

MENU

SEASONAL

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ARTEMONTE GAME CHARCUTERÍA Venison cecina, duck salchichón, wild boar lomo, venison chorizo served with pickles, lard & sourdough toast	17.50
PECHUGA de PICHÓN ASADO Pigeon breasts, chestnuts, roasted golden beetroot	15.00
RAPE a la PLANCHA Monkfish, cavolo nero, Jerusalem artichokes roasted & purée	15.00
CARPACCIO de PRESA Ibérico pork, pine nuts, smoked olive oil A special from Brindisa Rupert Street the home of ibérico meat	10.00

PICOTEO - NIBBLES

GORDAL OLIVES Fresh orange & oregano	4.25
PIMIENTOS de PADRÓN Little Galician peppers, rock salt	6.00
CROQUETAS de JAMÓN Béchamel, ham, breadcrumbs	7.00
ALCACOFAS y JAMÓN Marinated Navarrico artichokes, ham	6.50
ANCHOAS con MOJO BORRAJA Smoked anchovies, borage mojo, crostini	5.25
BOQUERONES con TOMATE TARTAR White anchovies, tomato, mange tout	9.00
SARDINAS a la ANTIGUA ORTIZ Ortiz cured sardines, tomato, shallots	6.00
PAN de COCA Catalan flatbread, tomato, garlic	3.95
QUESO FRESCO Fresh goat's cheese, 'picos de pan'	5.00

CURED & CHEESE

PALETA IBÉRICA de BELLOTA	
Acorn-fed ibérico ham shoulder	20.00
SELECCIÓN de IBÉRICOS	
Paleta 'ham', salchichón, lomo, chorizo	23.00
SELECCIÓN de QUESO	
A selection of artisan cheeses	16.75
MANCHEGO '1605'	
'Membrillo' quince paste	7.50
THE BRINDISA BLUES BOARD	
Three of our best blue cheeses	10.00

ENSALADAS - SALADS

ENSALADA de TOMATE	
Isle of Wight tomatoes, anchovies, capers	9.50
ENSALADA de MOJAMA	
Air-dried tuna, Marcona almonds, radish	7.75

CLASSIC TAPAS

BACALAO en TEMPURA	
Salt cod tempura, truffle honey, dried fruits	12.00
SCALIVADA	
Aubergines, peppers, onions, black olives	6.50
PUNTILLITAS a la ANDALUZA	
Fried baby squid, lime	9.00
CALÇOTS con SALSA ROMESCO	
Catalan calçots in tempura, romesco sauce	8.00
TORTILLA ESPAÑOLA	
PATATAS BRAVAS y ALIOLI	
SOLOMILLO IBÉRICO con PIMIENTOS	
Ibérico pork fillet, fried peppers	5.00
GAMBAS al AJILLO	
Prawns, chilli, garlic, olive oil	5.00
CHORIZO de LEÓN	
Smoked chorizo, piquillo peppers, rocket, sourdough toast	11.00
MONTE ENEBRO	
Artisan goat's cheese, orange blossom honey, beetroot crisps	9.75
HUEVOS ROTOS	
Broken eggs, fried potatoes, sobrasada	7.00
	7.95
	8.75

HOUSE TAPAS

FIDEUÁ MARISCOS y SEPIA Short pasta, prawns, cuttlefish, mussels	16.50
PAELLA MARINERA Bomba rice, prawns, cuttlefish, mussels	16.50
ARROZ NEGRO Squid ink Bomba rice, cuttlefish, squid, mussels, alioli	18.00
TXULETA STEAK Basque 'Cider House' ribeye steak (400g)	35.00
PULPO y GARBANZOS Octopus, chickpea purée, pork scratchings	17.00
PINCHO de POLLO MORUNO Chicken skewer, mouli salad, pomegranate	10.50
CHULETILLAS de CORDERO Lamb cutlets, tomatoes, potatoes, rosemary	12.00

SHARING MENU

45.00

PICOTEOS

- A glass La Vida al Camp cava on arrival
- Gordal olives, orange & oregano
- Charcuterie selection
- 'Pan de coca' tomato & garlic bread
- Croquetas de jamón ibérico
- Padrón peppers, sea salt
- Navarrico artichokes

TAPAS

- Monkfish, roasted parsnips, black olives
- A feast of seasonal vegetables
- Tempura 'bacalao' salt cod, truffle honey, dried fruits
- Chorizo de León, piquillo peppers, rocket
- Rosemary lamb cutlets, alioli
- Ibérico 'solomillo' pork fillet, fried green peppers
- Green salad & patatas bravas

POSTRES

- Turrón mousse, PX soaked raisins
- or-
- 1605 manchego, quince jelly
- Coffee & teas



QUESOS

SELECCION de QUESO

Valdeón Picos de Europa (P)
cows' & goats' milk
Ermesenda (UP) cows' milk
Grazalema (P) ewes' milk
Garrotxa (P) goats' milk
Served with toast, fruits & preserves

16.75

THE BRINDISA BLUES BOARD

Valdeón Picos de Europa (P)
cows' & goats' milk paired with quince
La Peral (P) cows' milk paired
with Mosto grapes
Cabrales (UP) cows' milk paired with
pear & dark chocolate
CAÑAREJAL SOFT TORTA (UP)
Cañarejal cremoso, soft ewes'
milk 'torta' style cheese
Served with dried figs & almonds to dip
Perfect for sharing

10.00

19.00

POSTRES

TARTA SANTIAGO

Galician almond tart,
vanilla ice cream

6.00

CREMA CATALANA

Cold, set citrus custard,
crunchy caramel top

6.00

MOUSSE de TURRÓN

Turron mousse,
PX soaked raisins

6.00

TARTA de CHOCOLATE

Chocolate tart, crocanti hazelnuts,
vanilla ice cream

6.00

HELADO y SORBETES

Ice cream & sorbets
Ask for today's selection

4.25

45.00

RICE MENU

PICOTEOS

A glass La Vida al Camp cava on arrival

Gordal olives, orange & oregano

Charcuterie selection

Croquetas de jamón ibérico

'Pan de coca' tomato & garlic bread

Padrón peppers, sea salt

Navarrico artichokes

RICE

'Arroz negro' squid ink rice, crispy calamari, alioli

or

Seafood 'paella', mussels, cuttlefish, prawns

or

Roasted vegetables & artichoke rice

All served with green salad

POSTRES

Turrón mousse, PX soaked raisins

or

1605 manchego, quince jelly

Coffee & teas

