

BRINDISA

TAPAS



Dulces • Desserts

Arroz con leche (v) 8
Citrus rice pudding, dried raspberries, Navarrico peaches gel, lime zest

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

Tarta de queso 8
Garrotxa burnt cheesecake, Penjar tomato jam

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

Digestif

Marco Fabio 8 ^{500ml} 30
Moscatel
Bodegas Ontanon, Rioja

Pedro Ximénez 9.5 ^{750ml} 55
Bodegas Maestro Sierra,
Jerez de la Frontera

Patxaran 7

Quesos • Cheese

Tabla de quesos 18.5

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

Picos de Europa blue cow & goat's milk cheese, Villarejo honey and oregano Manchego semi-cured raw sheep's milk, Mahón raw cow's milk, Torta de Barros

Cheeses 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!

Zamorano Vicente Pastor 14

Raw sheep's milk cheese from Castilla y León. Nutty, buttery flavour with a firm texture and lasting tang.

Pairing (175ml): Brindisa Ancestral, Colet, Penedès, Xarel.lo Vermell

(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.