

BRISA

TAPAS | DRINKS | VIEWS

Gazpacho Of The day

Tortilla de Patatas

Spanish omelet wedges cut on bread

Brisa Starter

Marinated olives, cheese, dip with chips of the day

Camarao Guacamole

Shrimp avocado dip served with baked paprika cheese stick

Patatas y Pollo Croqueta

Chicken and sweet potato croquette with Remoulade

Beerenjena Piquillo rellenos de Queso Feta

Stuffed Eggplant with peppers herb feta & cream cheese

Crab Croqueta

Crab cakes croquettes with corn salsa & paprika aioli

Setas A La Parrilla, Pimientos, Calabacin, y Esparragos

Grilled Mushrooms, Peppers, zucchini and asparagus

Pata Negra Jambon

O2 smoked ham with grilled pineapple salsa fried cassava

Paella de Mariscos

Traditional seafood, meat and saffron Paella

TAPAS SELECTION

SWEET TREATS

Double Chocolate Plantain Cookie

Chupa Chup de Tarta de Queso

Cheese Cake Lolly Pops

Crema Catalana

Citrus cream catalana

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Gazpacho Of The Day

Brisa Starter

Marinated olives, cheese, dip with chips of the day

Pa Amb Tomaquet

Roasted tomato toast served with shrimp salsa garlic olive oil and ripened tomatoes

Aceitunas Verdes Espanolas

Green Spanish olives marinated with chili and roasted pepper

Crab Croqueta

Crab cakes & Plantain croquettes with garlic caper mayo

Salada

Grilled Calamari Salad, melon and mango tequilla venaigrette

Frituras de Maiz

Cheddar fritters sundried tomato salsa

Chanfana

O2's take on a Portuguese lamb stew served with fried island potato & slaw

Selection Of The Dip

Guacamole

Served with pork cured in house & baked paprika cheese sticks

Riz Croqueta

Rice croquettes cooked in tequila cheese sauce & cashew

Entremeses en Salsa Marinera

Crisp Marinated mahi cooked in lemon honey red pesto

TAPAS SELECTION

SWEET TREATS

Tarta De Queso y Fresas

Strawberry Cheesecake

Mus de Pistacho

Pistachios Sponge Nougatine Mousse

Chupa Chup de Chocolate

Chocolate Pops