



## 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
olasagasti anchovies, sourdough, butter, fermented lemon	12.5
buñuelos - manchego cheese doughnuts with aioli {v}	14.0
jamón serrano reserva, sourdough, guindilla	24.0

### platos {plates to share}

patatas bravas {v} {gf}	10.5
marinated white anchovies, sourdough	12.0
sautéed portobello mushrooms, espelette, egg yolk {v}{gf}	15.0
porcini paté, assorted pickles, sourdough {v}	16.0
zucchini, buffalo curd, fennel, buckwheat, pine nuts {v}{gf}	18.0
cauliflower, black garlic tahini, jamon floss, pepitas {gf}	19.0
moules frites – mussels, sobrasada, fries {gf}	26.0
chuleta valluna – crumbed pork cutlet, brown butter, capers, burnt lemon	32.0

### la txuleta {t-bone 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, dehydrated apple & almonds	12.5
tarta de queso – traditional basque baked cheesecake	10.5
watermelon granita, lemon myrtle, bush basil cream	14.0