




Brindisa pioneered Spanish farmhouse cheeses in Britain bringing over our first pallet in 1990. Since then we have championed small production of artisan cheeses.

We carefully select our cheese from the mountains, the high plateaux, the temperate coastal areas and the islands of Spain.

Certain cheeses identified with  have benefited from extra maturing and mongering in our Brindisa Balham Cheese Cave to enhance and balance their flavours.



#### FOLLOW US

@Brindisa\_cheese  
@Brindisaspanishfoods

(P) Pasteurized (UP) Unpasteurized

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

## QUESOS

**SELECCIÓN de QUESO 16.75**  
A selection of seasonal cheeses served with toast, fruits & preserves:  
Majorero, Fuerteventura (P)  
Mahón, Menorca (UP)   
Idiazabal, País Vasco (UP)  
Picos de Europa, Castilla-León (P) 

## SWEET WINES

*Pairing suggestion:*  
Casta Diva Moscatel 2013  
Alicante  
G.7.5 B.36  
  
Recóndita Armonía Monastrell 2015  
Alicante  
G.7.5 B.36  
  
PX Triana  
Bodegas Hidalgo, Sanlúcar de Barrameda  
G.5.5 B.31

## QUESOS FOR HOME

Pop over to our shops at Borough Market or Balham & our cheesemongers will help you curate your perfect Spanish cheeseboard.  
Find out more: [brindisa.com](http://brindisa.com)



## POSTRES

**TARTA de la ABUELA 6**  
'Grandma's tart' chocolate & orujo cream, biscuit crumb  
  
**BAUMA FLAN 6**  
'La Bauma' cheese flan, passion fruit caramel, baby mint  
  
**CREMA CATALANA 6**  
Cold, set citrus custard, crunchy caramel top  
  
**TARTA de SANTIAGO 6**  
Almond tart, vanilla ice cream  
  
**CHURROS 6**  
Chocolate 'cremoso' & popping candy  
  
**HELADO y SORBETES de la CASA 4.25**  
Homemade ice cream & sorbets  
Ask for today's selection

*Please ask our waiter for the wine list for our selection of sweet wines, digestifs & hot drinks*