
Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	
<b>Hígado de ternera</b>	18
Calves liver, manzanilla, caramelised onions, deep-fried rosemary & paleta ham	
<b>Bacalao a la bilbaina</b>	18
Bilbao-style Skrei cod, cherry tomatoes	
<b>Presalada ibérica con judiones</b>	19
Iberico pork 'presa' shoulder (100g) Navarrico butter beans, leek & cauliflower purée	

### Classics • De siempre

<b>Huevos rotos</b>	9.5
Potatoes & broken Cacklebean egg	
<i>Choose from:</i>	
- 'Pisto' ratatouille-style vegetables (v)	
- Mallorcan black pig sobrasada	
<b>Patatas bravas (v)</b>	7
Fried potatoes, spicy tomato sauce, alioli	
<b>Tortilla española (v)</b>	6.5
Traditional Spanish potato & onion omelette, alioli	
<b>Chorizo Alejandro</b>	11
Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket	
<b>Gambas al ajillo</b>	12
King prawns (5), chilli, garlic, olive oil	
<b>Arroz negro</b>	13
Squid ink black Illa de Riu Bahia rice, lemon, alioli	
<b>Pollo con mojo rojo</b>	12
Free-range chicken thighs, mojo rojo, hazelnut picada	

### Sharing • Platos for two to share

<b>Arroz meloso de primavera (v)</b>	15
Illa de Riu Bahia rice, girolles, peas, pea shoots	
<b>Txuleta Rubia Gallega (250g)</b>	30
Galician blond ex-dairy cow sirloin steak, Padrón peppers, chimichurri	

### Sides • A banda

<b>Pan de la casa (v)</b>	4.5
E5 Bakehouse sourdough, seaweed butter, Marcona almond butter	
<b>Brócoli a la catalana (ve)</b>	7.5
Purple sprouting broccoli, Marcona almonds, golden raisins, shallots	
<b>Pisto manchego (v)</b>	7
'Pisto' ratatouille-style vegetables, semi-cured egg yolk	
<b>Remolacha asada</b>	7
Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress	
<b>Ensalada Xató</b>	9.5
Catalan-style frisée salad, salt cod, Empeltre black olives, anchovy, xató dressing	

### Sweet • Dulces

<b>Milhojas</b>	8.5
Puff pastry, tiger nut custard cream, peach	
<b>Tarta de queso</b>	8
Garrotxa burnt cheesecake	
<b>Tarta de Santiago (v)</b>	8
Galician quince & almond tart	
<b>Helado del día (v)</b>	5.5
Today's ice cream from Forest Hill Gelato	

(ve) vegan (v) vegetarian

A discretionary 13.5% service charge is added to your bill.

For allergens, please speak to our team before ordering.

### Cheesemonger's choice

<b>La Bauma Garrotxa (60g)</b>	15
Pasteurised goats' milk from Catalonia. Mild, citrusy, mushroomy. Fine texture, velvety rind.	

Try a specialist cheese, hand selected by our experts in our Balham Cheese Rooms as it is at its best right now, matched with the perfect pairing. When it's gone it's gone!

**Pairing (125ml):** Brindisa Ancestral, Colet, Penedès (Xarel.lo Vermell)



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