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.

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