



Menu Brindis

£50pp

- Para Picar -

Encurtidos

Cocktail mix, olives, pickles, pan de pincel with lardo

Para Picar

Pisto on toast, pan de pincel, Lomo de Teruel, torta de barros crema, Padrón peppers, tortilla, Ibérico taquitos, picos rústicos

- Plato Principal -

Parrillada mixta

Alejandro chorizo & rocket, salsa de churrasco
Duroc pork belly & mojo rojo, mojo verde
Chicken thighs & romesco sauce

Served with:

Cogollo con ajo blanco crema

Grilled baby gem lettuce, garlic & almond cream, pickled mushrooms

Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

Ensalada de verduras

Chargrilled vegetables, salsa de churrasco

- Postre -

Trío Dulce

Selection of basque cheesecake, tarta de santiago & tarta de chocolate

Pequeños Extras

Add a seasonal cheeseboard (+ £7.5pp)

Wine pairing

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

BRINDISA

TAPAS

Vegan or vegetarian options available on request

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.



El Banquete

£75pp

- Para Picar -

Perelló Gordal olives, orange, oregano

Hand-carved Jamón Ibérico

100% de Bellota, picos de pan

Prawn croqueta, prawn head alioli

- Entrada -

Galician tuna empanada slice

- Banquete -

Choose from:

Whole suckling pig, patatas a la pobre

or

Whole Galician octopus, sliced potatoes

Both served with brócoli a la catalana, salted Marcona almonds

- Postre -

Choose from:

Basque cheesecake

or

Seasonal cheeseboard

Pequeños Extras

Add Jamón Ibérico, 100% de Bellota (25g each +£10pp)

Wine pairing

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