Drinks

	glass	bottle
Cruzcampo beer	£1.50	£5.75/1ltr jug
Freshly squeezed orange juice	£2.50	
Mineral water	£1.00	£2.50

Sherry & Cava

La Gitana, manzanilla fina, Hidalgo	£3.00/100ml	£10.50/50cl
Amontillado seco Napoleón, Hidalgo	£3.50/100ml	£14.50/37.5cl
Oloroso abocado Napoleón, Hidalgo	£3.50/100ml	£13.00/37.5cl
Cava Cuvee 21 Brut NV, Tarragona	£4.00	£18.00
Cava Parxet Titiana, Tarragona	-	£29.50

White Wine

Castillo de Maluenda 2003, Calatayud	£3.00	£12.50
Basa, T. Rodríguez 2004, verdejo, Rueda	-	£15.00
Marqués de Alella 2003, pansa blanca, Alella	£4.30	£18.00
As Laxas 2002, albariño, Rías Baixas	£4.85	£20.00
Cal Pla 2002, Priorat	-	£25.00
Viña Izadi 2002, Rioja	-	£26.50
Pazo Señorans 2003, albariño, Rías Baixas	-	£35.00

Rosé wine

Rosado de Lágrimas 2003, Navarra	-	£18.00

Red Wine

La Copa Garnacha 2002/3, Campo de Borja	£3.00	£12.95
Almuvedre, T. Rodríguez 2002, Alicante	-	£13.50
Sequiot 2002, tempranillo, Valencia	-	£14.50
Vega del Castillo 2003, tempranillo, Navarra	£3.50	£15.00
Vega del Castillo 2002/3, garnacha, Navarra	-	£16.00
LZ 2002, T. Rodríguez, Rioja	-	£16.50
Rozalme 2003, Utiel Requena	-	£21.50
La Planella 2002, Montsant	£5.50	£23.50
La Planta 2002, tempranillo, Ribera del Duero		£24.50
Viña Izadi Crianza 2001, Rioja	-	£26.50
Barón de Ley, Reserva 1999, Rioja	-	£29.80
Arzuaga, Crianza 2000, Ribera del Duero	-	£38.00
Roda II 2000, Reserva, Rioja	-	£48.50
Roda I 2000, Reserva, Rioja	-	£77.50
Roda Cirsion 2001, tempranillo, Rioja	-	£195.00

Dessert wines

MR Moscatel 2003, Málaga	£4.70/100ml	£24.00/50cl
P. X. Viejo Napoleón, Hidalgo	£4.00/100ml	£15.50/37.5cl

Hot Drinks

Coffee with milk	£1.80
Espresso with a splash of milk	£1.80
Espresso	£1.50
Coffee with brandy or rum	£3.80
Tea - breakfast, Earl Grey, herbal	£1.50
E. Rovira bitter hot chocolate	£2.95

Cold Tapas

Aperitif snacks

Paprika toasted broad beans	£ 1.00
Salted Marcona almonds	£ 3.00
Large Gordal olives with olive oil & orange	£ 2.00
Marinated olives	£ 2.00

Acorn fed Iberian charcuterie

Gran Reserva Joselito ham – carved	£12.95
Gran Reserva Joselito shoulder – sliced	£ 8.00
Gran Reserva Joselito loin	£ 8.50
Acorn fed Iberian charcuterie selection	£16.00

Regional charcuterie

Salchichón de Vich – traditional Catalan recipe	£ 4.00
Alejandro Chorizo – traditional Riojan recipe	£ 3.50
Regional charcuterie selection	£ 9.00

Fine Cured Fish

Cured Cantabrian anchovies from Ortiz	£ 8.00
Beech smoked mackerel in olive oil	£ 7.00
Marinated Anchovies with Olive Oil & Garlic	£ 5.00

Speciality cheeses

Picos de Europa blue cheese with prune wheel	£ 5.50
Raw milk Guadiana manchego with quince paste	£ 6.00
Beato de Tábara goats cheese with grapes	£ 4.50
Farmhouse Mahón with tomato marmalade	£ 4.50
Selection of regional Spanish cheeses	£ 9.50

Montaditos – tapas on a baguette slice — £1.25 each

Available from 5pm – 11pm

Vegetable pisto Manchego style
Cod brandade
Tuna with tomato
Morcilla pâté
Iberian ham with Manchego cheese

Breads — £1.50 each

Country toast with tomato and oil
Country toast with Nuñez del Prado olive oil and vinegar
Country toast with allioli

Tapas Brindisa 0207 357 8880

Opening hours

Monday to Thursday	11am – 11pm
Friday & Saturday *with Spanish breakfast*	9am – 11pm

Hot Tapas & Salads 12-3pm & 5.30-11pm
Cold Tapas – available all day
Specials of the day on the blackboard

All prices include VAT at 17.5%
A suggested discretionary gratuity of 12.5% will be added to your bill

Hot Tapas and Salads

Tapa plates

Deep fried Monte Enebro cheese with orange blossom honey	£ 6.50
Air cured tuna loin with pear & olive oil	£ 5.50
Prawns cooked in garlic, chilli and olive oil	£ 6.50
Battered salt cod with allioli and paprika	£ 6.25
Catalan spinach with pinenuts & raisins	£ 4.25
Grilled lamb chops	£ 7.00
Marinated Piquillo peppers	£ 3.75
Alejandro chorizo cooked in cider	£ 4.50
Fried potatoes with spicy tomato sauce	£ 3.00
Chicory salad with Cabrales cheese & walnut vinaigrette	£ 4.00
Pan fried Padrón peppers	£ 3.00
Escalivada	£ 4.00
Clams cooked with Serrano ham	£ 8.50
Warm vegetable salad of sautéed vegetables and idiazabal cheese	£ 5.50
Iberian ham croquettes	£ 5.50
Green salad	£ 2.50

Grills with country toast — £5.00 each

Grilled León chorizo with piquillo pepper
Grilled squid with allioli
Grilled wild mushrooms
Grilled loin of pork served with Manchego cheese

Egg dishes

Potato omelette	£ 3.00
Spinach omelette	£ 3.50
Scrambled egg with asparagus	£ 4.00
Scrambled egg with black pudding & pinenuts	£ 4.00

Puddings

Enric Rovira Chocolate toast	£ 4.00
Pears in red wine	£ 3.50
Spanish rice pudding	£ 3.50
Ice cream	£ 3.50