

BRINDISA

TAPAS

Menu Brindis £40pp

Add glass of sherry or cava (+£5pp)

Add jamón Ibérico, 100% de Bellota (25g each +£10pp)

Entradas

Pan de pincel (ve)

Tabla mixta

Manchego Villarejo, tortilla española, faba beans, Señorío Iberico chorizo, pimientos de padrón, sourdough, quince, picos de pan

Add a round of croquetas (2 croquetas each +£4pp)

Plato Principal

Parrillada Mixta - vegetarian substitution available on request

Lamb chump, León chorizo, butifarra

Guarniciones

Garbanzos a la catalana (v)

Patatas bravas, alioli (v)

Escalivada (ve)

Sally Clarke's sourdough (ve)

Dulces

Tarta de Santiago (v)

Add glass of Pedro Ximénez (+£7pp)

Add a seasonal cheeseboard (+£7.5pp)



(ve) vegan (v) vegetarian

Allergies: For allergens, please speak to our team before ordering.

A discretionary 13.5% service charge is added to your bill.



Scan here to see our sourcing and sustainability information, as well as details on our suppliers.

BRINDISA

TAPAS

Menu Banquete £60pp

Add glass of sherry or cava (+£5pp)

Add jamon Iberico, 100% de Bellota (25g each +£10pp)

Para Picar

Perelló Gordal olives

Squid ink croquetas, alioli

Seafood platter

Whistable rock oysters, Welsh mussels, cockles, Argentinian red prawns

or **Tabla mixta (v)**

Manchego Villarejo, tortilla española, faba beans, pimientos de padrón, pisto on sourdough, quince, picos de pan

Platos

Cochinillo

Whole suckling pig, patatas a lo pobre

or **Celeriac al sal (ve)**

Mushrooms al ajillo

Served with:

Ajo blanco, chargrilled hispi cabbage, pickled mushrooms (ve)

Brócoli a la catalana (ve)

Add seafood rice for the table (+£16pp)

Dulces

Bienmesabe (v)

Add glass of Pedro Ximénez (+£7pp)



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