

MENU

SOHO BREAKFAST MON - FRI, 9AM - 11AM

TOSTAS

We use sourdough toast.

Gluten-free bread available.

£

MAHÓN y SOBRASADA

Spreadable chorizo & smokey cheese 8.00

JAMÓN IBÉRICO de BELLOTA

Ibérico ham & tomato 10.00

BAUMA y CIRUELA PASA

'La Bauma' goat's cheese & prune 8.00

HUMUS y GRANADA

Hummus, pomegranates & nuts 7.00

AGUACATE y HUEVO

Avocado, sweetcorn & poached egg 7.00

CANGREJO y HUEVO

Cornish crab & poached egg 10.00

ADD AN EGG

Poached, scrambled or fried 2.00

COLD DRINKS

ORANGE JUICE

Freshly squeezed orange juice 3.50

SUNDANCE JUICE

Ask for today's selection 3.50

LEMONADE

Homemade still lemonade 3.50

VIRGIN MARY

Nora pepper & PX sherry vinegar 6.50

HOT DRINKS

COFFEE WITH MILK

Latte, cappuccino 3.00

SINGLE / DOUBLE		
Espresso, Americano		2.5/2.75
TEA		
Ask for today's selection		2.75
HOT CHOCOLATE		
With cream		3.50

SHARING MENU

PICOTEOS

A glass La Vida al Camp cava on arrival

Gordal olives, orange & oregano

Charcuterie selection

'Pan de coca' tomato & garlic bread

Croquetas de jamón ibérico

Padrón peppers, sea salt

Navarrico artichokes

TAPAS

Monkfish, roasted parsnips, black olives

A feast of seasonal vegetables

Tempura 'bacalao' salt cod, truffle honey, dried fruits

Chorizo de León, piquillo peppers, rocket

Rosemary lamb cutlets, alioli

Ibérico 'solomillo' pork fillet, fried green peppers

Green salad & patatas bravas

POSTRES

Turrón mousse, PX soaked raisins

-or-

1605 manchego, quince jelly

Coffee & teas

QUESOS

SELECCION de QUESO

Valdeón Picos de Europa (P)

cows' & goats' milk

Ermesenda (UP) cows' milk

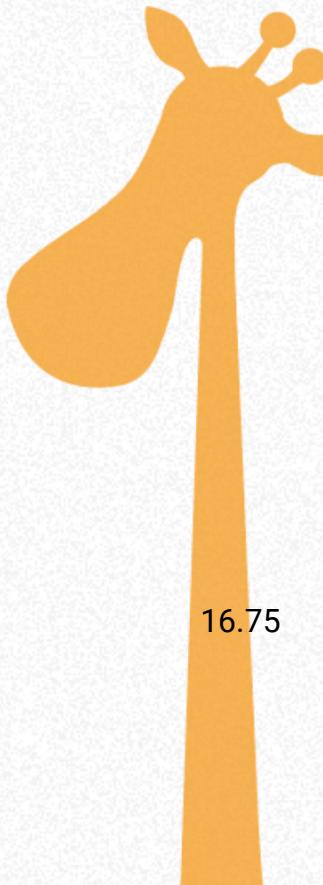
Grazalema (P) ewes' milk

Garrotxa (P) goats' milk

Served with toast, fruits & preserves

45.00

16.75



THE BRINDISA BLUES BOARD	
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	10.00
CAÑAREJAL SOFT TORTA (UP)	
Cañarejal cremoso, soft ewes'	
milk 'torta' style cheese	
Served with dried figs & almonds to dip	
Perfect for sharing	19.00

POSTRES

TARTA SANTIAGO de la CASA	
Homemade Galician almond tart, vanilla ice cream	6.00
CREMA CATALANA	
Cold, set citrus custard, crunchy caramel top	6.00
MOUSSE de TURRÓN	
Almond & honey nougat mousse, raisins soaked in PX	6.00
CHOCOLATE y ACEITE 7	
Chocolate ganache, sea salt, crostini & Finca La Barca smoked olive oil	7.00
HELADOS y SORBETES de la CASA 4.25	
Homemade ice creams & sorbets Ask for today's selection	4.25

A TASTE OF JEREZ

BODEGAS HIDALGO SHERRY FLIGHT	
Manzanilla en Rama	
Amontillado Napoleón	
Abocado Alameda	
Served with Catalan almonds	9.00

SEASONAL

ARTEMONTE GAME CHARCUTERÍA

Venison cecina, duck salchichón, wild boar lomo, venison chorizo served with pickles, lard & sourdough toast

17.50

RAPE a la PLANCHA

Monkfish, cavolo nero, Jerusalem artichokes roasted & purée

15.00

PICOTEO - NIBBLES

TORTILLITAS de CAMARONES

Crispy shrimp pancakes 5.00

GORDAL OLIVES

Green olives, fresh orange, oregan 4.25

CROQUETAS de JAMÓN

7.00

PIMIENTOS de PADRÓN

Padrón peppers, sea salt 6.00

GILDA

Skewer of pickled vegetables, cured fish, quail's egg 5.00

ALCACOFAS y JAMÓN

Marinated Navarrico artichokes, ham 6.50

SARDINAS a la ANTIGUA ORTIZ

Ortiz cured sardines, tomato, shallots 6.00

BOMBA

Potato & roasted vegetable 'croqueta' 4.25

PAN de COCA

Catalan flat bread, tomato, garlic 3.95

CURED & CHEESE

JAMÓN IBÉRICO de BELLOTA

20.00

SELECCIÓN de IBÉRICOS

23.00

Ibérico ham, salchichón, lomo, chorizo

SELECCIÓN de QUESO

16.75

A selection of artisan cheeses

THE BRINDISA BLUES BOARD

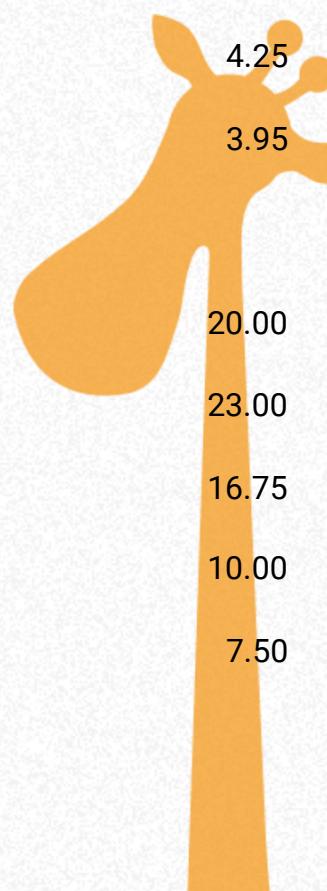
10.00

Three of our best blue cheeses

MANCHEGO '1605'

7.50

'Membrillo' quince paste



ENSALADAS - SALADS

ENSALADA de TOMATE

Isle of Wight tomatoes, anchovies, capers 9.50

ENSALADA de MOJAMA

Air-dried tuna, Marcona almonds, radish 7.75

CLASSIC TAPAS

SOPA de CALABAZA

Pumpkin, carrot, orange soup 6.00

ALBÓNDIGAS de CALAMAR y ALIOLI

Squid fritters, squid ink alioli 9.00

CATALAN SPINACH

Spinach, onion, pine nuts, raisins 6.25

CARPACCIO de PRESA IBÉRICA

Ibérico pork, pine nuts, smoked olive oil 10.00

TARTARE VEGETAL

Roasted beetroot, aubergine, red pepper 6.50

GAMBAS al AJILLO

Prawns, chilli , garlic , olive oil 9.75

TORTILLA ESPAÑOLA

5.00

HUEVOS ROTOS

Broken eggs, crispy potatoes, sobrassada 8.75

PATATAS BRAVAS y ALIOLI

5.00

CHORIZO de LEÓN

Smoked chorizo, piquillo peppers,
rocket, sourdough toast 7.00

MONTE ENEBRO

Artisan goat's cheese, orange blossom
honey, beetroot crisps 7.95

HOUSE TAPAS

TXANGURRO con ALUBIAS

Cornish crab, haricot white bean stew 12.00

PULPO

Grilled octopus leg, mash potato, paprika 16.00

SAUTEED SEASONAL VEGETABLES

Shallot, carrot, beetroot, almond, fennel 8.00

SOLOMILLO IBÉRICO con PIMIENTOS

Ibérico pork fillet, piquillo peppers 11.00

CHULETILLAS de CORDERO	
Lamb cutlets, celeriac cream, carrots	12.00
CARRILLERA de BUEY	
Ox cheeks, tempranillo wine sauce, sweet potato mash	11.00
POLLO con FRUTOS SECOS	
Crispy lemon marinated chicken, butternut squash, dried fruits	12.00

