



TAPAS BRINDISA

LONDON BRIDGE



PICOTEO

HABAS FRITAS 1.50
toasted broad beans

AVELLANAS TOSTADAS 3.15
roasted unsalted hazelnuts

MARCONAS SALADAS 3.15
salted marcona almonds

COCKTAIL MIX 3.15
almonds, broad beans and hazelnuts

CAPERBERRIES BALLOBAR 2.50
fragrant and crunchy fruit of the wild
caper plant – Slow Food presidia

ARAGONESA OLIVE MIX 3.00
green caspe and black empeltre olives
with Ballobar capers

GORDAL OLIVES 3.50
with orange and orégano

GUINDILLAS PICANTES 2.00
pickled hot guindilla peppers

BOQUERONES NARDIN 6.50
marinated Cantabrian white anchovies

MOJAMA 5.75
air cured tuna loin with pear

CHICKEN LIVER PÂTÉ 3.50
with toasted bread

FRESH GOATS CURD 3.50
with picos de pan, mini breadsticks

CHARCUTERIA

IBÉRICO DE BELLOTA HAM 22.00
hand carved acorn fed DOP
Dehesa de Extremadura

IBÉRICO DE CEBO HAM 13.00
cereal fed and Guijuelo cured

IBÉRICO DE BELLOTA LOIN 11.50
cured acorn fed loin

**IBÉRICO DE BELLOTA
CHORIZO 5.25**
traditional acorn fed chorizo

SALCHICHÓN DE VIC 5.00
long cured Catalan sausage with
black peppercorns

IBÉRICO SELECTION 21.50
ibérico de cebo ham, salchichón, loin
and chorizo served with bread and olive oil

HAM SELECTION 19.50
serrano, ibérico and carved ibérico de
bellota ham served with bread and olive oil

CHARCUTERIA SELECTION 12.50
chorizo, salchichón, lomo and Teruel ham
served with bread and olive oil

COCINA DE MERCADO

HOUSE SPECIALITY AT LONDON BRIDGE

HUEVOS ROTOS 5.50
broken eggs over fried potatoes
and ibérico pork sobrasada

TRADITIONAL BLACK RICE 6.50
with squid and alioli

SAUTÉED WHITE BEANS 6.50
with Swiss chard and morcilla

SAUTEED ARTICHOKE 7.00
with ham and black olives tapenade

OX CHEEKS BRAISED 8.75
in red wine with celeriac mash

ALMEJAS EN SALSAS VERDE 7.50
poularde clams in Spanish green sauce

SOUP & SALADS

BUTTERNUT SQUASH SOUP 4.50
with toasted bread and pumpkin seeds

APPLE AND BLUE CHEESE
SALAD 5.25
with watercress and hazelnuts

GREEN SALAD 3.75
mixed leaves with moscatel vinagreta

ENSALADA DE FRUTOS SECOS
CON QUESO CARRAT 6.50
goat cheese salad with nuts

CECINA SALAD 7.00
smoked cured beef with pomegranate

VEGETARIAN

CATALAN SPINACH 5.75
lightly wilted with pine nuts and raisins

PATATAS BRAVA O ALIOLI 4.00
fried potatoes with spicy tomato sauce
or alioli

SAUTEED BEETROOT 4.80
with tarragon and balsamic PX
sherry vinegar

PADRON PEPPERS 5.60
pan fried little Galician green peppers

DEEP FRIED MONTE ENEBRO 7.60
handmade goats cheese with orange
blossom honey and crispy beetroot

TAPA PLATES

EGG

TRADITIONAL POTATO
TORTILLA 4.50
potato and onion omelette

TORTILLA DE CHORIZO 4.65
chorizo, potato and pepper omelette

TORTILLA DE ESPINACAS 4.50
spinach omelette

FISH

FISH SELECTION PLATE 12.75
mackerel, Nardin boquerones,
small sardines and cured tuna loin

GAMBAS AL AJILLO 8.50
chilli garlic prawns

PAN FRIED HAKE 8.50
"Galician style" made with paprika,
garlic and olive oil.

MEAT

GRILLED SMOKED CHORIZO
ON TOAST 6.60
with rocket and piquillo pepper

CROQUETAS DE JAMÓN 6.90
cured iberian ham croquetas

FILLET STEAK 12.90
with Torta de Barros sheeps
milk cheese

CRISPY PORK BELLY 8.50
with quince jam

GRILLED LAMB CUTLETS 9.75
with alioli and fresh mint

SHERRY

MANZANILLA LA GITANA g.4.25
Light in colour, dry and crisp

OLOROSO ABOCADO g.4.95
Delicate persistent, with a dry flavour

AMONTILLADO SECO g.4.95
Dry, austere, rich and nutty

BREAD

PAN OR PICOS 1.60
country bread or bread sticks

PAN DE PINCEL 2.80
toasted bread with herb and garlic olive oil

COUNTRY TOASTED BREAD 2.80
with alioli or extra virgin oil

PAN DE COCA 3.50
with tomato, a traditional catalan flatbread

QUESO

PICOS DE EUROPA 7.00
blue cow's milk cheese with prune and walnut wheel

CABRA DEL TIÉTAR 6.50
cured goat's milk cheese with fresh grapes

ZAMORANO ARTESANO 7.50
extra matured sheep's milk cheese with quince jam

MAHÓN AFINADOR 6.95
farmhouse cow's milk cheese with tomato jam

BRINDISA CHEESE SELECTION 13.75
served with toasted bread

DESSERTS

ICE CREAM OR SORBET 3.75
our own homemade recipe

GALICIAN TARTA DE SANTIAGO 4.75
traditional almond cake served with ice cream

CREMA CATALANA 4.75
burnt sugar Catalan custard cream

TURRON MOUSSE 5.50
crushed almond mousse with PX soaked raisins

CHOCOLATE SPONGE 5.00
with vanilla ice cream and red berries

POACHED PEAR 5.00
with la bauma cheese cream

MR MOSCATEL 2008, MALAGA g.6.50
light dessert wine with tropical fruit on the nose

PX VALDESPINO SHERRY g.6.50
Christmas pudding in a glass

OLOROSO ABOCADO ALAMEDA g.4.95
fragrant nose with medium sweet flavour