

BRINDISA

TAPAS



100mL

Dulces • Desserts

Tarta de chocolate (v) 9

Orange chocolate tart, Oloroso cream

Tarta de Santiago (v) 10

Galician almond & quince tart, vanilla ice cream

Tarta de queso 9

Garrotxa burnt cheesecake, rhubarb and lime zest

Helado del día (v) 5.5

Forest Hills Gelato's ice cream of the day

Digestif

Marco Fabio Moscatel 8

Bodegas Ontanon, Rioja

Pedro Ximénez 9.5

Bodegas Maestro Sierra, Jerez de la Frontera

Lustau East India Solera 10

Bodegas Lustau, Jerez de la Frontera

Oloroso cream Alameda 8

Bodegas Hidalgo La Gitana, Sanlúcar de Barrameda



50ml

Patxaran

7

Quesos • Cheese

Tabla de quesos 19

Selection of artisan Spanish cheeses from Brindisa, olive oil crackers, picos rústicos.

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