



Menu Brindis

£50pp

- Para Picar -

Encurtidos

Cocktail mix, olives, pickles, pan de pincel

Para Picar

Manchego Villarejo, Señorío Ibérico chorizo, Padrón peppers, tortilla, faba bean salad, picos rústicos, quince, alioli

- Plato Principal -

Parrillada mixta

Lamb chops & chimichurri, León chorizo & rocket, chicken thighs & romesco sauce, butifarra, caramelised onions

Served with:

Repollo con almogrote

Grilled hispi cabbage, Canarian mojo, Fino balsamic pickled onions

Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

Empedrat

Selection of heritage beans, peppers, salt cod flakes, Fino balsamic dressing

- Postre -

Tarta de Santiago

Galician quince & almond tart, vanilla ice cream

Pequeños Extras

Add a seasonal cheeseboard (+£7.5pp)

Add a round of croquetas (2 croquetas each +£4.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)

BRINDISA
TAPAS

Vegan or vegetarian options available on request

Menu is available for a minimum of ten people. **Allergies: For allergens, please speak to our team when booking.** A discretionary 13.5% service charge is added to your bill.



El Banquete

£75pp

- Para Picar -

Perelló Gordal olives, orange, oregano

Hand-carved Jamón Ibérico

100% de Bellota, picos de pan

Squid ink croquette, aioli

- Entrada -

Galician tuna empanada slice

- Banquete -

Choose from:

Whole suckling pig, patatas a la pobre

or

Whole Galician octopus, sliced potatoes

Both served with roast pumpkin & chestnut ajillo

- Postre -

Choose from:

Basque cheesecake

or

Seasonal cheeseboard

Pequeños Extras

Add a round of croquetas (2 croquetas each +£4.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)

BRINDISA
TAPAS

Menu is available for a minimum of ten people and all choices of dishes will be applicable for all the guests in the party. **Allergies: For allergens, please speak to our team when booking.** A 13.5% service charge is added to your bill on the day of the event.