




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.



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(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) 

Pairing suggestion:
Casta Diva Moscatel 2013
Alicante
G.7.5 B.36

CAÑAREJAL SOFT TORTA (UP) 19
Cañarejal cremoso, soft ewes' milk 'torta' style cheese
Served with dried figs & almonds to dip
Perfect for sharing

Pairing suggestion:
Recóndita Armonía Monastrell 2015
Alicante
G.7.5 B.36

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



POSTRES

TARTA SANTIAGO de la CASA 6
Homemade Galician almond tart, homemade vanilla ice cream

CREMA CATALANA 6
Cold, set citrus custard, crunchy caramel top

CHOCOLATE y ACEITE 7
Chocolate ganache, sea salt, crostini & Finca La Barca smoked olive oil

MOON LEMON ARROZ con LECHE 6
Rice pudding, Moon Lemon cream, cinnamon crumbs

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