

# BRINDISA

## TAPAS



### Dulces • Desserts

<b>Milhojas</b> Puff pastry, tiger nut custard cream, peach	8.5
<b>Tarta de Santiago (v)</b> Galician almond & quince tart	8
<b>Flan casero (v)</b> Homemade traditional flan	5.5
<b>Helado del día (v)</b> Forest Hills Gelato's ice cream of the day	5.5

### Digestif

<b>Marco Fabio Moscatel</b> Bodegas Ontanon, Rioja	8	500ml 30
<b>Pedro Ximénez</b> Bodegas Maestro Sierra, Jerez de la Frontera	9.5	750ml 55
<b>Patxaran</b>	7	

### Quesos • Cheese

<b>Tabla de quesos</b> <b>Selection of artisan Spanish cheeses from Brindisa, olive oil crackers, picos de pan.</b> Torta de Barros unpasteurised ewe's milk, Monte Enebro goat's milk, 1605 Manchego semi-cured ewe's milk	14
<b>Garrotxa</b> Pasteurised semi-hard cheese from the foothills of the Catalan Pyreneese with clean, gently acidic aromas and delicate, slightly citrusy flavours.	6
<b>Valdeon Picos de Europa, IGP</b> Pasteurised blend of cow's milk (90%) and goat's milk (10%) blue cheese with a fresh, creamy aroma, a buttery texture and a nutty, mushroomy flavour.	6
<b>1605 semi-cured Manchego</b> Unpasteurised, semi-cured ewe's milk cheese with a semi-hard, slightly granular paste with sweet lanolin, nutty flavour.	6

(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.



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