

RICE & PAELLA

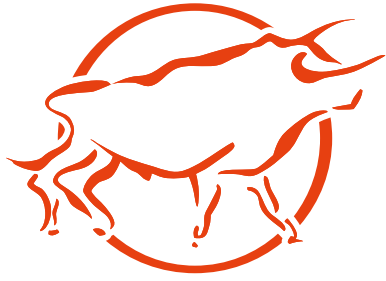
PAELLA MARINERA 16.5

Bomba rice, prawns, squid & mussels

ARROZ NEGRO 16.5

Squid ink black rice & alioli

All our rice dishes take 20 mins to cook but are well worth the wait



TAPAS BRINDISA

DRINKS

BEER

Estrella Galicia Lager (4.7%) 2/3 pint 4.5

1906 Reserva Amber Lager (6.5%) Bottle 4.5

Jack The RIPA (6.5%) Bottle 6

SPARKLING

La Vida al Camp NV, Brut, Catalunya 7.5

La Vida al Camp NV, Rose, Catalunya 8.5

Loxarel “A Pèl”, Ancestral, Penedès 8.5

SHERRY

Manzanilla La Gitana 6

Amontillado “Napoleón” 6

Oloroso Seco “Faraón” 6

HOUSE SERVES

Red wine sangría 6

Cava sangría 6.5

Vermut El Golfo with or without soda 7.5

Rebujito with Xeco Fino, lime, mint & soda 7.5

APERITIVO

Rosado Americano 9.5

Oloroso seco Faraon, Belsazar rose vermouth,
Campari, Fentimans rose lemonade

Sherry Spritz #4 (Low ABV) 9.5

Xeco Fino, orange, cucumber, agave & soda

Negroni de Mare 9.5

Gin Mare, Campari & El Golfo vermut

East Coast Highball 9.5

Havana 3, Casta diva moscatel, lime, watermelon,
lemonade & cava

Please, ask your waiter for our full drinks & wine list

PICOTEO

HOUSE BREADS 3

PAN de COCA 4

Catalan 'coca' bread with tomato & garlic

CROQUETAS de JAMÓN 6

Iberian ham croquettes (3)

CROQUETAS de SETAS 6

Autumn harvest mushroom croquettes (3)

PADRÓN PEPPERS 6

ACEITUNAS GORDALES PERELLÓ 4

Hand-stuffed olives with fresh orange & oregano

MANCHEGO MARINADO 7

1605 semi-cured Manchego, marinated in paprika
with Marcona almonds

SARDINA y ANCHOA en MATRIMONIO 8

Marinated Cádiz sardine & Nardín anchovy,
Penjar tomato & anchovy alioli

SOPA de AJO 5

Garlic soup with Iberian ham & a poached
quail's egg

PIMIENTO de PIQUILLO RELLENO 5

Tempura-fried piquillo pepper stuffed with goats'
cheese & honeycomb

TABLA PARA PICAR 18

A selection of cured meats, cheese, tuna & bean salad, marinated veg, olives, pickles &
bread with tomato & olivada.

2 people sharing / Mon to Thu / 12noon - 6:30pm

CURED & CHEESE

JAMÓN IBÉRICO de BELLOTA 22

Hand carved, 100% acorn-fed ham from the
Señorio de Montanera Collective in Extremadura

SALCHICHÓN de VIC 6

Peppercorn sausage from Casa Riera Ordeix

LOMO DOBLADO 7

100% acorn-fed Iberian pork loin from Señorío
de Montanera

CHORIZO MORCÓN 6

Paprika sausage from Señorío de Montanera

SELECCIÓN de CHARCUTERÍA 23

Salchichón, lomo & chorizo board

CABRA del TIÉTAR, Ávila 6

Semi-cured goats' cheese from La Adrada in Ávila

MOLUENGO, Albacete 6

Unpasteurised goats' cheese from Villamalea

VALDEÓN (PICOS de EUROPA IGP), León 6

Pasteurised maple leaf-wrapped blue cheese
made from 90% cows & 10% goats' cheese

VILLAREJO ROMERO, Cuenca 6

Unpasteurised Manchego-style ewe's milk cheese
cured for a minimum of 6 months.

SELECCIÓN de QUESO 17

Cabra del Tiétar, Moluengo, Valdeón & Villarejo

CARNE

TXULETA RUBIA GALLEGA 42

500gr Galician rib-eye steak with Padrón peppers

SOLOMILLO IBÉRICO ALBARDADO 15

Pancetta-wrapped Iberian pork fillet with sautéed
wild mushrooms & cream

POLLO al PEDRO XIMÉNEZ 11

Free range chicken thighs with Pedro Ximénez, Nora
pepper, ginger & lemon & Gordal olive salsa

CORDERO LECHAL 50

Roasted milk-fed lamb for two to share with vegetables

LEÓN CHORIZO 9

León chorizo with piquillo pepper & rocket on toast

PESCADO & MARISCO

GAMBAS al AJILLO 10

Chilli & garlic prawns

MERLUZA GRATINADA 12

Hake & saffron gratin with piquillo pepper sauce

ENSALADA de TOMATE con MOJAMA 7

Tomato salad with thinly sliced salt-cured tuna

PULPO a la PARRILLA 15

Galician octopus with potato cream & paprika alioli

ALMEJAS en SALSA VERDE 9

Clams with garlic & herbs

VEGETALES

ARROZ MELOSO 9

Rice, wild mushrooms, autumn vegetables & saffron

BROCOLI con CABRALES 6

Tenderstem broccoli, Cabrales cheese & walnuts

TORTILLA ESPAÑOLA 6

PATATAS BRAVAS con ALIOLI 6

ESPINACAS a la CATALANA 5

Wilted spinach with shallots, pine nuts & raisins

MONTE ENEBRO 8

Raphael Báez's award winning fried goats' cheese,
orange blossom honey & beetroot crisps

HUEVOS ROTOS 9

Broken eggs & potatoes:

Pisto vegetables or Mallorcan Sobrasada sausage

TAPAS BRINDISA
LONDON BRIDGE

CASA BRINDISA
SOUTH KENSINGTON

TAPAS BRINDISA
SOHO

TAPAS BRINDISA
SHOREDITCH

TAPAS BRINDISA
BATTERSEA

If you need allergy advice please ask a member of the team.