



BRINDISA
MARKET BAR

Card
only

Single
use

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	5
Navarrico butterbeans, white crab & spicy tomato sauce	12
Octopus esqueixada 'salad', olive, pepper & tomato	6
Chickpea salad, pepper, onion, Monte Enebro goat's cheese	7

BOCADILLOS

Calamares sandwich, alioli	7
Leon chorizo sandwich, piquillo pepper, rocket	6
Free-range chicken thigh sandwich, mojo rojo	6

BEER & SANGRIA

Estrella Galicia lager	caña 3.5 / pint 6
Jack the Ripa IPA (bottle)	6
Montserrat Stout 6.5% (bottle)	6
Seasonal red wine / cava sangria	6

SHERRY & FORTIFIED

Manzanilla Pasada Pastrana	5.5
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 Rosé, Tempranillo (Rioja)	5 / 29.5

WHITE WINE

El Destraler, White Garnacha, Macabeu, Moscatel (Terra Alta)	6 / 31
La Setera, Malvasia (Arribes)	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

RED WINE

Manon, Cencibel (La Mancha)	5 / 27
Casa Castillo, Monastrell (Jumilla)	6.5 / 37
Hacienda el Olmo, Tempranillo (Rioja)	7 / 38