

MENU

QUESOS

SELECCION de QUESO

Valdeón Picos de Europa (P) cows' & goats' milk

Ermesenda (UP) cows' milk

Grazalema (P) ewes' milk

Garrotxa (P) goats' milk

Served with toast, fruits & preserves

£

16.75

THE BRINDISA BLUES BOARD

10.00

Valdeón Picos de Europa (P) cows' & goats' milk

paired with quince

La Peral (P) cows' milk paired with Mosto grapes

Cabrales (UP) cows' milk paired with pear & dark chocolate

CAÑAREJAL SOFT TORTA (UP)

19.00

Cañarejal cremoso, soft ewes'

milk 'torta' style cheese

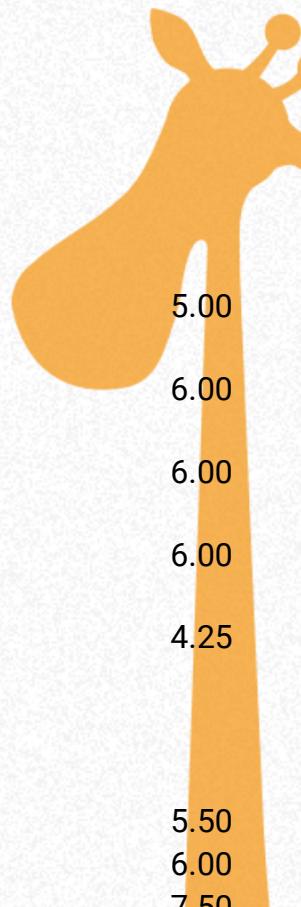
Served with dried figs & almonds to dip

Perfect for sharing

QUESOS AT HOME

Pop round to our shop in the market & one of
our cheesemongers will help you create your perfect Spanish cheeseboard.

Find out more: brindisa.com



POSTRES

ARROZ con LECHE

Rice pudding, cinnamon

5.00

BIZCOCHO de CHOCOLATE

Chocolate brownie, strawberry purée

6.00

CREMA CATALANA

Set citrus custard, caramelized top

6.00

TARTA de SANTIAGO

Almond tart, ice cream

6.00

HELADO y SORBETES de la CASA

Homemade ice cream & sorbets

4.25

Ask for today's selection

DESSERT WINES

Oloroso Abocado Alameda

5.50

Pedro Ximenez Triana Hidalgo

6.00

Casta Diva Moscatel

7.50

75ml

Ask your waiter about our selection of coffees, teas & digestifs

(P) Pasteurized (UP) Unpasteurized

A discretionary gratuity of 12.5% will be added to
your bill. All prices include VAT at 20%.

PICOTEO - NIBBLES

CROQUETAS de JAMÓN

Ibérico de bellota ham croquetas 7.00

PIMIENTOS de PADRÓN

Padrón peppers, sea salt 6.00

NARDÍN BOQUERONES

Marinated Cantabrian white anchovies 6.75

GORDAL OLIVES

Olives, fresh orange, oregano 4.25

ANCHOAS con MOJO BORRAJA

Smoked anchovies, borage mojo, crostini 5.25

ALCACOFAS y JAMÓN

Marinated Navarrico artichokes, jamón 6.50

CATALAN ALMONDS

4.00

ACEITUNAS VARIADAS

Manzanilla & black olives mix 4.00

MANCHEGO '1605'

'Membrillo' quince paste 7.50

CURED & CHEESE

JAMÓN IBÉRICO BELLOTA

Acorn-fed ham cured for 4 years 20.00

SELECCIÓN de IBÉRICOS

Paleta, salchichón, lomo de cebo, chorizo 23.00

ARTEMONTE GAME CHARCUTERÍA

Venison cecina, duck salchichón, wild boar lomo, venison chorizo 17.50

THE BRINDISA BLUES BOARD

Three of our best blue cheeses 10.00

SELECCIÓN de QUESO

A selection of artisan cheeses 16.75

PAN - BREADS

PAN de COCA

Catalan flat bread, tomato, garlic 3.95

PAN de PINCEL

Toasted bread, herbs, garlic, olive oil 3.00

CLASSIC TAPAS

CATALAN SPINACH

Spinach, onion, pine nuts, raisins 6.25

ENSALADA de REMOLACHA

Yellow beetroot, cheese & walnut salad 6.50

ESCALIVADA

Roasted aubergines, peppers, onions, olives, coca bread 6.50

GAMBAS al AJILLO

Prawns, chilli, garlic, olive oil 9.75

PULPO a la GALLEGA

Octopus leg, sliced potato, paprika 12.50

TORTILLA ESPAÑOLA

5.00

PATATAS BRAVAS y ALIOLI

5.00

HUEVOS ROTOS

Broken eggs, potatoes, sobrasada 8.75

CHORIZO de LEÓN

León chorizo, piquillo peppers, rocket, sourdough toast 7.00

MONTE ENEBRO

Artisan goats' cheese, orange blossom honey, beetroot crisps 7.95

SEASONAL

SALSIFI con SETAS

Salsify, mushrooms, butternut squash, Mahón cheese, pine nuts 9.00

MEJILLONES a la MARINERA

Cornish mussels, spicy fish stock 12.00

TODAY'S MARKET SOUP

6.00

RAPE a la PLANCHA

Monkfish, cavolo nero, Jerusalem artichokes, crispy jamón ibérico 15.00

CARPACCIO de PRESA

Ibérico pork, pine nuts, smoked olive oil 10.00

A special from Brindisa Rupert Street the home of Ibérico meat

HOUSE TAPAS

TXULETA STEAK

Basque style, boneless rib-eye steak (400g) 35.00

CECINA

Air-dried venison, goats' cheese salad 7.75

BACALAO con MIEL de TRUFA

Salt cod tempura, truffle honey, dried fruit 12.00

ARROZ NEGRO

Black rice, squid, alioli 7.00

SOLOMILLO IBÉRICO

Chargrilled iberico fillet, piquillo peppers 11.00

POLLO al LIMÓN

Marinated chicken, aubergine purée 12.00

CHULETILLAS de CORDERO

Lamb cutlets, romesco, roasted vegetables

12.00

