

TINTO

SALADOS SNACKS

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, Toasted Sourdough

PINTXOS BY THE PIECE (2 PER ORDER)

ENDIBIA BELGIAN ENDIVE 6
Caña de Cabra Mousse, Pistachio & Garlic Crumble, Kumquats

MEJILLONES EN ESCABECHE PRESERVED SPANISH MUSSELS 10
Tomato Escabeche, Fennel, Toasted Sourdough

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

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

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

JUDÍAS VERDES
ROASTED SUGAR SNAP PEAS 9
White Asparagus Cream, Haricot Vert, Spring Onion Salsa Verde

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 11
Sofrito Verde, Crab Glaze, Pickled Spring Onion

ALBÓNDIGAS
BEEF MEATBALLS 11
Pipérade, Poached Egg

CANELONES DE PATO
DUCK CANNELLONI 15
Swiss Chard, Manchego Cream, Pistachio

PESCADOS Y CARNES

FISH & MEAT

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

VIEIRAS CON GUI SANTES
SCALLOPS & PEAS 22
Toasted Bomba Rice Cream, Royal Trumpet Mushrooms

TROUT A LA NAVARRA
SERRANO HAM WRAPPED TROUT 22
Cava Cream, Castelfranco Radicchio, Muscat Grapes

MONKFISH CON ALCACHOFAS
SPICED MONKFISH & ARTICHOKE 19
Lobster & Chorricero Pepper Broth, Ajo Blanco, Tarragon

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

POLLUELO
RED CHILE BRAISED CHICKEN 19
Swiss Chard, Leeks, Quail Egg

TXULETA DE CERDO
ROASTED PORK CHOP 18
Romesco Verde, Green Peppercorn Jus, Papas a la Chapa

BUTIFARRA CON LENTEJAS
GARLIC & WHITE WINE SAUSAGE 14
Braised Lentils, Sidra Sabayon, Kumquat Marmalade, Celery Root

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

4/1/19

AN, EILEEN RICHARDSON SERVER DAVID CIRIACO, ANTHONY DEMENO, KRISTIN FURST, MEGHAN HUDRICK, MICHAEL MOFFA, NIKOLA STOJANOVSKI HOST LAURA KATZ, NINA LAWLOR, JUSTINA MCMINN, JESSIE TEPOZ, SELENA ZACATELCO
LEJANDRA SANDOVAL FOOD RUNNER HECTOR HERNANDEZ FIDEL AGUILAR, AUSTIN ANDERSON, ANTONIO RODRIGUEZ, MAX SHERMAN, ALAN KORDAS JR, ANTONIO RODRIGUEZ, DOMINGO SEBASTIAN JORGE, MAX SHERMAN, JOSE SILVA

CHEF DE CUISINE JOSE MALAVE GENERAL MANAGER JESSICA KLEMENTZOS BEVERAGE MANAGER SARAH HENRY SOUS CHEF JUSTIN HOFMAN, JORGE CAZARAL MORALES, ALEJANDRO LUNA POZOS SERVICE MANAGER
INO ATENCO, KARLA ARANIBA CISNEROS, JORGE CAZAVAL VERGARA, MERENCIANA GARCIA, FERNANDO VENTURA, CECILIA LUNA, WILLE BURNETT, JOSE LUIS MENDEZ NOLASCO, JORGE PAREDES, DAVID PEREZ, JORGE TORRES DEL ROSARIO

MEGAN POWERS FOH SUPERVISOR JENNY KAN BARTENDER BRIELLE APPLETON, VALERIE BRYANT, FRANK PUSATERI, DANIEL MILL
PREP COOK ADRIANA KANGEL, FRANCISCO ARIZMENDI, ROCIO COCOMATZLI, KRACEL CRUZ, FRANCISCO MORALES, JOSEFINA ROMERO, A