



# udaberri pintxos y vino

## pintxos {single serves}

banderilla - pickled garlic, guindilla, anchovy & olive {gf}	<b>3.0</b>
white anchovy with capers & roast capsicum	<b>5.5</b>
croqueta- jamón & blue cheese	<b>7.0</b>
goats curd, jamón serrano & honey	<b>7.0</b>
prawns with basquaise sauce {gf}	<b>11.0</b>
pork belly with celeriac and quince {gf}	<b>11.5</b>
grilled octopus with chimichurri {gf}	<b>14.5</b>

## platos {plates to share}

sour dough baguette with olive oil and vinegar {v}	<b>3.0</b>
marinated mount zero olives {v} {gf}	<b>4.0</b>
papershell farm almonds {v} {gf}	<b>4.0</b>
patatas bravas {v} {gf}	<b>7.5</b>
porcini paté with assorted pickles & crostini {v}	<b>12.5</b>
cauliflower with romesco & roasted pistachios {v} {gf}	<b>12.5</b>
baked chevre with honey & sour dough {v}	<b>13.5</b>
sautéed mixed mushrooms with espelette and egg yolk {v} {gf}	<b>14.0</b>
mussels with tomato, white wine, semi cured chorizo, leek, & migas	<b>15.0</b>
semi cured chorizo & prawns with a sherry glaze {gf}	<b>15.5</b>
mojama - cured tuna with cured beetroot, aioli & fried capers {gf}	<b>16.0</b>

gluten free bread available

pto.

## oysters

coffin bay oysters shucked to order	<b>3.0</b>
	dozen <b>30.0</b>

## raciones {larger plates to share}

la txuleta	charged per kilo @ <b>78.0</b>
grass fed black angus rib eye to share served with jamón butter	
{accompanied by patatas bravas}	

arkume txuletak	<b>19.5</b>
french lamb rack with fermented capsicum & chili {gf}	

## ensaladas {salads}

mixed leaf salad with manchego, migas & sherry vinaigrette {v}	<b>9.0</b>
kale, broccolini, goats curd, almonds & muscatels {v} {gf}	<b>13.5</b>

## bocadillos {basque sandwiches}

portobello mushrooms, grilled zucchini, cos & romesco {v}	<b>10.0</b>
semi cured chorizo, manchego, guindilla & piquillo ketchup	<b>11.5</b>
narrika's autonomo - bacon, queso mezcla and mushroom	<b>12.5</b>



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### **carnes** {cured meats}

fuet anis fennel seed & pork salami {30 grams}	<b>10.0</b>
chorizo pamplona {30 grams}	<b>12.0</b>
bresaola air dried salted beef, aged 3 months {30 grams}	<b>12.5</b>
jabali wild boar {30 grams}	<b>14.0</b>
jamón serrano gran reserva aged 15 months {50 grams}	<b>15.0</b>
<i>selection of all cured meat</i>	<b>65.0</b>

### **conservas mariscos**

{preserved seafood served with baguette}	
cuca sardinas – sardines in olive oil	<b>11.0</b>
cuca chipirones – stuffed baby squid in ink sauce	<b>12.5</b>
cuca anchoas – anchovies in olive oil	<b>13.0</b>
cuca ventresca de bonito – white tuna belly in olive oil	<b>13.5</b>

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### **quesos** 50gms per serve {accompanied by sour dough}

<b>petit berthault</b>	<b>11.0</b>
milk of the cow - soft - creamy - hazelnut - butter <i>accompanied by muscatels &amp; walnuts</i>	
<b>manchego</b>	<b>12.5</b>
milk of the sheep - firm - creamy - nutty <i>paper shell almonds &amp; quince</i>	
<b>la tur</b>	<b>13.0</b>
milk of the goat, sheep and cow - creamy - citrus - earthy <i>accompanied by figs &amp; paper shell almonds</i>	
<b>section 28 'il lupo'</b>	<b>13.0</b>
milk of the cow - semi hard - creamy - slightly salty - floral <i>walnuts &amp; dried fig</i>	
<b>pyrenees blue</b>	<b>13.5</b>
milk of the sheep - strong blue - salt - sweet - tang <i>accompanied by truffle honey &amp; dates</i>	
<i>selection of all cheeses</i>	<b>65.0</b>

### **postres**

tarta de queso - traditional basque baked cheesecake	<b>7.5</b>
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