



*Joe Jane*

### PINTXO TASTING

45 Per Person

### CHEF'S TASTING

75 Per Person

### WINE PAIRING

45 Per Person

**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**

**CROQUETAS DE POLLO CHICKEN AND MAHÓN CROQUETTES 8**  
Artichoke & Truffle Aioli

**SOPA DE CASTAÑA TRUFFLED CHESTNUT SOUP 12**  
Duck Confit, Pistachio, Roasted Mushrooms

**ALBÓNDIGAS BEEF MEATBALLS 11**  
Pipérade, Poached Egg

**SALPICÓN DE CANGREJO CRAB COCKTAIL 15**  
Horseradish Mousse, Tomato Sofrito, Toasted Sourdough, Lemon Vinaigrette

## PINTXOS BY THE PIECE (2 PER ORDER)

**CAMARONES EN CHOCOLATE SHRIMP & CHOCOLATE SAUCE 14**  
Orange & Red Chile Glaze, Chistorra Sausage

**MONTADITO DE ATÚN BLUEFIN TUNA TOAST 14**  
Avocado, Garlic Aioli, Guindilla & Apple Escabeche

**MONTADITO DE PANCETA 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, Mahón Cheese, Green Chile

**BOCADILLO DE COSTILLAS SHORT RIB SANDWICH 12**  
Bacon, Asparagus, Celery Root Aioli

**BOCADILLO DE CALAMARI FRIED CALAMARI SANDWICH 11**  
Guindilla Tartar Sauce, Meyer Lemon Confit, Fresno Chile

**BROCHETAS DE CORDERO LAMB BROCHETTES 9**  
Eggplant, Bacon, Sherry Jus

## VERDURAS

### VEGETABLES

**BRUSELAS BRUSSELS SPROUT SALAD 12**  
Sherry & Mustard Vinaigrette, Marcona Almonds, Whipped Idiazábal

**GEM ENSALADA LITTLE GEM CAESAR SALAD 13**  
Baby Gem Lettuces, Guanciale, Creamy Manchego & Nori Vinaigrette

**ESPINACAS A LA CATALANA CATALAN STYLE SPINACH 10**  
Fresh Quince, Brown Butter, Pine Nuts, Green Apple

**HONGOS A LA PLANTXA GRILLED WILD MUSHROOMS 14**  
Lemon, Truffle, Potato

**PATATAS ARUGADAS SALT ROASTED POTATOES 9**  
Mojo Rojo, Salsa Verde, Walnuts

**EMPANADA GALLEGA KALE & RICOTTA TART 12**  
Mushroom & Charred Onion Jus

**TORTILLA ESPAÑOLA WARM SPANISH OMELETTE 8**  
Charred Piquillo Peppers, Confit Potatoes, Goat Cheese Cream

## PESCADOS Y CARNES

### FISH & MEAT

**PULPO SPANISH OCTOPUS 15**  
Smoked Green Olive Aioli, Crispy Potato, Tomato Escabeche

**VIEIRAS CON GUISANTES SCALLOPS & PEAS 22**  
Toasted Bomba Rice Cream, Wild Mushrooms

**PAPPERDELLE DE LANGOSTA LOBSTER & SAFFRON PASTA 28**  
Lobster & Caviar Cream, Tarragon, Crispy Garlic

**MONKFISH CON ALCACHOFAS SPICED MONKFISH & ARTICHOKES 19**  
Lobster & Choricero Pepper Broth, Ajo Blanco, Tarragon

**ENTRECÔTE BEEF TENDERLOIN 32**  
Foie Gras, Broccoli Rabe, Roquefort, Sherry & Prune Jus

**PAELLA BASQUES CHICKEN AND OCTOPUS PAELLA 28**  
Jumbo Shrimp, Chorizo Bilbao, Piquillo Peppers, Sofrito Verde

**PATO CON ALUBIAS ROASTED MOULARD DUCK BREAST 24**  
Braised Black Beans, Honeynut Squash, Chorizo Crumble

**LECHON ASADO SUCKLING PIG CONFIT 23**  
Saffron Squash Purée, Marcona Almonds, Figs, Pedro Ximenez Pork Jus