



# Menu Brindis

£50pp

## - Para Picar -

### Encurtidos

Cocktail mix, olives, pickles, pan de pincel

### Tabla Mixta

Manchego Villarejo, Señorío Ibérico chorizo, padrón peppers, tortilla, faba bean salad, picos de pan, quince, alioli

- + Add a round of croquetas (2 croquetas each)
- + Add a glass of sherry or cava
- + Add Jamón Ibérico, 100% de Bellota (25g each)

## - Plato Principal -

### Parrillada mixta

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

Grilled hispi cabbage, chestnut ajo blanco, pickled mushrooms

Patatas bravas

Ganxet beans

## - Postre -

### Tarta de Santiago, vanilla ice cream

- + Add a seasonal cheeseboard
- + Add a glass of Pedro Ximenez

Available for a minimum of 10 people  
from Wednesday 20th November – 31st December

# BRINDISA

TAPAS



# 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, slice potatoes, peppers

*or*

Whole Galician octopus,

sliced potatoes, paprika

Both served with roast pumpkin & chestnut ajillo

## - Postre -

*Choose from*

Burnt Basque cheesecake

*or*

Seasonal cheeseboard

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# BRINDISA

TAPAS

