brisa

BAR SNACKS

Almendras (N) 4.5
Rosted Salted Almonds
Aceitunas 4.5
Manzanillan Olives
Boquerones 5.5
Marinated Cantabrian White Anchovies
Chargrilled Bread (G) 5
The Flour Pot Sourdough with Arbequina olive oil & balsamic

CHEESE

Rosemary manchego(G,D,N) 7

La Peral (G,D,N) 7
Lightly blued
Manchego Curado (G,D,N) 7

Queso Con Trufada (G,D,N) 7
Truffle infused
Cheese Board (G,D,N) 19

CHARCUTERIE

Jamón ibérico de bellota (G) 18

Charcuterie Board (G,D,N) 20

Jamon de Teruel (G) 8.5

Salchichon de Bellota (G) 7.5

Chorizo İbérico (G) 7.5

VEGETARIAN

Pan con Tomate toasted sourdough bread with grated tomato,parsley & onion (G) 6.5

Pimientos de Padron fried little Galician peppers with Maldon salt 7

Patatas Bravas Roughly cut double fried potatoes with spicy brava sauce and ali-oli 7

Burrata Fresh&creamy Italian burrata w/homemade pesto,kalamata olives,pine nuts and rocket leaves (D,N) 11

Ensalada de tomate Isle Of Wight mix heritage tomatoes with vinaigrette & maldon salt 8

Croquetas with Spinach & goat cheese served honey drizzle (G,D,N) 8.5

MEAT

Croquetas de Jamon fried homemade Iberian ham croquetas with paprika ali-oli (G,D) 8

Croquetas de Chorizo & eggs fried homemade iberian chorizo croquetas with paprika ali-oli (D,G) 8

Huevos Rotos Runny eggs over fried potatoes, onions & chorizo 11

Pluma Iberica cooked Iberian black pig shoulder with vegetables and almond romesco sauce (N) 16.5

Albondigas Spanish pork & beef meatballs served in cherry tomato sauce, Chefs Special (G,E) 9

Chorizo a la cidra,chorizo cooked in cider with apple 8.5

Chuletas two medium cooked lamb chops with Canarian mojo rojo sauce and paprika ali-oli. 17

Pollo a la parrilla Grilled Chicken thighs with Canarian mojo rojo sauce and crispy fried onions. (G) 9.5

FISH

Puntillitas Deep fried squid with Padron peppers and ali-oli (G) 11

Gambas al Ajillo Tiger prawns in chilli & garlic oil 12.5

Bunuelos de bacalao icelandic codfish fritters served with homemade tartar sauce (G,D) 8.5

Arroz Negro Squid ink black paella rice with chopped calamari tiger prawns & ali-oli 15

Tacos de vieiras, two crunchy tacos filled with guacamole served scallops and katsou bushi (G) 12.5

DESSERT

San Sebastian Cheesecake homemade bake spanish cheesecake (D,G) 9.5

Churros con Chocolate Spanish Fried pastry in sugar and Cinnamon with melted chocalate (G.D) 7.5

Tarta de Santiago Almond cake served with ice cream from Galicia (D.N) 8.5

Vanilla & Chocolate ice-cream with Pedro Ximenez Sweet Sherry drizzle (D) 7.5

(G)Gluten, (D)Dairy, (N)Nuts
Please check with your server as our foods may contain 14 allergens Gluten,crustaceans,egg,fish,soy beans,milk,peanuts,celery(&celeriac),nuts,mustard,sesame,sulphur dioxide,molluses & lupin

A discretionary 10% service charge will be added to your bill. This is shared amongst all our staff.