

# BRINDISA

## TAPAS

### Bar • Picoteo

<b>Pan con tomate (ve)</b> Catalan coca bread, Penjar tomato, Arbequina olive oil, garlic, parsley	6.5
<b>Perelló Gordal olives</b> Hand-stuffed Gordal olives, orange, guindilla, oregano	5.5
<b>Pimientos de Padrón (ve)</b> Galician Padron peppers, rock salt	7.5
<b>Croquetas de jamón</b> Ibérico ham croquettes (3)	8.5
<b>Croquetas de espinacha</b> Monte Enebro & spinach croquettes (3), orange blossom honey, beetroot crisps	8.5
<b>Ensaladilla rusa</b> Russian salad, picked white crab, egg	13.5
<b>Terrina de cabeza de cerdo</b> Pig's head terrine, vegetables escabeche	11

### Preserved • Curados

<b>Jamón ibérico de bellota</b> Hand-carved 100% acorn-fed ibérico ham from Señorío de Montanera	24
<b>Boquerones del Cantábrico</b> Marinated Nardin white anchovies, garlic chilli, parsley	9
<b>Tabla de charcutería</b> Lomo de Teruel, Señorío ibérico salchichón, chorizo ibérico, smoked beef cecina, picos, guindilla	25
<b>Tabla de quesos</b> Mahón raw cow's milk, La Peral blue pasteurised cow's milk, 1605 Manchego semi-cured ewe's milk	17

### Seasonal • De temporada

<b>Monte Enebro</b> Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps	10.5
<b>Piquillos rellenos (v)</b> Goat's curd-stuffed piquillo peppers (2), mojo verde	9.5
<b>Empedrat</b> Salt cod, Ganxet and Verdina beans Catalan-style salad	13
<b>Mejillones en sidra Asturiana</b> Mussels, Isastegi cider, shallots, fumet	15
<b>Coliflor a la plancha (ve)</b> Chargrilled cauliflower, Verdina bean purée, crispy cauliflower leaves, chimichurri	14
<b>Pulpo con mojo rojo</b> Galician octopus, mojo rojo, pink fir potatoes, bone marrow	27
<b>Solomillo Ibérico</b> Ibérico pork solomillo (100g), escalivada	19
<b>Espetos con pipirrana</b> Grilled sardines, pipirrana	14
<b>Salmorejo (v)</b> Chilled Andalusian tomato & garlic soup, quail's egg, green and red peppers	10.5

### Cheesemonger's choice

A specialist cheese, hand selected by our experts in our Balham Cheese Rooms.

<b>La Bauma Garrotxa (60g)</b> Pasteurised goats' milk from Catalonia. Mild, citrusy, mushroomy. Fine texture, velvety rind.	15
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**Pairing (125ml):** Brindisa Ancestral, Colet, Penedès (Xarel.lo Vermell)

### Classics • De siempre

<b>Huevos rotos</b> Potatoes & broken Cacklebean egg <i>Choose from:</i> - 'Pisto' ratatouille-style vegetables (v) - Mallorcan black pig sobrasada	10
<b>Patatas bravas (v)</b> Fried potatoes, spicy tomato sauce, alioli	7.5
<b>Tortilla española (v)</b> Traditional Spanish potato & onion omelette, alioli	7.5
<b>Chorizo Alejandro</b> Chargrilled Alejandro spicy chorizo on toast, Navarran piquillo pepper, rocket, chimichurri	12
<b>Gambas al ajillo</b> King prawns (5), chilli, garlic, olive oil	12.5
<b>Pollo al limón</b> Free-range chicken thighs (2), Gordal, Empeltre and Manzanilla picada	15
<b>Txuleta Rubia Gallega</b> Galician blond ex-dairy cow sirloin steak, Padron peppers, chimichurri ---250g or 500g	30/55

### Rice • Arroz

<b>Arroz negro</b> Squid ink black Illa de Riu Bahia rice, lemon, alioli, squid	15
<b>Arroz meloso de setas (v)</b> Illa de Riu Bahia rice, wild mushrooms	18

### Sides • A banda

<b>Pan de la casa (v)</b> E5 Bakehouse sourdough, seaweed butter, Marcona almond butter	4.5
<b>Ensalada de verano (ve)</b> Summer mixed leaf salad, house dressing	6
<b>Ensalada de tomate</b> Heirloom tomatoes, Payoyo goat's cheese cream, mini olive breadsticks	10.5
<b>Remolacha asada</b> Heritage beets, Picos blue cheese, yoghurt, orange blossom honey, baby watercress	7.5
<b>Brócoli a la catalana (ve)</b> Tenderstem broccoli, Marcona almonds, golden raisins, shallots	8

### Sweet • Dulces

<b>Mousse de chocolate (v)</b> Dark chocolate mousse, Arbequina olive oil, Maldon salt, picos de pan	7.5
<b>Tarta de queso</b> Garrotxa burnt cheesecake	8
<b>Tarta de Santiago (v)</b> Galician quince & almond tart	8
<b>Helado del día (v)</b> Today's ice cream from Forest Hill Gelato	5.5

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



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