



Did you know that Brindisa was born with cheese?! Founder Monika's brother brought over a box of Spanish cheeses to an impromptu dinner party in 1988... it was at this dinner party, Brindisa was born!

Since then we have been carefully selecting Spanish cheeses focusing on supporting small, family producers from throughout Spain.

Cheeses marked with 🐄 have benefited from extra maturing and mongering in our Brindisa Balham Cheese Cave to enhance and balance their flavours.



## QUESOS

### SELECCIÓN de QUESO 17

A selection of seasonal cheeses served with toasted bread

#### 🐄 CABRA del TIÉTAR, Ávila

Pasteurised semi-cured goats' cheese from La Adrada

#### 🐄 MOLUENGO, Albacete

Unpasteurised goat's cheese from Villamalea

#### VALDEÓN (PICOS de EUROPA IGP), León

Pasteurised blue cheese made from a blend of 90% cows & 10% goats' cheese

#### VILLAREJO ROMERO, Cuenca

Unpasteurised Manchego-style 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.5.5 B.31



## POSTRES

### TARTA de QUESO 5

Bauma goats' cheesecake with forest fruits salad

### TARTA de ALMENDRAS 5

Gluten-free broken almond tart with poached figs & orange sorbet

### MOUSSE de CHOCOLATE BLANCO 5

White chocolate mousse with hazelnuts & hot chocolate sauce

### HELADOS y SORBETES 4

Ice cream & sorbet

Ask for today's selection

## DIGESTIVOS

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