



# udaberri pintxos y vino

## pequeños {little things}

banderilla - pickled garlic, guindilla, anchovy & olive {gf}	<b>3.0</b>
coriole estate mixed olives {v} {gf}	<b>4.0</b>
our rye sourdough with house-churned butter {v}	<b>7.5</b>
croquetas - herb & manchego {v}	<b>13.0</b>

## carnes y conservas {served with our rye sourdough}

casalinga salami {30 grams}	<b>16.0</b>
san jose jamon serrano aged 24 months {50 grams}	<b>24.0</b>
ortiz anchoas - anchovies in olive oil	<b>18.0</b>
pollastrini sardinas - sardines in olive oil	<b>18.0</b>

## platos {plates to share}

patatas bravas {v} {gf}	<b>7.5</b>
marinated white anchovies & our rye sourdough	<b>9.5</b>
porcini paté, assorted pickles & our rye sourdough {v}	<b>14.0</b>
banana peppers, stracciatella, kalamata migas & fermented chilli {v}	<b>14.0</b>
baby cos, pickled shallots, manchego with green goddess dressing {v}{gf}	<b>14.0</b>
heirloom tomatoes, zucchini, oregano & ajo blanco {v}	<b>14.0</b>
sautéed portobello mushrooms, espelette & egg yolk {v} {gf}	<b>15.0</b>
san jose dry aged chorizo, blistered cherry tomatoes & pickled tomato {gf}	<b>22.0</b>
smoked hiramisa kingfish, salmon roe, potato crisps & baby cos {gf}	<b>23.0</b>

## la txuleta

**p.o.a.**

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

## postres y queso

tarte de queso - traditional basque baked cheesecake {gf}	<b>8.5</b>
manchego 12 months matured, figs & almonds	<b>11.5</b>