



udaberri pintxos y vino

pintxos {single serves}

banderilla - pickled garlic, guindilla, anchovy & olive {gf} **3.0**

platos {plates to share}

coffin bay oysters shucked to order **3.50 / 35.0** dozen

papershell almonds {v} {gf} **4.0**

stuffed green olives {v} {gf} **4.0**

our rye sour dough bread with olive oil & sherry vinegar {v} **5.5**

patatas bravas {v} {gf} **7.5**

marinated white anchovies & rye sour dough **8.5**

sautéed portobello mushrooms, fried enoki, espelette & egg yolk {v} **13.5**

porcini paté, assorted pickles & rye sour dough {v} **13.5**

grilled broccolini, pistachio sauce & manchego {v}{gf} **15.0**

buttermilk fried chicken, green goddess sauce {gf} **15.5**

mussels, chorizo, sherry & soffrito {gf} **16.5**

la txuleta

charged per kilo @ **78.0**

grass fed black angus rib eye served to share

{accompanied by patatas bravas}

carnes {cured meats}

chorizo pamplona {30 grams} **12.5**

jamón serrano gran reserva aged 15 months {50 grams} **20.5**

conservas mariscos

{preserved seafood served with sour dough}

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

cuca chipirones - baby stuffed squid in spiced ink **12.5**

postres

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

woodside ashed chevre, papershell almonds & muscatels sour dough **10.5**

adel blue, papershell almonds & muscatels sour dough **13.5**