



udaberri pintxos y vino

pequeños {little things}

banderilla - pickled garlic, guindilla, anchovy & olive {gf}	3.0
verdale estate mixed olives {v} {gf}	4.0
our rye sourdough bread with house-churned butter {v}	7.5
croquetas - corn & manchego {v}	13.0

carnes {cured meats served w/ sourdough}

fuet anis - pork and fennel salami {30 grams}	14.5
jamón ibérico reserva aged 15 months {50 grams}	24.5

conservas mariscos {preserved seafood served with sourdough}

cuca sardinas - sardines in olive oil	11.0
cuca chipirones - stuffed baby squid in ink sauce	12.5

platos {plates to share}

patatas bravas {v} {gf}	7.5
marinated white anchovies & rye sourdough	9.5
blistered padrón peppers, parsley aioli {v} {gf}	10.5
porcini paté, assorted pickles & rye sourdough{v}	14.0
sautéed portobello mushrooms, espelette & egg yolk {v} {gf}	14.0
zucchini & fennel salad with pepita cream & paper shell almonds {v} {gf}	14.0
semi-cured chorizo with chickpea puree & pickled tomato {gf}	14.5
stracciatella, grilled peach, roasted pistachio & pickled shallots {v} {gf}	14.0
smoked hiramasa kingfish, cucumber salsa with rye sourdough	22.5
grilled pork chop, roasted cherry tomatoes & migas	25.0
grilled moreton bay bug & green mojo {gf}	29.5

la txuleta

charged per kilo @ **100.0**

ribeye on the bone served to share
{accompanied by patatas bravas}

postres y queso

tarta de queso - traditional basque baked cheesecake {gf}	7.5
hazelnut praline ice cream with sourdough crumble {v}	9.5
manchego aged 6 months, papershell almonds, pink lady apple & rye sourdough	11.5
bethmale chèvre, papershell almonds, muscatels & rye sourdough	12.5