

• TAPAS CASERAS •

Para Picar

ALMENDRA COMUNA Fried salted Comuna almonds (VG, N)	4.50
OLIVAS MARINADAS Marinated olives (GF, VG)	4.50
PAN Y TOMATE Toasted bread with grated tomato (VG)	5.00
PAN Y ACEITE Toasted bread with olive oil (VG)	4.00
PAN Y SOBRASSADA Toasted bread with spreadable chorizo	5.50

Jamón Y Queso

CURED MEATS & CHEESE

MANCHEGO Y MEMBRILLO Manchego cheese, quince spread (GF, V)	10.00
JAMÓN SERRANO Sliced Serrano ham (GF)	10.50

Arroces de la Casa

HOUSE RICES

ARROZ DE CARNE Chicken, chorizo, peppers and saffron rice (GF)	12.50
ARROZ DE MARISCO Mussels, clams, squid, prawns, saffron rice (GF)	14.00
ARROZ DE VERDURAS Asparagus, courgette, mixed peppers, saffron rice (GF, VG)	12.00
ARROZ NEGRO Squid, prawns, peppers, cuttlefish ink and aioli rice (GF)	13.00

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (N) NUTS. PLEASE SPEAK TO OUR STAFF ABOUT INGREDIENTS BEFORE PLACING YOUR ORDER. AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO STAFF.

NIBBLES

Tapas De Verduras

PIMIENTOS PADRÓN Fried padron peppers (GF, VG)	4.50
BERENJENAS FRITAS CON MIEL Fried aubergines with honey (V)	4.50
QUESO DE CABRA FRITO CON MIEL Y PERA Fried goats cheese, honey, pear & chicory salad (V)	5.00
ALCACHOFA, PIQUILLO Y CALABACÍN Grilled artichoke hearts, grilled courgette, piquillo pepper puree (VG, GF)	4.00
BROCOLI A LA BRILLA, AJO BLANCO Y ALMENDRAS Grilled tenderstem broccoli, Ajoblanco sauce, toasted almonds, grapes (VG)	5.50

Tapas de Carne

PANCETA Y CHICHARRÓN Pork belly, crackling, Pedro Ximenez glaze, celeriac and apple cream (GF)	10.50
POLLO A LA PARRILLA, SALSA ROMESCO Y CHIMICHURRI Boneless skin-on chicken thighs, romesco sauce & chimichurri (GF)	10.50
CHULETAS DE CORDERO Lamb cutlets, spinach, manchego and pea puree, minted oil (GF)	11.50
SOLOMILLO DE TERNERA A LA PARRILLA Grilled sirloin steak, crushed new potatoes, onion puree & chimichurri (GF)	12.00
LOMO DE CERDO AL PEDRO XIMENEZ Pork loin, Pedro Ximenez sauce, potato crisp (GF)	11.00
PARRILLADA MISTA - 2 PEOPLE MINIMUM Grilled meats board – chicken thigh, sirloin of beef, lamb cutlet, pork loin, txistorra sausage and pork belly, crushed garlic potatoes, roasted peppers, chimichurri and aioli	35.00PP

Tapas de Pescado

BOQUERONES EN VINAGRE CON OLIVAS Boquerones (vinegared anchovies) with parsley & olives (GF)	8.00
GAMBAS AL AJILLO Tiger prawns, spinach in chilli & garlic (GF)	9.50
CALAMARES Fried squid, citrus aioli (GF OPTION AVAILABLE)	9.50
PULPO A LA PARILLA Y SOBRASSADA Grilled octopus, spreadable chorizo, crushed potato, roasted onion GF	12.50
ENSALADILLA RUSSA Y ATUN Potato, carrots, peas, egg, mayo, olives, peppers and tuna (GF)	9.00

VEGETARIAN TAPAS

7.50
7.50
8.50
8.00
8.00
MEAT TAPAS
10.50
10.50
11.50
12.00
11.00
35.00PP
SEAFOOD TAPAS
8.00
9.50
9.50
12.50
9.00

Tapas Rusticas

RUSTIC TAPAS

TORTILLA DE PATATAS Spanish potato and onion omelette (V, GF)	7.50
PATATAS BRAVAS Crispy potatoes, spicy tomato, aioli (VG, GF)	7.50
CHORIZO AL VINO Chorizo in red wine (GF)	9.00
HUEVOS ROTOS CON TXISTORRA Broken fried eggs, potato and txistorra sausage (Gf)	9.00
CROQUETAS DE JAMÓN SERRANO Serrano ham croquettes	7.50
CROQUETAS DE QUESO Blue cheese croquettes (V, N)	7.50
CROQUETAS DE CHAMPIÑÓN CON AIOLI Mushroom croquettes, vegan aioli (VG)	7.50
CROQUETAS DE BACALAO Cod croquettes, aioli	8.00

Sweet & Dulce

CHURROS Y CHOCOLATE Churros with cinnamon sugar and dipping chocolate	7.50
TARTA DE GALLETAS Layered biscuit and cream tart (GF)	7.50
BROWNIE DE CHOCOLATE VEGANO Vegan chocolate brownie, vanilla ice cream (V)	7.50
HELADO O SORBETE (3 SCOOPS) Ice cream or sorbet. Ask server for available flavours.	6.00



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