



BRINDOS

La Carte

STARTERS

Charcuterie selection	20€
Sea bream ceviche	19€
Thecha condiment, chili pita bread	
Caramelised cauliflower 	16€
Sesame and tahini	
Fresh goat cheese from Ferme 	16€
Hiringoingo, Honey and walnut crisp	
Smoked tuna maki	19€
Mango, coriander and lime	

DESSERTS

Caramelised pineapple with lime	12€
Coconut and cardamom	
Warm chocolate fondant	12€
Hazelnut praline whipped cream	
Vanilla Bourbon cream puff	12€
Salted butter caramel	

Children's menu available on request, priced at 26€

 Vegetarian option

MAIN COURSES

Brindos Salad	24€
Espelette pepper breaded chicken, romaine lettuce, Caesar dressing, anchovies, poached egg, guindillas and croutons	
Manex pork belly, honey & rosemary, glazed market carrots	26€
Grilled hake, field-grown courgettes	26€
Brindos Rossini burger	28€
Linguine with Saint-Jean truffle, 	26€
Parmesan shavings	

MENU SIGNATURE 69€

Prelude

STARTER

Marmande tomato and rhubarb,
Elderflower ice cream and Oscietra caviar

MAIN COURSE

Slow-cooked cod
Bisque with pink garlic

DESSERT

Black sesame delight, raspberry and cubeb pepper

Prices are net, inclusive of VAT and service. Our meat is sourced from France and Spain.

A menu listing allergens is available on request.