

**The culture in the Basque Country is to have a selection of pintxos while socialising with friends. Our pintxos and raciones are ideal for sharing. We will bring the dishes to you in stages as they are all cooked to order.**

## Cold Pintxos

### The 'Gilda' £2.5

Anchovy, pickled guindilla chilli & gordal olive

### Horchata, Pineapple, Piquillo (vg) £3

Homemade tiger nut milk with roasted pineapple and piquillo pepper

### Potato Tortilla (v) £4

Spanish omelette with confit potatoes, <sup>[[SEP]]</sup>green peppers & onions

### Add Chorizo £4.5

### Crab & Salmon Capricis £4.5

A traditional Basque pintxo of crab sticks, apple puree and homemade mayonnaise on a toasted corn tortilla crisp topped with Scottish smoked salmon

### Sardine & Melon £4.5

Home cured sardines (Boquerones), Piel De Sapo melon with hot smoked paprika & Szechuan dressing

### Hake & Plantain £4.5

A hake & cream cheese mousse with plantain crisps and an orange, soy and sesame dressing

### Boquerones £6

Sardines marinated in sea salt, Valdespino Jerez sherry vinegar & Arbequina extra virgin olive oil

## Hot Pintxos

### Tempura Courgette Flower, Goats Cheese (v) £4.5

Kentish courgette flowers stuffed with goats cheese in a light crispy tempura batter

### Jamón Croquetas £4.5

Bread-crumbed croquettes filled with Serrano ham <sup>[[SEP]]</sup>in a gooey béchamel sauce

### Piquillo Pepper & Idiazabal Croquetas £4.5

Bread-crumbed croquettes filled with a gooey béchamel sauce, piquillo peppers & a Basque <sup>[[SEP]]</sup>smoked sheeps cheese

### Salt Cod Fritters with Saffron Aioli £4.5

Crispy salt cod & potato balls with a saffron <sup>[[SEP]]</sup>& garlic mayonnaise

### Morcilla & Membrillo Balls £4.5

Spanish black pudding and quince balls with a <sup>[[SEP]]</sup>Cabrales blue cheese & apple dipping sauce

### Gambas Pil Pil £9.5

King prawns cooked in a garlic & parsley sauce

## Charcuterie

### Iberian Cured Meats £14

A selection of the finest Iberian cured meats (sobrasada, jamón, Salchichón de Vic, <sup>[[SEP]]</sup>Alejandro Magna chorizo picante) with Docker sourdough, pickled guindilla chillis, gordal <sup>[[SEP]]</sup>olives & homemade Smoked paprika almonds

## Raciones

### Basque Fava Beans £12

Broad beans, onions, garlic, Arbequina extra virgin olive oil, jamón (vegan option available)

### Hake Pil Pil, Jamón & Olive Powder £12.5

Hake cooked in a garlic & parsley sauce with a Serrano ham & olive powder

### Tempura Lamb, Pea & Mint £14

Slow-cooked lamb cutlet in a tempura batter <sup>[[SEP]]</sup>with spring vegetables, pea & mint puree

### Roast Mangalitza Pork Chop, Smoked Almond Orange & Piquillo £14

Mangalitza Pork chop cooked with a smoked almond, orange & piquillo pepper sauce

## Txuleton

Galician blond beef rib. This beef is from cows used for diary production for 2.5 years and then sent to good pasture for 4 years. A typical piece weighs between 700-850g & costs £70 per kg. It is ideal for 2-3 people to share. Ask about availability, sizes & prices when you order.

## Dessert

### Tarta de Queso Crema £4.5

Traditional Basque baked cheesecake

**If you are allergic to any foods please let us know and we can help You with Your choices**



