



udaberri pintxos y vino

pequeños {little things}

banderilla - guindilla, cornichon, anchovy, olive {gf}	4.5
pimiento stuffed green olives {v} {gf}	5.0
our rye sourdough with house-churned butter {v}	7.5
buñuelos - manchego cheese doughnuts with aioli {v}	12.0
marinated white anchovies, sourdough	16.0
casalingo mild salami, shallots, rye sourdough	18.0
porcini paté, assorted pickles, sourdough {v}	20.0
jamón serrano reserva, rye sourdough, guindilla	24.0
coffin bay oysters, shucked to order with mignonette	

half doz 27.0/ doz 54.0

platos {plates to share}

patatas bravas {v} {gf}	12.0
sautéed portobello mushrooms, espelette, egg yolk {v}{gf}	18.0
brussel sprouts, chilli honey, gorgonzola cream, almonds {v}{gf}	18.0
zucchini, goats curd, fennel, pine nuts {v}{gf}	20.0
roast celeriac, beetroot, carrot, zucchini, dijon tahini {v}{gf}	22.0
king prawns, n'duja butter, verdita salsa {gf}	32.0
txistorra, crumbed green tomato, romesco	30.0
kingfish wing, pickled radish slaw, cocktail potatoes {gf}	32.0
koji spring chicken, piperrada, spinach {gf}	34.0
lamb ribs, sun-dried tomato feta, pomegranate molasses, mint {gf}	34.0

la txuleta {rib eye steak}

p.o.a.

fleurieu grass-fed, dry aged rib eye served with patatas bravas

postre y queso {dessert & cheese}

tarta de queso – traditional basque baked cheesecake {gf}	12.0
el hidalgo iberico manchego {3 months}, la mancha, spain served with sourdough, semi sundried tomato, almonds	14.5