

BRINDISA

TAPAS



100ml

Dulces • Desserts

Arroz con leche (v) Citrus rice pudding, dried raspberries, shrub citrus, lime zest	8
Tarta de Santiago (v) Galician almond & quince tart, vanilla ice cream	10
Tarta de queso Garrotxa burnt cheesecake, rhubarb and lime zest	8
Helado del día (v) Forest Hills Gelato's ice cream of the day	5.5

Digestif

Marco Fabio Moscatel Bodegas Ontanon, Rioja	8
Pedro Ximénez Bodegas Maestro Sierra, Jerez de la Frontera	9.5
Patxaran	7
Lustau East India Solera Bodegas Lustau, Jerez de la Frontera	10
Oloroso cream Alameda Bodegas Hidalgo La Gitana, Sanlúcar de Barrameda	8

Quesos • Cheese

Tabla de quesos	18.5
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Selection of artisan Spanish cheeses from Brindisa, olive oil crackers, picos rústicos.

Rey Silo Mama Marisa cow's milk blue cheese, Villarejo rosemary Manchego semi-cured raw sheep's milk, Mahón raw cow's milk, Lambda raw sheep's milk, picos rústicos

Cheeses are available individually - please ask our team for more information.

Cheesemonger's choice

Discover a specialist cheese, carefully hand-selected by our experts in our Balham cheese rooms. Designed to replicate the traditional Spanish maturing environments, they ensure each cheese develops its authentic character. When it's gone, it's gone!

Musgo Lavado 14

Raw goat's milk cheese from Castilla y León. Tangy buttery flavour with washed-rind and an earthy pungent aroma.

Pairing (100ml): Oloroso (Bodegas Maestro Siera, Jerez de la Frontera)

(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 read more about our cheese rooms, and discover the range of cheeses cured in our caves.