

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley	7
Chicharrones Crispy pork belly, mojo rojo	12
Pan de pincel Catalan coca bread, Papada Ibérica lardo, oregano, Arbequina olive oil, garlic	7
Perelló Gordal olives Hand-stuffed Gordal olives, orange, guindilla, oregano	5.5
Pimientos de Padrón (ve) Galician Padrón peppers, rock salt	8
Croquetas de jamón Ibérico ham croquettes (3)	9
Croquetas de espinaca Spinach croquettes (3), shaved 1605 Manchego	9
Chipirones fritos Crispy squid, Mallorcan unsmoked paprika, alioli	12
Anchoas del Cantábrico Cantabrian anchovies, Arbequina olive oil	12
Boquerones del Cantábrico Marinated Nardín white anchovies, garlic, chilli, parsley	9.5
Manchego Marinado Marinated 1605 Manchego semi-cured, Mallorquín paprika, salted Marcona almonds	8.5

(ve) vegan (v) vegetarian
A discretionary 13.5% service charge is added to your bill.
For allergens, please speak to our team before ordering.

Seasonal • De temporada

Esqueixada Catalan-style salted cod fish, black olives, verdina beans	12
Espárragos (ve) Grilled white & green asparagus, roasted garlic cream, hazelnut picada	14.5
Coliflor a la plancha (ve) Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	15.5
Caldereta Halibut, clams, mussels, fish broth reduction	28
Gazpacho con caballa marinada Chilled Penjar tomato, green & red peppers, fino marinated mackerel, beetroot	15
Flor de calabacín rellena Monte Enebro stuffed courgette flower, orange blossom honey, fresh thyme	16
Carrilleras ibéricas Ibérico pork cheeks, chicken reduction, judión beans	27
Vieira con ajada Hand-dived scallop, garlic, Mallorcan unsmoked paprika, fino white balsamic	16
Corte ibérico del día Ibérico pork, escalivada	26
Panceta de Cordero Rolled belly of lamb, Fabas de Lourenza beans, salsa verde	26

Seasonal special

Mariscada

Mussels, razor clams, Argentinian red prawns, cockles, oysters, Queen scallops
Subject to availability - please check with your server

55

Classics • De siempre

Huevos rotos Potatoes & broken Cacklebean egg <i>Choose from:</i> - ‘Pisto’ ratatouille-style vegetables (v) - Mallorcan black pig sobrasada	10.5
Monte Enebro Raphael Báez’s award-winning fried goats’ cheese, orange blossom honey & beetroot crisps	10.5
Patatas bravas (v) Fried potatoes, spicy tomato sauce, alioli	8.5
Tortilla española (v) Traditional Spanish potato & onion omelette, alioli	8
Chorizo Alejandro Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket, chimichurri	13
Gambas al ajillo King prawns (5), chilli, garlic, olive oil	13.5
Pollo moruno Free-range chicken thighs, date mojo rojo, olive picada	16
Pulpo con mojo rojo Galician octopus, mojo rojo, pink fir potatoes, bone marrow	27
Arroz negro con pulpo Squid ink black Illa de Riu Bahía rice, lemon, alioli, octopus	38
Txuleta Rubia Gallega 500g Galician blond ex dairy cow sirloin steak, Padrón peppers, chimichurri	55

Preserved • Curados

Jamón ibérico de bellota Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera, picos rústicos <i>25g or 50g</i>	14/24
Tabla de charcutería Lomo de Teruel, salchichón de Vic, chorizo ibérico, sobrasada ibérica, picos rústicos, guindilla	25
Tabla de quesos Rey Silo Mama Marisa cow’s milk blue cheese, Villarejo rosemary semi-cured raw sheep’s milk, Mahón raw cow’s milk, Lambda raw Manchega sheep’s milk, picos rústicos	19

Sides • A banda

Pan de la casa (ve) E5 Bakehouse sourdough, Arbequina olive oil, PX Vinegar	4.5
Ensalada de Verduras (ve) Chargrilled vegetables, green gazpacho	9
Ensalada de tomate (v) Heirloom tomato, Torta de Barros raw sheep’s milk, house dressing, black olive breadsticks	11.5
Remolacha asada (ve) Heritage beetroot, red & yellow fleshed watermelon, chilli, lime, mint, house dressing	9.5
Brócoli y salsa de piquillo (ve) Tenderstem broccoli, hazelnut picada	9



Follow our culinary journey!
Scan here to join us on Instagram - follow @brindisa_tapas, snap your dishes, and tag us for a chance to win a £50 voucher.