




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 toasted bread
Tetilla, Galicia (P)
Moluengo, Albacete (UP) 
1605 Manchego, Ciudad Real (UP)
La Peral, Asturias (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.6 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



POSTRES

TARTA SANTIAGO de la CASA 6

Homemade Galician almond tart & vanilla ice cream

CREMA CATALANA 6

Chilled set citrus custard with a crunchy caramel top

CHURROS con CHOCOLATE 6

Fried dough-pastry with hot chocolate

HELADOS y SORBETES 4.25

Ice creams & sorbets
Ask for today's selection

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