



TAPAS BRINDISA

SOHO

TAPA PLATES

SOUP & SALADS

CAULIFLOWER SOUP 3.25
with olivada and crispy leek

GREEN SALAD 3.75
mixed leaves with moscatel vinagreta

APPLE AND BLUE CHEESE
SALAD 5.25
with watercress and hazelnuts

COURGETTE AND MANCHEGO
SALAD 4.25
walnuts, green beans & moscatel vinagreta

FISH SELECTION PLATE 12.75
mackerel, Nardin boquerones,
small sardines and cured tuna loin

VEGETARIAN

BUTTERNUT SQUASH 4.25
roasted with rosemary and pumpkin seeds

PATATAS BRAVA O ALIOLI 4.00
fried potatoes with spicy tomato
sauce or alioli

CATALAN SPINACH 5.75
lightly wilted with pine nuts and raisins

DEEP FRIED MONTE ENEBRO 7.60
handmade goats cheese with
orange blossom honey

EGG

TRADITIONAL POTATO
TORTILLA 4.50
potato and onion omelette

TORTILLA DE CHORIZO 4.65
chorizo, potato and pepper omelette

HUEVOS ROTOS WITH MORCILLA
IBERICA 5.50
eggs, fried potatoes and morcilla iberica

FISH

MACKEREL WITH TRINXAT 7.25
with thyme olive oil

GAMBAS AL AJILLO 8.50
chilli garlic prawns

SEARED SCALLOPS 9.50
with pumpkin puree, orange and crispy ham

BACALAO AND ALIOLI GRATIN 10.75
salt cod supreme and fried garlic

PULPO A LA GALLEGA 9.00
Galician style octopus with
potatoes and pimenton

MEAT

PRESA IBÉRICA 10.50
top shoulder of iberian pork

PINCHO DE POLLO
AL LIMÓN 7.50
lemon chicken skewer

CROQUETAS DE JAMÓN 6.90
cured iberian ham croquetas

GRILLED SMOKED CHORIZO
ON TOAST 6.60
with rocket and piquillo pepper

PICOTEO

HABAS FRITAS 1.50
toasted broad beans

MARCONAS SALADAS 3.15
salted marcolna almonds

AVELLANAS TOSTADAS 3.15
roasted unsalted hazelnuts

COCKTAIL MIX 3.15
almonds, broad beans and hazelnuts

GUINDILLAS PICANTES 2.00
pickled hot guindilla peppers

ARAGONESA OLIVE MIX 3.00
green caspe and black empeltre olives

PADRON PEPPERS 5.60
pan fried little Galician peppers

BOQUERONES NARDIN 6.50
marinated Cantabrian white anchovies

MOJAMA 5.75
air cured tuna loin with pear

BOMBA 2.50
Catalan potato and meat croqueta

GORDAL OLIVÉS 3.50
with orange and orégano

PIQUILLO PEPPER 3.75
stuffed with fresh goats curd
and aubergine puree

CHARCUTERIA

**IBÉRICO BELLOTA HAM
22.00/11.00**

hand carved acorn fed DOP Dehesa de Extremadura

HAM SELECTION 19.50
Iberico bellota ham, Iberico recebo ham,
Teruel ham served with bread and olive oil

IBÉRICO BELLOTA LOIN 11.50
cured acorn fed loin

IBÉRICO BELLOTA CHORIZO 5.25
traditional acorn fed chorizo

SALCHICHÓN DE VIC 5.00
cured Catalan sausage with peppercorns

IBÉRICO SELECTION 21.50
iberico recebo ham, salchichón, chorizo,
loin served with bread and olive oil

CHARCUTERIA SELECTION 12.50
chorizo, salchichón, lomo and Teruel
ham served with bread and olive oil

PLATOS REGIONALES

HOUSE SPECIALITY AT SOHO

ESCALIVADA 5.50
roasted aubergine, onion, tomato and
red pepper served with coca bread

CHULETILLAS DE CORDERO 9.75
lamb cutlets with alioli and herb salad

CHIPIRONES PLANCHA 6.50
grilled baby squid served
in an ink sauce

ACORN FED DUCK BREAST 11.75
with caramelized pears

POCHAS CON ALMEJAS 6.90
white beans with clams

**THIS WEEKS SPECIAL
CALÇOTS WITH ROMESCO
SAUCE 6.75**
Seasonal grilled young onions

SHERRY

MANZANILLA LA GITANA g.4.25
Light in colour, dry and crisp

OLOROSO ABOCADO g.4.75
Delicate persistent, with a dry flavour

AMONTILLADO SECO g.4.95
Dry, austere, rich and nutty

FINO "UNA PALMA" g 7.50
Dry, elegant and refined with a fine mineral vein

BREAD

PAN OR PICOS 1.60
country bread or bread sticks

PAN DE PINCEL 2.80
toasted bread with herb & garlic oil

COUNTRY TOASTED BREAD 2.80
with alioli or extra virgin oil

PAN DE COCA 3.50
with tomato, a traditional Catalan flatbread

QUESO

GARROTXA LA BAUMA 6.50
semi cured goat's milk cheese with grapes

MANCHEGO 6.75
artisan sheep's milk cheese with quince paste

MAHÓN AFINADOR 6.50
farmhouse cow's milk cheese with tomato jam

PICOS DE EUROPA 7.00
blue blended cheese with fig and almond wheel

BRINDISA CHEESE SELECTION 13.75
served with toasted bread

DESSERTS

ICE CREAM OR SORBET 3.75
our own homemade recipe

TURRON MOUSSE 5.50
with raisins soaked in PX sherry

CREMA CATALANA 4.75
burnt sugar Catalan custard

GALICIAN TARTA DE SANTIAGO 4.75
traditional almond cake served with ice cream

VANILLA AND LA BAUMA CHEESE MOUSSE 4.75
with mixed wild berries

MR MOSCATEL 2008, MALAGA g.6.50
light dessert wine with tropical fruit on the nose

PX VALDESPINO SHERRY g.6.50
Christmas pudding in a glass

OLOROSO ABOCADO ALAMEDA g.4.75
fragrant nose with medium sweet flavour

