

DRINKS

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

HOUSE SERVES

Red wine sangria	6
Cava sangria	6.5
Vermut with or without soda	7.5
Rebujito	8
Sherry spritz #5	9.5

BEER & WINES OF THE MONTH

Estrella Galicia Lager (4.7%), 2/3 pint	4.5
WIPA Wheat IPA (6.5%), bottle	6
Colet "Gran Cuvee" Cava Brut	9 / 47
Camino de los Arrieros 2017	10 / 28.5 / 42.5

PICOTEO

SHARING BOARD	19
Cured meats & cheeses, empedrat tuna & bean salad, olives, pickles, tomato bread & Empeltre olivada	
<i>For 2 people to share / Mon to Thu / 12noon - 6:30pm</i>	

PAN DE LA CASA	3
Selection of house breads	

PAN DE COCA CON TOMATE	4
Catalan 'coca' flatbread, tomato & garlic	

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Perelló Gordal olives, orange & oregano	

CROQUETAS DE JAMÓN	6
Iberian ham croquettes (3)	

CROQUETAS DE SETAS	6
Winter harvest mushroom croquettes (3)	

PIMIENTOS DE PADRÓN	6
Galician Padrón peppers & rock salt	

SARDINA Y ANCHOA EN MATRIMONIO	8
Cádiz sardine, Nardín anchovy, Penjar tomato & anchovy cream	

MANCHEGO MARINADO	7
Marinated Manchego, paprika & Catalan almonds	

🍃 Vegetarian 🍷 Vegan

(P) Pasteurized (UP) Unpasteurized

If you need allergy advice please ask a member of the team before ordering your food.

TAPAS BRINDISA

RICE & PAELLA

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

ARROZ NEGRO 16
Squid ink black rice with alioli

PAELLA MARINERA 16
Bomba rice, prawns, squid & mussels

PAELLA VEGETAL 16
Rice, wild mushrooms, autumn vegetables & saffron

VEGETABLE TAPAS

CREMA DE CALABAZA 🍃 6
Pumpkin cream, roasted pumpkin, oyster mushroom & seeds

TORTILLA ESPAÑOLA 🍃 6
Potato & onion omelette & alioli

PIMIENTO DE PIQUILLO RELLENO 🍃 5
Tempura-fried piquillo pepper, goats' cheese & honeycomb

ESPINACAS A LA CATALANA 🍃 5
Wilted spinach, shallots, Castillian pine nuts & raisins

FISH TAPAS

ALMEJAS EN SALSA VERDE 9
Clams, garlic & herbs

GAMBAS AL AJILLO 9
King prawns, chilli, garlic & olive oil

PULPO A LA PARRILLA 15
Grilled Galician octopus, potato cream & paprika alioli

HALIBUT ASADO 16
Roasted halibut, hispi cabbage & chestnuts

PISTO MANCHEGO 🍃 9
Tomato & courgette 'pisto', olive toast & poached egg

PATATAS BRAVAS 🍃 6
Fried potatoes, spicy tomato sauce & alioli

BROCOLI CON PICOS 6
Tenderstem broccoli, Valdeón blue cheese & Catalan walnuts

VERDURAS CON ROMESCO 🍃 8
Roasted winter vegetables & romesco sauce

MEAT TAPAS

SECRETO IBÉRICO 15
Iberian pork Secreto, garlic & piquillo pepper

POLLO AL PX 11
Free range chicken thighs, Pedro Ximénez sherry, Ñora pepper, ginger, lemon & Gordal olives

CHULETAS DE CORDERO 16
Grilled lamb chops & salsa verde

PERFECT TO SHARE

TXULETA RUBIA GALLEGA 42
500gr Galician rib-eye steak & vegetables

BRINDISA ALWAYS

MONTE ENEBRO 8
Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps

LEÓN CHORIZO 9
León chorizo on toast, piquillo pepper & rocket

HUEVOS ROTOS CON SOBRASADA 9
Broken eggs, potatoes & sobrasada (soft chorizo from the Balearics)

CURED

CHARCUTERIE SELECTION 23
Salchichón, lomo doblado, sobrasada, chorizo, picos de pan & pickles

JAMÓN IBÉRICO DE BELLOTA, Extremadura 22
Hand-carved from Señorío de Montanera Collective

SALCHICHÓN DE VIC, Catalonia 6
Peppercorn sausage from Casa Riera Ordeix in Vic

LOMO DOBLADO, Extremadura 7
100% acorn-fed Iberian pork loin from Señorío de Montanera, rolled in pork lard & cured for 6 months

CHORIZO IBÉRICO DE BELLOTA, Extremadura 6
Paprika sausage from Señorío de Montanera

CHEESE

CHEESE SELECTION 17
Cabra del Tiétar, Moluengo, Valdeón & Villarejo, house breads, quince, tomato chutney & fruit

CABRA DEL TIÉTAR, Ávila (P) 6
Brindisa cave-aged, semi-cured goats' cheese with a light texture & subtle herb flavour

MOLUENGO, Albacete (UP) 6
Goats' cheese from Villamalea in Albacete - light & delicate with a vegetable ash coating

VALDEÓN (PICOS DE EUROPA IGP), León (P) 6
Blue cheese from León made from a blend of 90% cows and 10% goats' milk

VILLAREJO MANCHEGO ROMERO, Cuenca (UP) 6
Rosemary-coated & infused ewes' milk cheese cured for a minimum of 6 months

