



Card
only

Single
use

BRINDISA MARKET BAR

PARA PICAR

Perelló manzanilla olives	3.5
Chistorra (fast-cured pork sausage) pincho, aioli	5.5
Tortilla of the day	6

PLATITOS

Boquerones marinated in garlic, parsley & olive oil	6
Tuna sashimi, salmorejo	14
Russian potato salad, Granny Smith apple with pork belly	5 11
Navarrico alubias, white crab & spicy tomato sauce	12
Octopus esqueixada, olive, pepper & tomato salad	6
Catalan white bean empedrat salad	7

BOCADILLOS

Calamares sandwich, alioli	7
Pork belly sandwich, quince alioli	6
Free-range chicken thigh sandwich, mojo rojo	6

BEER & CIDER

Estrella Galicia lager	caña 3.5 / pint 6
Guineu "Amarillo" IPA 33cl (bottle)	6
Montserrat Stout 6.5% (bottle)	5.5

SHERRY & FORTIFIED

Manzanilla "la gitana" en Rama	7
Amontillado Fossi (15yr)	9.5
Oloroso Seco "faraon"	6.5
Vermut "El Bandarra" red/white/rosé	6
Fino Ceballos	7

SPARKLING & ROSÉ

El Celleret Brut Nature	7.5 / 39.5
Mas Macia Rosado	8.5 / 43
Flamingo Rose, Tempranillo (Rioja)	5 / 29.5

WHITE WINE

El Destraler, White Garnacha, Macabeu, Moscatel (Terra Alta)	6 / 31
Naia, Verdejo (Rueda)	7 / 38
Bico de Ran, Albariño (Rias Baixas)	8 / 41
El Muelle de Olaso, Palomino Fino (Cadiz)	8.5 / 42
Las Vidres, Dona Blanca (Arribes del Duero)	62

RED WINE

Manon, Cencibel (La Mancha)	5 / 27
Tio Uco, Tinta de Toro, Garnacha (Arribes del Duero)	8 / 40
Casa Castillo, Monastrell (Jumilla)	65
Hacienda el Olmo, Tempranillo (Rioja)	8 / 37