

BRINDISA

TAPAS

Menu Brindis £40pp

Add glass of sherry or cava (+£5pp)

Add jamon Iberico, 100% de Bellota (25g each +£10pp)

Entradas

Encurtidos

Tabla mixta

Manchego Villarejo, tortilla española, faba beans, Señorío Iberico chorizo, pimientos de padrón, sourdough, quince, picos de pan

Add seafood platter (+£10pp)

Add a round of croquetas (2 croquetas each +£4pp)

Platos

Arroz al horno

Baked single variety Ila de Riu Bahia rice. Choose seasonal vegetable or seafood **(ve)**

Cauliflower al ajillo **(v)**

Brócoli a la catalana **(ve)**

Dulces

Tarta de chocolate y naranja **(v)**

Add glass of Pedro Ximénez (+£7pp)



(ve) vegan **(v)** vegetarian

Allergies: For allergens, please speak to our team before ordering.
A discretionary 13.5% service charge is added to your bill.



Scan here to see our sourcing and sustainability information, as well as details on our suppliers.

BRINDISA

TAPAS

Menu Banquete £60pp

Add glass of sherry or cava (+ £5pp)

Add jamon Iberico, 100% de Bellota (25g each + £10pp)

Para Picar

Perelló Gordal olives

Squid ink croquetas, alioli

Seafood platter

Whistable rock oysters, Welsh mussels, cockles, Argentinian red prawns

or **Tabla mixta (v)**

Manchego Villarejo, tortilla española, faba beans, pimientos de padrón, pisto on sourdough, quince, picos de pan

Platos

Cochinillo

Whole suckling pig, patatas a lo pobre

or **Celeriac al sal (ve)**

Mushrooms al ajillo

Served with:

Ajo blanco, chargrilled hispi cabbage, pickled mushrooms **(ve)**

Brócoli a la catalana **(ve)**

Add seafood rice for the table (+ £16pp)

Dulces

Bienmesabe **(v)**

Add glass of Pedro Ximénez (+ £7pp)



(ve) vegan **(v)** vegetarian

Allergies: For allergens, please speak to our team before ordering.
A discretionary 13.5% service charge is added to your bill.



Scan here to see our sourcing and sustainability information, as well as details on our suppliers.