



CASA BRINDISA

SOUTH KENSINGTON

PICOTEO

KIKONES 1.25
toasted corn

HABAS FRITAS 1.50
toasted broad beans

MARCONAS AHUMADAS 3.15
smoked marcona almonds

GUINDILLAS PICANTES 2.00
pickled hot guindilla peppers

CAPERBERRIES BALLOBAR 2.50
crunchy fruit of the wild caper plant

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

PADRÓN PEPPERS 5.60
pan fried little Galician green peppers

CHICKEN LIVER PÂTÉ 3.50
with toasted bread

BOMBA 2.50
potato and meat Catalan croqueta

VEGETARIAN BOMBA 2.75
roasted aubergine, pepper and
onion croqueta

CHARCUTERIA

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

IBÉRICO DE CEBO HAM 16.50
hand carved cereal fed, jabugo cured

IBÉRICO DE BELLOTA LOIN 11.50
cured acorn fed loin

IBÉRICO DE BELLOTA
CHORIZO 5.25
traditional acorn fed chorizo

IBÉRICO MORCÓN 5.50
pimentón seasoned cured meat

SALCHICHÓN DE VIC 5.00
cured Catalan sausage with peppercorn

IBÉRICO SELECTION 21.50
ibérico de cebo ham, salchichón loin &
chorizo served with bread and olive oil
CHARCUTERIA SELECTION 12.50
chorizo, salchichón, lomo and Teruel
ham served with bread and olive oil



PLATILLOS MEDITERRANEOS

HOUSE SPECIALITY AT SOUTH KENSINGTON

XATÓ 7.50
salt cod, anchovy and frisse salad
with romesco dressing

CANELONS CASOLANS
WITH FOIE 9.75
with ceps bechamel and manchego gratine

TRINXAT 6.50
potato, cabbage and chick pea cake
with fried duck egg and pancetta

BRAISED CHICK PEAS 6.75
with salt cod and spinach

ACORN FED DUCK 11.75
duck breast served with
pumpkin chutney and PX reduction

ALBÓNDIGAS CON SEPIA 8.50
mar y muntaya dish: meetballs with
cuttlefish

SOUP & SALADS

ESCUDELLA 4.95
Catalan broth with meatballs and
pasta shells

GREEN SALAD 3.75
mixed leaves with moscatel vinagreta

BETROOT SALAD 6.75
with picos blue cheese and
walnut vinagreta

CECINA SALAD 7.00
smoked cured beef and goats

SWEET POTATO SALAD 5.75
with quince, chestnut vinagreta
and crunchy pancetta

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 MIX MUSHROOM 6.50
with Swiss chard

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

TORTA DE CAÑAREJAL 9.95/18.50
warmed semi soft cheese
with potatoes and caper berries

EGG

TRADITIONAL POTATO
TORTILLA 4.50
potato and onion omelette
TORTILLA DE CHORIZO 4.65
chorizo, potato and pepper omelette

TAPA PLATES

FISH

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

GAMBAS AL AJILLO 8.50
chilli garlic prawns

GREY MULLET FILLET 9.50
with patatas a lo pobre, pistachio
and ham garnish

SEARED SCALLOPS 9.50
with crispy ham and fennel purée

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

MEAT

GRILLED SMOKED CHORIZO
ON TOAST 6.60
with rocket and piquillo pepper

CROQUETAS DE JAMÓN Y
POLLO 6.75
cured ham and chicken croquetas

CHICKEN BREAST 6.75
stuffed with goats' cheese, almonds
and golden raisins

PLUMA IBÉRICA 9.75
with potato wedges and spring onion

FILLET STEAK 12.90
with hazelnut mash potato and
española sauce

CIDER HOUSE TXULETA 65.00/Kg
basque rib eye steak, average weight 400g

SHERRY

MANZANILLA LA GITANA g.4.75
Light in colour, dry and crisp

OLOROSO ABOCADO g.5.95
Delicate persistent, with sweet full flavour.

AMONTILLADO SECO g.6.50
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 & garlic oil

COUNTRY TOASTED BREAD 2.80
with alioli or extra virgin oil

PAN DE COCA 3.50
with tomato, a traditional Catalan flatbread

QUESO

GARROTXA LA BAUMA 6.50
semi cured goat's cheese with tomato jam

MANCHEGO CHEESE 7.00
rosemary coated and served with quince paste

CARRAT CHEESE 6.50
ash coated fresh goat's cheese from Cataluña

PICOS DE EUROPA 7.00
blue blended cheese with fig and almond wheel

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

QUESADA LA BAUMA 4.75
baked goats curd cheesecake

CREMA CATALANA WITH STRAWBERRIES 4.75
burnt sugar Catalan custard

TURRÓN MOUSSE 5.50
crushed almond mousse with PX soaked raisins

POACHED PEARS 4.50
in white wine with licorice ice cream

TOCINILLO DE CIELO 4.00
dairy free cream caramel

PX VERASTEGUI 4.25
Valladolid

MOSCATELL DE TARRAGONA 3.95
Catalunya

MASIA PAIRAL CAN CARRERAS 5.95
Emporda

CASTA DIVA "COSECHA MIEL" 6.95
Alicante

P.X. ANTIQUE FERNANDO DE CASTILLA 7.25
Jerez