

BRINDISA

TAPAS



Dulces • Desserts

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

Digestif

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

Quesos • Cheese

Tabla de quesos Selection of artisan Spanish cheeses from Brindisa, olive oil crackers, picos de pan. Torta de Barros unpasteurised ewe's milk, Monte Enebro goat's milk, 1605 Manchego semi-cured ewe's milk	17
Torta de Barros (v) Unpasteurised ewe's milk soft cheese from Extremadura. Rich, earthy, hint of bitterness and made with cardoon thistle rennet.	6
Monte Enebro Pasteurised goats' milk with a clean, citrus flavour. Tangy, complex rind. Dense, creamy interior.	7
1605 semi-cured Manchego 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.



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