



# Menu Brindis

£50pp

## - Para Picar -

### Encurtidos

Cocktail mix, olives, pickles, pan de pincel with lardo

### Tabla Mixta

Manchego Villarejo rosemary, Teruel lomo, piquillo croqueta, Jamón croqueta, Padrón peppers, tortilla, alioli, picos de pan

## - Plato Principal -

### Parrillada mixta

León chorizo & rocket, chimichurri  
Pork belly & mojo rojo, mojo verde  
Chicken thighs & romesco sauce

### Served with:

#### Cogollo con almogrote

Grilled baby gem lettuce, Canarian mojo de queso Manchego, pickled red onions

#### Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

#### Ensalada de verduras

Chargrilled vegetables, green gazpacho

## - Postre -

### Basque cheesecake

### Pequeños Extras

Add glass of Pedro Ximénez (+ £7pp)

Add a seasonal cheeseboard (+ £7.5pp)

Add glass of sherry or cava (+ £5pp)

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

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## BRINDISA

TAPAS

Vegan or vegetarian options available on request

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



# El Banquete

£75pp

## - Para Picar -

Perelló Gordal olives, orange, oregano

Hand-carved Jamón Ibérico

100% de Bellota, picos de pan

Sobrasada croquette, prawn head aioli

## - Entrada -

Galician tuna empanada slice

## - Banquete -

Choose from:

Whole suckling pig, patatas a la pobre

or

Whole Galician octopus, sliced potatoes

Both served with brócoli a la catalana, salted Marcona almonds

## - Postre -

Choose from:

Basque cheesecake

or

Seasonal cheeseboard

## Pequeños Extras

Add glass of Pedro Ximénez (+ £7pp)

Add glass of sherry or cava (+ £5pp)

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