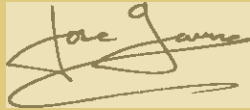


TINTO PINTXO



PINTXO TASTING

35 Per Person

WINE PAIRING

28 Per Person

SALADOS SNACKS AND SALADS

OLIVOS Y ALMENDRAS SPANISH OLIVES & MARCONA ALMONDS 6

JAMÓN SERRANO CURED SPANISH HAM 9

QUESO MIXTO CHEF'S SELECTION OF SPANISH CHEESES 12
Seasonal Accoutrements, Membrillo, Sourdough

ENSALADA SEMPLICE SIMPLE GREEN SALAD 8
Preserved White Asparagus, Pistachio, Grapefruit Vinaigrette

CROQUETAS DE JAMÓN SPANISH HAM CROQUETTES 7
Sauce Romesco

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

PINTXOS SMALL BITES

PATO DUCK CONFIT BROCHETTE 10
Serrano Ham, Black Cherry, La Peral Spread

CORDEROS LAMB LOIN BROCHETTE 9
Eggplant, Bacon, Sherry Jus

CHORIFRITO CHORIZO & BEEF BURGER 7
Garlic Aioli, Mahón Cheese, Green Chile

PULPO SPANISH OCTOPUS BROCHETTE 10
Smoked Green Olive, Crispy Potato, Tomato Escabeché

CHISTORRA SPICY PORK SAUSAGE 8
Parsley, Lemon

BIKINI HAM & CHEESE SANDWICH 10
Serrano Ham, Aioli, Mahón Cheese

TINS & TOAST

PREMIUM PRESERVED SPANISH PRODUCTS SERVED WITH
PAN CON TOMATE AND GUINDILLA AIOLI

BONITO DEL NORTE VENTRESCA TUNA BELLY IN OLIVE OIL 14

PULPO SPANISH OCTOPUS WITH PAPRIKA 17

MEJILLONES EN ESCABECHE MARINTED MUSSELS 15

ESPÁRRAGOS JUMBO WHITE ASAPRAGUS WITH OLIVE OIL 12

SARDINIAS GUIADAS FRIED SARDINES IN TOMATO SAUCE 15

STAY
TUNED FOR
OUR
WINE OF
THE
MONTH
CLUB!



PAELLAS

BASQUES CHICKEN & CHORIZO

Confit Chicken Leg & Thigh, Chorizo Chistorra, Black Olive, Watercress, Saffron Bomba Rice 22

MARISCOS CALAMARI & MUSSELS

Calamari, Piquillo Peppers, Mussels, Smoked Paprika Aioli, Pea Leaves, Black Squid Ink Rice 27



EXECUTIVE SOUS CHEF ALEJANDOR LUNA POZOS CHEF DE CUISINE JEFF GRIMES GENERAL MANAGER HANI GABR
SERVICE MANAGER CANDACE SKINNER BARTENDER AMY FARRELL, TARRA NAVARRO, ZACK ITALIAN
STEWARD CRISTIAN LOPEZ CABRERA LINE COOK EDUARDO VALERIO MOLINA, MICHAEL BYRD