

KITCHEN OPENS AT 6PM EVERYDAY

TAPAS Y PINTXOS

PINTXOS


TYPICALLY BASQUE : FRESH
INGREDIENTS PILED UP ON A SLICE
OF BREAD AND HELD UP WITH A
TOOTHPICK : EL PINTXO

-  **CHÈVRE - MIEL**
Goat cheese (Sainte-Maure-De-Touraine) 4.9
honey & sundried tomatoes
-  **CHORIZO - BLEU GRATINÉ**
Spicy chorizo and grilled bleu d'Auvergne (blue 4.9
cheese)
- MORCILLA IBÉRIQUE**
Grilled mildly spicy spanish blood sausage and 5.4
tomato tartare
-  **SOUBRESSADE**
Grilled raw cured sausage from Mallorca & 5.4
Guindillas pepper.

ALL THE PINTXOS COME BY 4

TAPAS

BIGGER THAN THE PINTXOS
SMALLER THAN THE PLATES

- RILLETES DE THON**
Homemade tuna spread with olives and 7
marinated anchovies
-  **TAPENADE D'OLIVES NOIRES**
Homemade black olive spread 7
- PIMENTS PADRON FARCIS GRILLÉS**
Grilled Spanish padron peppers (mild) stuffed 8
with chorizo and cheddar...
- BREBIS JAMBON RESERVE**
Espelette pepper sheep cheese and 24 11.9
months cured serrano ham.
- ARTISAN PÂTE**
6.4oz. Pork / Bore / Pork w/ Espelette pepper 10
- FUET CATALAN ENTIER**
Thin, dry, cured spanish sausage 6
Pork / Black pepper / Black Truffle (+2€)

 BIT SPICY BUT NOTHING TO FEAR

 VEGETARIAN



NET PRICES. SERVICE INCLUDED. ALLERGENS ON DEMAND