

## PICOTEO

**HABAS FRITAS** 1.50  
toasted broad beans

**AVELLANAS TOSTADAS** 3.15  
roasted unsalted hazelnuts

**MARCONAS SALADAS** 3.15  
salted marcona almonds

**MARCONAS AHUMADAS** 3.15  
smoked marcona almonds

**GUINDILLAS PICANTES** 2.00  
pickled hot guindilla peppers

**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

**BOQUERONES NARDIN** 6.50  
marinated Cantabrian white anchovies

**MOJAMA** 5.75  
air cured tuna loin with pear

**MEJILLONES EN ESCABECHE** 3.00  
home pickled mussels

**PADRON PEPPERS** 3.50  
pan fried little Galician green peppers

**COGOLLO CON ANCHOA ORTIZ** 3.50  
little gem salad served in a tin with cured anchovy fillets and piquillo pepper

## 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

## 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

**ALEJANDRO CHORIZO** 5.00  
cured Riojan chorizo

**SALCHICHÓN DE VIC** 5.00  
long cure Catalan sausage with black peppercorns

**IBÉRICO DE BELLOTA SELECTION** 21.50  
shoulder, salchichón, loin and chorizo served with bread and olive oil

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

## TAPA PLATES

**COURGETTE SOUP** 3.50  
with blue cheese and fried bread

**CARROT, ORANGE SALAD** 3.75  
with moscatel dressing and crushed kikones

**TOMATO AND RED ONION SALAD** 3.75  
with extra virgin oil, sea salt and cracked black pepper

**GREEN SALAD** 3.75  
mixed leaves with moscatel vinagreta

**ESCALIVADA** 5.50  
roasted aubergine, onion, tomato and red pepper served with coca bread



# TAPAS BRINDISA

## SOHO



## BRINDISA CLASSICS

**CATALAN SPINACH** 5.75  
lightly wilted with pine-nuts and raisins

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

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

**GRILLED SMOKED CHORIZO ON TOAST** 6.60  
with rocket and piquillo pepper

**GAMBAS AL AJILLO** 8.50  
chilli garlic prawns

**CROQUETAS DE JAMÓN Y POLLO** 6.75  
cured ham and chicken croquetas

## TAPA PLATES

**TRADITIONAL POTATO TORTILLA** 4.50  
potato and onion omelette

**TORTILLA DE CHORIZO** 4.65  
chorizo, potato and pepper omelette

**HUEVOS ROTOS WITH HAM TAQUITOS** 5.50  
broken eggs over fried potatoes and ham pieces

**BUTTERNUT SQUASH** 4.25  
roasted with rosemary and sunflower seeds

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

**PULPO A LA GALLEGA** 9.00  
Galician style octopus with potatoes and pimenton

**BACALAO A LA VIZCAINA** 9.50  
basque salt cod with a spicy tomato sauce

**SEABASS CON ESCALIVADA** 9.50  
seabass with an aubergine, onion and red pepper compote

## PARRILLA SOHO

**LANGOSTINOS** 12.50  
king prawns and chilli oil

**PINCHO DE CORDERO AL ROMERO** 9.00  
lamb marinated in cumin and rosemary

**PINCHO DE POLLO AL LIMÓN** 7.50  
lemon chicken skewers

**PRESA IBÉRICA** 10.50  
top shoulder of iberian pork

**CHORIZO BARBACOA** 9.50  
served with a red wine reduction

**SEASONAL VEGETABLES** 8.50  
with melted Monte Enebro cheese

## QUESO

**GARROTXA LA BAUMA** 6.50  
semi cured goat's milk cheese with grapes

**MANCHEGO** 6.75  
artisan manchego sheep's milk cheese with quince paste

**MAHÓN AFINADOR** 6.50  
farmhouse cow's milk cheese with tomato jam

**PICOS DE EUROPA** 7.00  
blue cow's milk cheese with fig and almond wheel

**BRINDISA CHEESE SELECTION** 13.75  
served with toasted bread

**MR MOSCATEL 2008, MALAGA** g.6.95  
light dessert wine with tropical fruit on the nose

**PX VALDESPINO SHERRY** g.6.95  
Christmas pudding in a glass

**OLOROSO ABOCADO ALAMEDA** g.4.75  
fragrant nose with medium sweet flavour

## DESSERTS

**ICE CREAM OR SORBET** 3.75  
our own homemade recipe

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

**NARANJAS AL VINO** 4.00  
oranges with a touch of sweet white dessert wine

**CREMA CATALANA** 4.75  
burnt sugar Catalan custard cream

**FRUIT COMPOTE** 4.75  
with la Bauma curd and vanilla mousse

## JUNE '11

**FISH CONSERVAS**  
caught in season in local waters.

**PAN DE COCA**  
is a traditional Catalan flat bread made to perfection and freshened by a touch of tomato.

We reopen our Soho site this week as Tapas Brindisa Soho. A lively bar fills the front room and tapa plates will speed their way to you from the kitchen.

Our new menus are now easier to read and each chef brings you their own selection of dishes.

Paella y arroz supper club takes place on the evening of 11th July at Casa Brindisa, South Kensington.

Brindisa ingredients can be found at Brindisa shop Borough Market and online at our website.