



BRINDISA
KITCHEN BAR

COUNTER

Gilda	4
Mixed olives and crisps	4
Rosemary Manchego, Fuet taquitos	6
Peach, anchovy, bauma	6
Pan de la casa	4
Coca bread, piquillo pepper, tuna	6.5
Tortilla del día	6

PARRILLADA

Chicken & cardamom pintxo, mojo rojo	10
Choricitos al vino	6
Lamb neck pintxo, mojo verde	12

BOCADILLOS

Country bread sandwich, rocket

Pork, Tetilla cheese, piquillo pepper	8
Preso Iberica, romesco, rocket	15
Tortilla, alioli	8
Chipirones, alioli	9

FRITURA

Andalucian mixed fried fish	6
Chipirones, lemon, paprika, alioli	9
Croquetas del dia	8
Chorizo sticks, honey	6
Manchego fries	4
Churros con chocolate	6



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BEER & CIDER

Estrella Galicia lager	caña 4 / pint 7
Estrella Galicia 1906 Reserva (bottle)	6
Estrella Galicia 0,0 (bottle)	4
Brindisa Pale Ale (bottle)	6
Esgarrapats IPA (bottle)	6
Sargadoa Kupela cider (125ml)	3

COCKTAILS

Bamboo (white vermut, fino, orange bitters)	8
Negroni (red vermut, campari, gin)	11
Gin Mare & tonic	12.5

VERMUT (100ml)

Muz (Penedés)	6
Lustau (Jerez de la Frontera)	6.5

SHERRY (100ml)

Fino Ceballos	7 / 42
Amontillado Callejuela	7.5
Palo Cortado Peninsula	8
Oloroso Maestro Sierra	8.5

VINO

Cava "El Celleret" Brut Nature	7.5 / 39.5
White - El Destraler, Terra Alta (Garnacha Blanca)	7.5 / 31
Rosé - Tremendus, Rioja (Garnacha, Viura)	8 / 35
Red - Hacienda el Olmo, Rioja (Tempranillo)	10 / 40

REFRESCOS

Square Root ginger ale (bottle)	3.5
Square Root lemonade (bottle)	3.5
Karma Cola organic / Karma Cola sugar free (bottle)	3.5
Belu still / Belu sparkling (bottle)	3
Vichy Catalan sparkling (bottle)	4