GREMIO DE BRIXTON

Bringing the heart of Spain to Brixton

WHILE YOU WAIT

Marinated olives (pb) £4.5

Toasted bread & tomato (pb) £5

Bread & olive oil (pb) £4

Comuna almonds, crispy corn kernels & carameised nuts (pb) £5

SMALL PLATES

We usually recommend two to three small plates per person.

Sun blush tomato, basil & mozzarella arancini, green pesto & grated Parmesan (v) £8

Sizzled tenderstem broccoli, ajo blanco, toasted almonds & fresh grapes (pb) £8.5 Beef braciole with mozzarella, aubergine & tomato sauce £12

Grilled chicken thigh, romesco & chimichurri sauce £10.5

Butternut squash & sage arancini with saffron aioli (pb) £8

Roasted goat's cheese, honey, fig & toasted hazelnuts (v) £9

Patatas bravas, spicy tomato sauce & aioli (pb) £7.5

Fried aubergine with honey (v) £7



SATURDAY BRUNCH

Choose one of our classic brunch dishes
Why not add some drinks?
Try one of our signature cocktails or spritzes

Tortilla of the day £10.5

Broken eggs, crispy potatoes, serrano ham, caramelised onions £12



Eggs Benedict, Serrano ham, poached eggs & hollandaise sauce on toasted sourdough £12.75

Eggs Royale, Smoked salmon, poached eggs & hollandaise sauce on toasted sourdough £12.75

Turkish eggs, poached eggs, yoghurt & Aleppo chilli butter, sourdough toast (v) £11.5

Spanish Hash brown, crispy potatoes, onions, chorizo, spinach & fried eggs with roasted cherry tomato £13



DESSERTS

Churros, cinnamon sugar & dipping chocolate (v) £7.5

Hazelnut & chocolate stuffed churros with vanilla ice cream (v) £7.5

Crema Catalana & marinated berries (v) £7.5

Espresso Martini tiramisu (v) £8

Mirrored chocolate truffle torte & vanilla ice cream (pb/gif) £8.5

V - VEGETARIAN / PB - VEGAN