

BRINDISA CONCIERGE

Exclusive to you, our residents, we are delighted to offer you our Concierge Service. Simply give us a call on 020 8016 8888, place your order and pay over the phone and we'll deliver your order right to your door!
Monday to Sunday, 12pm - 10pm

FOOD MENU

PICOTEO

- Pan de coca, tomato & garlic (V) £4
- Perelló Gordal olives, orange & oregano £4
- Jamón Ibérico croquetas £6
- Manchego & piquillo pepper croquetas (V) £6
- Padron peppers & Maldon sea salt (V) £6

TAPAS

- Spanish potato & onion tortilla & alioli (V) £6
- Patatas bravas & alioli (V) £6
- Roasted squash salad, lambs lettuce, seeds, pomegranate & citrus (V) £7
- Goat's curd-stuffed piquillo peppers & mojo verde £7
- Beetroot, watercress, Picos de Europa blue cheese & walnuts £6.5
- Iberian pork cheek, chocolate & red wine £15
- Squid ink black rice & alioli £10
- Half spatchcock poussin, Jerusalem artichoke puree & chard £12
- Iberian pork secreto, chestnuts, butter beans & creamed leeks £15
- Wilted spinach, shallots, pine nuts & raisins £5

TOASTIES

- Sobrasada, orange blossom honey & Mahon cheese toasted pan de coca £5
- Leon chorizo, rocket & piquillo pepper toasted in pan de coca £5

DESSERT

- Rice pudding, berry compote, berries & granola £5
- Figs, lavender honey, Payoyo cheese, walnuts & thyme £5

EXTRAS

- Alioli | brava sauce £2
- Salted Marcona almonds £6.95
- Kikones - giant corn £1.45
- Torres truffle crisps £4.5
- Spicy broad beans £1.45

(V) Vegetarian (V) Vegan



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WINE LIST

SHERRY

Fino Ceballos £18

La Gitana en Rama £18

SPARKLING & ROSE

El Celleret Brut Nature Cava £18

Castelloig, Sabate i Coca Brut £21

Mosset, Sabate i Coca £25

Fleming Rose, Castilla La Mancha (Tempranillo) £18

Las Canadas Rose, Manchuela (Bobal) £21

Picaro del Aguila, Ribera del Duero (Tempranillo, Bobal, Blanca del Pais) £33

WHITE WINE

El Destraler Blanc, Terra Alta (Garnatxa Blanca) £18

Bico de Ran, Fento (Albarino) £20

Naia, Rueda (Verdejo) £21

Aitako Txacoli, Basque Country (Hondarrabi Zuri, Chardonnay) £22

Hacienda el Olmo, Rioja (Tempranillo) £23

Neno, Valdeorras (Godello) £24

Trenzado, Suertes de Marques (Listan Blanco) £30

Balado, Rias Baixas (Albarino) £36

Las Vidres, Toro (Dona Blanca) £48

Dominio del Aguila Blanco, Ribera del Duero (Albillo) £64

RED WINE

Baron de Magana, Navarra (Merlot, Cabernet Sauvignon, Tempranillo, Syrah) £20

La Maldicion, Madrid (Tempranillo, Malvar) £21

Adhuc Roble, Ribera del Duero (Tinta Fina) £23

Hacienda el Olmo, Rioja (Tempranillo) £23

Vina Zorzal, Navarra (Garnacha) £23

Camino de los Arrieros, Arribes del Duero (Garnacha, Rufete Trincadeira) £24

Nero de Sort, Catalunya (Pinot Noir) £29

Picaro del Aguila, Ribera del Duero (Tempranillo, Blanca del Pais) £33

Nit de Nin Garnatxes en Amfores, Priorat (Garnacha) £36

Bastarda, Ribeira Sacra (Merencao) £41

Galia 2017, Castilla y Leon (Tempranillo, Garnacha, Albillo) £44

Pintia 2014, Tinta de Toro (Toro) £66

Magnums:

L'Alleu 2014, Montsant (Garnacha Tinta, Samsó) £72

Remelluri Reserva 2011, Rioja (Tempranillo) £78

Laurel 2014, Priorat (Cabernet Sauvignon, Garnacha Tinta, Syrah) £85