

BRINDISA

TAPAS

Menu Brindis £45pp

Add glass of sherry or cava (+£5pp)

Add jamón Iberico, 100% de Bellota (25g each +£10pp)

Entradas

Pan con tomate **(ve)**

Tabla mixta

Cheese selection, classic tortilla, charcuterie selection, E5 bakery sourdough and butter, quince, picos de pan

Add a round of croquetas (2 croquetas each +£4pp)

Plato Principal

Parrillada Mixta - vegetarian or vegan substitution available on request

Aljandro chorizo, txuleta rubia gallega (100g each), Padrón peppers, patatas bravas, chimichurri

Guarniciones

Garbanzos a la catalana **(v)**

Brocói a la catalana **(ve)**

E5 bakery sourdough **(ve)**

Dulces

Tarta de Santiago **(v)**

Add glass of Pedro Ximénez (+£7pp)

Add a seasonal cheeseboard (+£7.5pp)



(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.

BRINDISA

TAPAS

Menu Banquete £65pp

Add glass of sherry or cava (+£5pp)

Add jamon Iberico, 100% de Bellota (25g each +£10pp)

Para Picar

Perelló Gordal olives

Jamón croquetas

Tabla mixta – *vegetarian or vegan available on request*

Cheese selection, classic tortilla, charcuterie selection, E5 bakery sourdough and butter, quince, picos de pan

Platos

Cochinillo

Whole suckling pig, patatas a lo pobre

or

Coliflor a la plancha (ve)

Chargrilled cauliflower, Verdina bean purée, chimichurri

Served with:

Piquillos rellenos

Brócoli a la catalana (ve)

Add seafood rice for the table (+£16pp)

Dulces

Flan casero (v)



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