

BRINDISA

TAPAS

£55pp

Brindisa's Festive Feast

Pintxos

Our Favourite Bites

Octopus, Torta de Barros crema with sourdough, cocktail mix, Gordal olives, Padrón peppers, charcutería and quesos gildas

Plato Principal

Sharing Tabla de Carne

White and black León chorizo with ajo blanco crema, chicken thighs with romesco sauce, Solomillo Ibérico, Txuleta Rubia Gallega with chimichurri

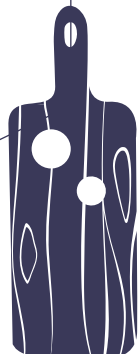
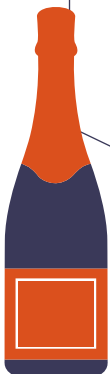
Served with repollo, baked mushrooms and blue cheese, topped with pomegranate; roasted baked potatoes; mojo rojo & verde

Postre

Dessert

La Maritxu Basque cheesecake served with citrus zest

+ add Christmas crackers, £2pp - a little extra fun for the table.



[BRINDISATAPAS.COM](https://www.brindisatapas.com) | [@BRINDISA_TAPAS](https://www.instagram.com/brindisa_tapas)

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 on the day of the event.

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Plato Principal

Sharing Mariscada

Mussels, razor clams, oysters, buey de mar brown crab, prawn skewer

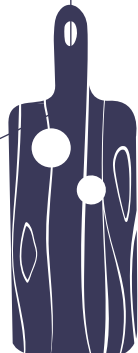
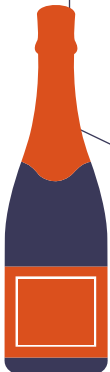
Served with repollo, baked mushrooms and blue cheese, topped with pomegranate; roasted baked potatoes; mojo rojo & verde

Postre

Dessert

Basque cheesecake served with citrus zest

+ add Christmas crackers, £2pp - a little extra fun for the table.



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Canapés

Carne / Meat £30pp

Croqueta de Jamón with lardo
Charcutería and quesos pintxo
Cecina stuffed with Torta de Barros
Choricitos wrapped in bacon in red wine
Monroyo Jamón with melon
Ibérico Morcilla with piquillo sauce

Pescado / Fish £30pp

Prawn croqueta with prawn head alioli
Pulpo a la Gallega on toast
Salpicón de Marisco
Bacalao pil pil
Anchovies, boquerones, papada
Tuna tartare, Nacarii Spanish Caviar

Verduras / Vegetables £25pp

Vegan mushroom croqueta
Pan con tomate
Confit artichokes
Escalivada on toast
Verdina bean pure, Perelló crackers
Beetroot, orange blossom honey, walnuts tartlet

Postre / Desserts £3 each

Tarta de Santiago
Chocolate mousse
Tarta de Abuela
Turrón

+ Add Christmas crackers, £2pp - a little extra fun for the table.



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Tabla de Navidad

Festive sharing platter

Our Favourite Bites

Ibérico cured meats, selection of quesos, gildas, mini croquetas del día, pork and chicken pintxo skewers, pan con tomate, Padrón peppers, cocktail mix with Gordal olives, fresh and Moscatel grapes, quince paste, picos rústicos

Make it a feast:

+ add Tabla de marisco £60

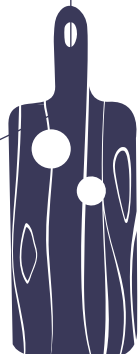
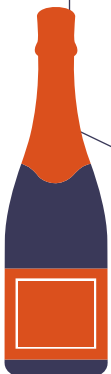
+ add Tabla de carne £60

+ add suckling pig £160/£320

+ octopus a la Gallega £160/£320

+ canapé dessert selection board £15

+ add Christmas crackers, £2pp - a little extra fun for the table.



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