

TINTO

SALADOS SALADS

- OLIVAS Y ALMENDRAS OLIVES & MARCONA ALMONDS 6
- QUESO MIXTO CHEF'S SELECTION OF SPANISH CHEESES 16
Acacia Honey, Membrillo
- JAMÓN SERRANO CURED SPANISH HAM 9
- HABAS MARINATED FAVA BEANS 11
Gordal Olives, Smoked Egg Yolk, Mint, Feta

PINTXOS TAPAS BY THE PIECE (2 PER ORDER)

- MEJILLONES EN ESCABECHE PRESERVED SPANISH MUSSELS 10
Tomato, Fennel, Toasted Sourdough
- BOCADILLO DE COSTILLAS SHORT RIB SANDWICH 12
Bacon, Asparagus, Celery Root Aioli
- MONTADITO DE PANCITA PORK BELLY TOAST 10
Chickpea Purée, Green Apple, Honey Glaze
- MONTADITO DE PATO DUCK CONFIT TOAST 11
Serrano Ham, Black Cherry, La Peral Spread
- CHORIFRITO CHORIZO & BEEF BURGERS 11
Garlic Aioli, Mahon Cheese, Green Chile
- BOCADILLO DE CALAMARI FRIED CALAMARI SANDWICH 11
Guindilla Tartar Sauce, Meyer Lemon Confit, Fresno Chile
- BOCADILLO DE ATÚN TUNA SANDWICH 9
Yellowfin Tuna, Capers, Radish, Croissant
- BROCHETAS DE CORDERO LAMB BROCHETTES 9
Eggplant, Bacon, Sherry Jus
- BROCHETAS DE ATÚN TUNA BROCHETTES 14
Sweet Potato, Salsa Verde, Hot Pepper Purée, Enfrijolada



Joe James

PINTXO TASTING

45 Per Person

CHEF'S TASTING

75 Per Person

WINE PAIRING

45 Per Person

RACIONES PLATES

- VERDOSA
ARUGULA SALAD 11
Sherry Vinaigrette, Mahón Cheese
- ENSALADA DE BRUSELAS
BRUSSELS SPROUT SALAD 12
Sherry & Mustard Vinaigrette, Marcona Almonds, Whipped Idiazábal
- ENSALADA DE MANZANAS
APPLE SALAD 16
Raisin, Brown Butter, Black Pepper, Hazelnut, Foie Gras
- HONGOS A LA PLANTXA
GRILLED WILD MUSHROOMS 14
Lemon, Truffle, Potato
- EMPANADA GALLEGA
KALE & RICOTTA TART 12
Mushroom & Charred Onion Jus
- TXANGURRO DONOSTIA
DEVILED CRAB 16
Piquillo Pepper Confit, Garlic Aioli
- ALBÓNDIGAS
BEEF MEATBALLS 11
Pipérade, Poached Egg
- CANELONE DE PATO
DUCK CANNELONI 15
Swiss Chard, Manchego Cream, Pistachio

PESCADOS Y CARNES FISH & MEAT

- PULPO
SPANISH OCTOPUS 15
Smoked Green Olive Aioli, Tomato Escabeche
- GAMBAS EN CHOCOLATE
SHRIMP IN CHOCOLATE SAUCE 16
Grilled Bread, Chistorra Sausage, Orange, Chile
- TROUT A LA NAVARRA
SERRANO HAM WRAPPED TROUT 22
Cava Cream, Castelfranco Radicchio, Muscat Grapes
- MONKFISH CON ALCACHOFAS
SPICED MONKFISH & ARTICHOKES 19
Lobster & Choricerero Pepper Broth, Ajo Blanco, Tarragon
- BUTIFARRA CON LENTEJAS
GARLIC & WHITE WINE SAUSAGE 14
Braised Lentils, Sidra Sabayon, Kumquat Marmalade, Celery Root
- POLLUELO
RED CHILE BRAISED CHICKEN 19
Swiss Chard, Leeks, Quail Egg
- BIFE ANGOSTO
DRY AGED NY STRIP STEAK 23
Braised Oxtail, Fennel Sofrito, Chickpea Stew
- TXULETA DE CERDO
ROASTED PORK CHOP 18
Romesco Verde, Green Peppercorn Jus, Papas a la Chapa

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.

1/18/18