




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 17

A selection of seasonal cheeses served with toasted bread

CABRA del TIÉTAR, Avila
Semi-cured goats' cheese from La Adrada

MOLUENGO, Albacete
Unpasteurised goat's cheese from Villamalea

VALDEÓN (PICOS de EUROPA IGP)
Pasteurised blue cheese made from a blend of 90% cows & 10% goats' cheese

VILLAREJO ROMERO, Cuenca
Unpasteurised ewe's milk cheese cured for a minimum of 6 months.

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



POSTRES

TARTA de QUESO 5
Bauma goats' cheesecake with forest fruits salad

TARTA de ALMENDRAS 5
Broken almond tart with poached figs & orange sorbet

MOUSSE de CHOCOLATE BLANCO 5
White chocolate mousse with hazelnuts & chocolate sauce

HELADO y SORBETES 4
Ice cream & sorbets
Ask for today's selection

DIGESTIVOS

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