



# udaberri pintxos y vino

## pequeños {little things}

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

## platos {plates to share}

patatas bravas {v} {gf}	10.5
baby cos, caper dressing, pecorino {v}{gf}	12.5
marinated white anchovies, sourdough	16.0
sautéed portobello mushrooms, espelette, egg yolk {v}{gf}	18.0
zucchini, buffalo curd, fennel, buckwheat, pine nuts {v}{gf}	20.0
grilled pumpkin, sumac labneh, sultanas, pepitas {v}{gf}	19.0
porcini paté, assorted pickles, sourdough {v}	20.0
kingfish ceviche, yoghurt, lime, chilli crisp, cassava cracker {gf}	30.0
local squid, n'duja, caper berry, padron pepper {gf}	32.0
koji spring chicken, piperrada, coorong spinach {gf}	32.0

## la txuleta {rib eye steak}

*p.o.a.*

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

## postre y queso {dessert & cheese}

baked persimmon, crème anglaise, pistachio praline, mint	14.0
tarta de queso – traditional basque baked cheesecake {gf}	12.0