BRINDA

CREAMY LOBSTER RICE

tapas

Patatas bravas	**5.80**
Cod friters with light romesco sauce	**5.95**
Prawn and scallop croquette (price per unit)	**2.85**
Roasted chicken croquette (price per unit)	**2.50**
Crunchy chicken strips with two sauces	**8.35**
Breaded calamari	**9.95**
Shrimp gyozas (5 units) with soy sauce and sesame oil	**7.45**
Caramelizad foie gras mousse with crunchy bread crums	**8.20**
Fried eggs broken on chips with iberico ham	**9.25**
Iberico ham with tomato-rubbed bread	**14.95**

BREAD	1.30	TOMATO-RUBBED BREAD	2.70	GLUTEN-FREE BREAD	2.00

Baked camambert

WITH BERRIES, HONEY AND PISTACHIOS
10.25

starters

Caesar Salad with crunchy chicken, bacon and parmesan	**7.30**
Traditional gazpacho (seasonal) with chopped vegetables and bread croutons	**5.95**
Salad with goat cheese, mango, granolaand honey vinaigrette	**7.25**
Lyonnaise salad with poached egg, crispy bacon and wholegrain mustard vinaigrette	**7.25**
Burrata with roasted tomatoes and rosemary confit black olives	**9.95**
Twice-cooked artichoke with runny yolk and ham shavings	**7.30**
Pesto spaghetti with gorgonzola, walnuts and arugula	**8.95**
Mezzi rigatonne in cream with shrimp, green asparagus and seasonal mushrooms	**10.95**
Classic roasted meat cannelloni	**9.95**

THE PRESENTATION OF THE DISHES MAY VARY.

fish

Grilled squid sautéed 12.95
with black chanterelles, roasted onion
and squid ink sauce

★ *Tuscan salmon* with artichoke cream, 15.95
sun-dried tomatoes and capers

Fish and chips 12.95
(with cod and homemade tartar sauce
and creamy mint peas)

Baby octopus cooked in onion 12.95
with a hint of spice, crushed potatoes
and lemon aioli

Cod canneloni and roasted spring onions 10.15
with homemade tomato sauce,
basil, pine nuts, and parmesan

Roasted gilt-head bream 15.90
in the San Sebastian style

Tuna tataki ★
WITH FRESH SEAWEED SALAD AND MANGO
14.95

burger and pizza

Del corral 11.50
(chicken burger, guacamole,
miso mayonnaise, lettuce and tomato)

Cheeselover 12.95
(beef burger, melted cheese,
crispie bacon, lettuce, tomato and pickles)

Tuna burger 13.95
(tuna loin, avocado, sun-dried tomato
and mayonnaise in a brioche bun)

*Pizza Prosciutto 11.95
(york, mozzarella and mushrooms)

*Pizza Serrana 12.95
(ham shavings, mozzarella and arugula)

*Pizza Diavola 13.40
(spicy ragout, mozzarella and black olives)

*afternoon and evening services only

meat

Duck confit with Parisian potatoes, 15.95
roasted corn and red-wine demiglace sauce

★ Pork rib with our *special BBQ marinade* 16.95
and crispy potatoes

Roasted chicken (half of a piece) 13.25
with garlic, thyme, potatoes and two aiolis

Grilled chicken 7.20
with grilled vegetables

Beef entrecôte 15.95
with parmesan, balsamic, arugula
and crispy potatoes

Secret (pork cut) with Pedro Ximénez sauce, 12.95
raisins and parmentier

★ RECOMMENDED VEGETARIAN DISHES

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

rice

	Seafood paella (price per serving, min. two servings)	**14.95**
	Meat and seafood paella (price per serving, min. two servings)	**13.20**
★	**Truffled porcini risotto,** parmesan cloud and mushrooms	**12.85**
	Casa Brinda fideuà (price per serving, min. two servings)	**11.80**
★	**Black rice with cuttlefish and aioli** (price per serving, min. two servings)	**14.25**

desserts

ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

	Just chocolate (chocolate cake with chocolate ice cream, choco sauce and truffle)	**5.95**
	Greek yogurt mousse with raspberry sorbet and candied red fruits	**4.95**
★	**Tim baon** (nougat ice cream with *crème brûlée* and hot chocolate sauce)	**4.75**
	Cheesecake with dulce de leche with lotus biscuit	**5.95**
	Pineapple carpaccio with vanilla ice cream and caramel sauce	**5.95**
	Hazelnut lava cake with dark chocolate ice cream	**5.95**
	Homemade dark chocolate truffles	**4.95**
	House sorbets and ice creams	**4.75**

a *very sweet* sip

Ratafia Russet (GLASS)	**4.75**
Limoncello (GLASS)	**4.25**
Orujo d'herbes (GLASS)	**4.25**
Mini gintonic (Seagram's) (GLASS)	**4.50**

ALL TAXES INCLUDED

BRINDA

IT'A A MUST

cheesecake *de dulce de leche*