

BRINDISA

TAPAS



Dulces • Desserts

Mousse de chocolate	7.5
Dark chocolate mousse, Arbequina olive oil, Maldon salt	
Tarta de Santiago (v)	8
Galician almond & quince tart	
Tarta de queso	8
Garrotxa burnt cheesecake	
Helado del día (v)	5.5
Forest Hills Gelato's ice cream of the day	

Digestif

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

Quesos • Cheese

Tabla de quesos	17
Selection of artisan Spanish cheeses from Brindisa, olive oil crackers, picos de pan.	
Mahón raw cow's milk, La Peral blue pasteurised cows' milk, 1605 Manchego semi-cured ewe's milk	
Torta de Barros (v)	7
Unpasteurised ewe's milk soft cheese from Extremadura. Rich, earthy, hint of bitterness and made with cardoon thistle rennet.	
La Peral blue	7
Pasteurised cows' milk. Beautifully creamy & peppery. Complex spice notes with age.	
Torralba Mahón	7
Raw cow's milk cheese with a savoury, tang of island salt air. Paprika-rubbed rind. Chalky centre. Peachy aroma.	
1605 semi-cured Manchego	7
Unpasteurised, semi-cured ewe's milk cheese with a semi-hard, slightly granular paste with sweet lanolin, nutty flavour.	

(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.