



**BRINDISA**  
KITCHEN BAR

**COUNTER**

Gilda	4
Mixed olives and crisps	4
Rosemary Manchego, Fuet taquitos	6
Pan de la casa	4
Classic Tortilla	6
Chorizo Tortilla	6
Spinach Tortilla	6

**PARRILLADA**

Chicken & cardamom pintxo, mojo rojo	10
Choricitos al vino	6
Iberico cut of the day, escalivada	14

**BOCADILLOS**

*Country bread sandwich, rocket*

Pork, Tetilla cheese, piquillo pepper	8
Iberico cut of the day, escalivada	16
Escalivada, rocket	8
Classic Tortilla	8
Chorizo Tortilla	8
Spinach Tortilla	8
Calamari, alioli	9

**FRITURA**

Andalucian mixed fried fish	8
Calamari, lemon, paprika, alioli	9
Fried hake, guindilla chilli sauce	9
Ham croquetas	8
Piquillo pepper croquetas	8
Squid ink croquetas, alioli	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
Maeloc cider (bottle)	3.5

**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 Arroyuelo En Rama	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 - Bico de Ran, Rias Baixas (Albariño)	10.5 / 42
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
Square Root cola (bottle)	3.5
Belu still / Belu sparkling (bottle)	3