

TINTO

SALADOS SNACKS

OLIVAS Y ALMENDRAS OLIVES & MARCONA ALMONDS 6

QUESO MIXTO CHEF'S SELECTION OF BASQUE CHEESES 16
Acacia Honey, Membrillo

JAMÓN SERRANO CURED SPANISH HAM 9

HABAS MARINATED FAVA BEANS 11
Gordal Olives, Smoked Egg Yolk, Mint, Feta

PINTXOS BY THE PIECE (2 PER ORDER)

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

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, 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

BOCADILLO DE ATÚN TUNA SANDWICH 9
Yellowfin Tuna, Capers, Radish, Croissant

BROCHETAS DE CORDERO LAMB BROCHETTES 14
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
PORK & BEEF MEATBALLS 11
Pipérade, Poached Egg

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

PESCADOS Y CARNES FISH & MEAT

PULPO
SPANISH OCTOPUS 14
Smoked Green Olive Aioli, Crispy Potato, Tomato Escabeche

GAMBAS EN CHOCOLATE
SHRIMP IN CHOCOLATE SAUCE 16
Grilled Bread, 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.

1/27/19