

PARA PICAR

GORDAL OLIVES - 4
DOCKER SOURDOUGH - 3
MARCONA ALMONDS - 4

COLD PINTXOS

THE 'GILDA' - 4
Anchovy, guindilla pickled chili & gordal olive

**DUCK PATÉ, CONFIT POTATO
KIWI AND PLUM -5**
Confit potato with pâte kiwi and plum

BASQUE TORTILLA (v) - 6
Basque tortilla with confit potatoes, green peppers & onions

SOBRASADA TORTILLA - 7
Basque Tortilla with sobrasada a soft chorizo

BOQUERONES - 7.5
Sardines marinated in sea salt, Valdespino Jerez sherry vinegar & Arbequina extra virgin olive oil

BASQUE JAMON - 9.5
Shoulder of Basque Jamon, Paleta Gran Reserva

HOT PINTXOS

JAMÓN CROQUETAS - 6
jamón Croquetas filled with a silky béchamel sauce and jamon from Turel

SALT COD FRITTERS WITH SAFFRON AIOLI - 6
Potato and salt cod fritters made with salt cod from san Sebastian & a saffron aioli

MORCILLA & MEMBRILLO BALLS - 6
Spanish black pudding & quince balls with a Cabralesblue cheese & apple dipping sauce

TXISTORA 'BOMB' - 9
Chorizo with majool dates and ginger incased in squid ink rice, fennel purée sobrasada

GAMBAS PIL PIL 9.5
King prawns cooked in a garlic and parsley sauce on dockers sour dough bread

TEMPURA VIOLET ARTICHOKE (v) - 12
Fennel puree and tempura crispy vegetables

TEMPURA LAMB - 12
Slow cooked lamb cutlet, tempura crispy vegetables and a pea and mint purée

RACIONES

BASQUE VEGETABLE STEW (v) - 17

Peas, broad beans and Piquillo pepper with parsley and a soft slow cooked egg

HAKE, SQUID INK RIOJA SAUCE CRISPY GUINDILLA- 24

Pan fried hake in a squid ink sauce made with Remeluri Reserva 2013 and crispy sweet guindillas

SLOW COOKED PORK BELLY, SALT BAKED BEETROOT GRAPEFRUIT DRESSING - 25

Salt baked heritage beetroots, Bourgos morcilla wrapped in beetroot leaf with grapefruit and Pedro Ximénez dressing

ASADOR

Dishes from our asador (traditional wood and charcoal burning grill widely used in the Basque Country)

TXULETON - 8.5 PER 100G

(ask our team for sizes available)

Beef rib from Gipuzkoa (San Sebastian) in the Basque Country. This beef is from a 182 month (15 year) old Pyrenean cow used for dairy production. At the end of the dairy process, they roam free range in the Basque mountains, buttery fat...where the flavour lives

MILK FED PYRENEAN LAMB, PATATAS A LO POBRE - 56 TO SHARE

Whole roasted Pyrenean lamb, paprika and chorizo roasted potatoes and vegetables

SIDES

OLIVE OIL CONFIT POTATOES - 5

JUDION BEANS WITH CHORIZO - 6

Slow cooked butter beans with chorizo and parsley

SALT BAKED HEROTAGE BEETROOTS - 7

Salt baked heritage beetroots with A grapefruit and Pedro Ximénez dressing

DESSERT

TARTA DE QUESO CREMA - 5

Traditional Basque baked cheesecake (v)

