# BRINDISA
TAPAS

## Dulces • Desserts

**Tarta de chocolate (v)** 9
Chocolate & orange tart, Oloroso cream

**Tarta de Santiago (v)** 10
Galician almond & quince tart, vanilla ice cream

**Torrijas de Panettone** 10
Turrón panettone, Oloroso ice cream

**Helado del día (v)** 5.5
Forest Hills Gelato's ice cream of the day

**Tarta de queso** 9
Garrotxa burnt cheesecake, rhubarb, lime zest

## Tabla de Oro 19

**Inspired by this year's international cheese awards, we bring you four gold medal-winning Spanish cheeses selected for their exceptional character.**

Torta de Barros sheep's milk, Villarejo rosemary semi-cured raw sheep's milk, Monte Enebro raw goat's milk, Ojos de Guadiana Manchego raw sheep's milk, picos rústicos

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

## Dessert Wine 100ml

**Casta Diva Moscatel** 9
Gutiérrez de la Vega, Alicante

**Recondita Armonía Monastrell** 9
Gutiérrez de la Vega, Alicante

**Pedro Ximénez** 9.5
Bodegas Maestro Sierra, Jerez de la Frontera

**Lustau East India Solera** 10
Bodegas Lustau, Jerez de la Frontera Patxaran

## Dessert Cocktails

**Espresso Martini** 12

## Brandy 50ml

**Gran Reserva Hidalgo 200** 10

**Fernando de Castilla Unico Gran Reserva** 35

## Digestif 50ml

**Licor Café** 7

**Crema de Orujo** 7

**Licor de Hierbas** 7

**Patxaran** 7

**Ysabella Regina** 9

**(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.