



udaberri pintxos y vino

pequeños {little things}

banderilla - pickled garlic, guindilla, anchovy & olive {gf}	3.0
coriole estate mixed olives {v} {gf}	4.0
hervey bay scallop, jamón butter & lemon emulsion {gf}	4.5
our rye sourdough with house-churned butter {v}	7.5
croquetas - herb & manchego {v}	13.0
sa oysters shucked to order with watermelon vinegar & shallots {gf}	4.5
dozen	49.5

carnes y conservas {served with our rye sourdough}

oscura grande - squid ink salami {30 grams}	16.0
jamón iberico reserva aged 24 months {50 grams}	24.0
ortiz anchoas - anchovies in olive oil with our rye sourdough	18.0
ortiz sardinas - sardines in olive oil with our rye sourdough	18.0

platos {plates to share}

patatas bravas {v} {gf}	7.5
marinated white anchovies & our rye sourdough	9.5
broccolini, pistachio cream, paper shell almonds {v} {gf}	14.0
porcini paté, assorted pickles & our rye sourdough {v}	14.0
sautéed portobello & oyster mushrooms, espelette & egg yolk {v} {gf}	14.0
sugarloaf cabbage, fermented celeriac, pear & hazelnuts {v} {gf}	14.0
semi-cured chorizo, chickpea purée & pickled tomato {gf}	15.0
frenched pork chop, rhubarb compote, chicken jus & fried shallots {gf}	22.0
smoked hiramisa kingfish, salmon roe, potato crisps & watermelon radish	23.0

la txuleta

p.o.a.

fleurieu grass-fed, dry-aged ribeye served to share
{accompanied by patatas bravas}

postres y queso

tarta de queso - traditional basque baked cheesecake {gf}	8.5
flourless chocolate torte with pistachio cream {gf}	9.5
manchego 6 months matured, apple & papershell almonds	11.5