



Brunch

Bottomless Brunch

Standard

90 minutes of bottomless Cava or beer, 1 tabla mixta, and a choice of any 3 Selecto tapas

£35

Premium

90 minutes of bottomless Cava or beer, a choice of 4 signature house cocktails, house wines and Sangria 1 tabla mixta, and a choice of any 3 Selecto tapas

£42

Available Monday - Friday 12:00pm - 4:00pm
Saturday & Sunday 11:00am - 4:00pm

Brunch Drinks

Alhambra Especial

Premium Lager from Granada

Montefrio Tinto 2019 (Red)
Montefrio Blanco 2019 (White)
Montefrio Rosado 2019 (Rosé)
Jaume Serra Brut Rosado Cava

Sangría Tradicional

Classic Spanish cocktail made with fruits, red wine and orange juice

Elder-Flor

Spanish Gin, elderflower and a touch of ginger

Truco-Turko

Turkish delight gin with citrus and tonic.

Mango Spritz

Spanish vermut with mango flavour. Elegant and smooth.

Mimosa

Classic cocktail of orange juice with Spanish Cava



Selection

Tabla Mixta

A Selection of the finest Spanish cheese and Iberian meats

Tapas

Bottomless Brunch portions are individual size served on a board

Champñones Rellenos

Stuffed mushrooms with a Spanish ratatouille and cheese gratin

Pimientos Padrón

Traditional Spanish fried padrón peppers

Patatas Bravas

Fried potatoes served with Alioli and Brava sauce

Escalopines de Pollo

Crispy chicken mini fillets with soy-bbq sauce

Calamares

Fried fresh squid strips in batter with citric Alioli

Albóndigas De La Abuela

Original grandma's recipe beef and pork meatballs

Chorizo Al Vino

Chorizo cooked in Rioja red wine

Tortilla Española

The classic Spanish potato omelette with onions, served with alioli

Lubina Al Mojo Verde

Grilled fresh Sea Bass in Canarian Mojo Verde sauce

Berenjenas Gratinadas

Baked layers of aubergine in a rich tomato sauce and cheese