

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

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|  | CHÈVRE - MIEL
Goat cheese (Sainte-Maure-De-Touraine)
honey & sundried tomatoes | 5 |
|  | CHORIZO - BLEU GRATINÉ
Spicy chorizo and grilled bleu d'Auvergne (blue cheese) | 5 |
| | MORCILLA IBÉRIQUE
Grilled mildly spicy spanish blood sausage and tomato tartare | 6 |
|  | SOUBRESSADE
Grilled raw cured sausage from Mallorca & Guindillas pepper. | 6 |

ALL THE PINTXOS COME BY 4

TAPAS

BIGGER THAN THE PINTXOS
SMALLER THAN THE PLATES

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| | RILLETES DE THON
Homemade tuna spread with olives and marinated anchovies | 7 |
|  | TAPENADE D'OLIVES NOIRES
Homemade black olive spread | 7 |
| | PIMENTS PADRON FARCIS GRILLÉS
Grilled Spanish padron peppers (mild) stuffed with chorizo and cheddar... | 9 |
| | BREBIS JAMBON RESERVE
Espelette pepper sheep cheese and 24 months cured serrano ham. | 12 |
| | ARTISAN PÂTE
6.4oz. Pork / Bore / Pork w/ Espelette pepper | 10 |
| | FUET CATALAN ENTIER
Thin, dry, cured spanish sausage
Pork / Black pepper / Black Truffle (+2€) | 6 |

 BIT SPICY BUT NOTHING TO FEAR

 VEGETARIAN



NET PRICES. SERVICE INCLUDED. ALLERGENS ON DEMAND