



udaberri pintxos y vino

pintxos {single serves}

banderilla – pickled garlic, guindilla, anchovy & olive	3.0
smoked cod with aioli and saffron pickled shallots	4.5
white anchovy with tomato, roasted pepper and capers	5.0
jamon serrano with asparagus, tomato and garlic	5.5
txistorra {paprika sausage} w/ pickled fennel & a piquillo salsa	6.5

platos {plates to share}

marinated olives {v}	4.0
patatas bravas {v}	6.0
tortilla de patata with courgette & cherry tomato served with aioli {v}	7.5
grilled octopus with potato and cucumber salsa	10.5
albondigas con salsa picante	11.0
baked goats cheese with honey & thyme	12.0
grilled asparagus with romesco {v}	12.5
semi-cured chorizo & prawns in a sherry glaze	13.5
mussels with tomato and saffron on grilled baguette	14.0
sautéed portobello mushrooms with espelette and egg yolk {v}	12.0

raciones {larger plates to share}

la txuleta	charged per kilo @ 78.0
grass fed black angus rib eye served with red mojo sauce to share	
{accompanied by patatas bravas & your choice of salad}	
zarzuela de mariscos	21.0
traditional basque seafood dish - pippis, mussels, prawns, baby squid & cod sautéed in tomato so'frito	

ensaladas {salads}

fig and jamon serrano with sherry vinaigrette	9.5
lentil and chickpeas with manchego, pimientos, cos and poached egg {v}	12.0
broccoli, avocado and cucumber with a salsa verde {v}	13.5

bocadillos {basque sandwiches}

albondigas in a tomato salsa served with manchego chees	14.0
narrika's autonomo - pancetta, queso mezcla and mushroom	11.0
tortilla de patata with courgette, cherry tomato and romesco {v}	10.5



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carnes {cured meats}

truffled salami {30 grams} **10.0**

chorizo pamplona {30 grams} **12.0**

jabali – wild boar {30 grams} **14.0**

jamón serrano gran reserva, aged 15 months {50 grams} **15.0**

jamón ibérico de cebo, aged 36 months {50 grams} **22.0**

selection of all cured meat **65.0**

conservas mariscos

{preserved seafood served with baguette}

cuca sardinas – sardines in olive oil **11.0**

cuca chipirones – stuffed baby squid in ink sauce **12.5**

emilia relanzón – garfish in olive oil **13.0**

cuca filetes de anchoas – anchovy fillets in olive oil **13.0**

cuca ventresca de bonito – white tuna belly in olive oil **13.5**

cuca mejillones – mussels in pickled sauce **14.0**

quesos {50gms per serve. accompanied by french baguette}

berthaut soumaintrain **11.0**

milk of the cow - soft - creamy - slightly salty - strong aroma - complex finish
accompanied by muscatels & walnuts

bleu des causses **12.5**

milk of the cow - mild blue - salt - sweet - blue tang
accompanied by truffle honey & dates

sainte maure cendré **12.5**

milk of the goat - citrus - chalk - wood ash - nuts
accompanied by pickled shallots & pinenuts

section 28 – mont priscilla **13.0**

milk of the cow - adelaide hills - yeast - vibrant - hint of citrus
accompanied by dehydrated apple & brazil nuts

tomme brebis espelette **13.0**

milk of the sheep - espelette pepper - mild - savoury
accompanied by dried adriatic figs & almonds

selection of all cheeses **65.0**

postres

tarta de queso - traditional basque baked cheesecake **7.5**