



## udaberri pintxos y vino

### pequeños {little things}

banderilla - guindilla, cornichon, anchovy, olive {gf}	4.5
penfield grove olives {v} {gf}	5.0
our rye sourdough with house-churned butter {v}	7.5
house pickles {v}{gf}	8.0
buñuelos - manchego cheese doughnuts with aioli {v}	12.0
ortiz anchovies, rye sourdough, lemon	18.0
jamón serrano reserva, rye sourdough, guindilla	24.0

### platos {plates to share}

patatas bravas {v} {gf}	10.5
grilled baby endive, mustard, grapes, pistachio {v}{gf}	12.5
marinated white anchovies, sourdough	16.0
sautéed portobello mushrooms, espelette, egg yolk {v}{gf}	18.0
cauliflower, black garlic tahini, jamon floss, pepitas {gf}	19.0
zucchini, buffalo curd, fennel, buckwheat, pine nuts {v}{gf}	20.0
porcini paté, assorted pickles, sourdough {v}	20.0
moules frites - mussels, sobrasada, fries {gf}	26.0
koji spring chicken, piperrada, frisée {gf}	32.0

### la txuleta {rib eye steak}

*p.o.a.*

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

### postre y queso {dessert & cheese}

ossau iraty 6 months matured, grape & crème de violette preserve, almonds	12.5
tarta de queso – traditional basque baked cheesecake {gf}	12.0
watermelon granita, lemon myrtle, bush basil cream {gf}	14.0