

COCKTAILS

Our cocktail menu is our take on Donostia - quality ingredients, great taste & easy on the eye.

ENJOY. SALUD.



LOUISA, LOUISA

Siderit Vodka, Basque cider, lemon, apple juice & elderflower, served straight up with an edible flower.

8.50

LA MARIANITO

Lacuesta Spanish vermouth, Portobello Road 171 gin, herbal spray, bitters. Served in a wine glass over ice with manzanilla olives, dried orange & lemon.

7.50

EL CID

Ron Palido rum, raisin-macerated in house, Pimento Dram, bitters, ginger beer - served long with lime & raisins.

7.50

SAND & SANGRE

Ocho tequila, Meteoro mezcal, Cartron crème de mûre & pineapple juice, served straight up with a basil leaf.

8.95

BASQUE GENTLEMEN

Wolfburn scotch whisky, Campari & Patxaran reduction with an effervescent top - served short over a large ice cube with an orange wedge.

8.95

KALIMOTXO

Ysabel Regina, Lacuesta dry vermouth, Rioja & coke reduction, served straight up with a lemon twist & cherry.

8.95

COLLINS POMELO

Portobello Road 171 gin, pink grapefruit, pamplemousse, lemon, sugar, egg white. Served long with a pink grapefruit twist.

7.50

SEÑOR ROBOLLO

An ode to our favourite bartender from Donostia. Peinado Spanish brandy, pedro ximénez, Pimento Dram, bitters. Served in an Old Fashioned glass over a large ice cube with an orange twist.

8.95

NOCHE DE VERANO

Ron Barceló Imperial rum, lemon, Cartron apricot brandy & homemade rosemary syrup topped with Cava and served over ice in a wine glass with rosemary, dried apricot & lemon'.

9.95

MARIA, MARIA # 2

Elderflower Aquavit, elderflower liqueur, lemon & Double Dutch watermelon & cucumber sparkling soda, served in a large Copa with cucumber & edible flowers.

9.95

TIEMPO PARA TI

Ocho tequila, Basque cider, lemon, thyme & agave, served long with thyme & lemon & topped with effervescent water.

8.50

PINTURA'S SEASONAL SHRUB

A drink that changes with the seasons - Basque spirit, fruits, herbs & spices, served over ice in a wine glass with seasonal garnish.

7.95

FIZZ VASCO

Amontillado sherry, Licor 43, lemon & cava, served in a flute with olive & thyme.

7.95

PINTURA CLASSICS

A Basque twist on our favourite gin classics

BASQUE MARTINEZ

Bobby's gin, Lacuesta Reserva sweet vermouth, Patxaran liqueur & orange bitters, served straight up with a lemon twist & cherry.

9.95

G&T OLD FASHIONED

Gin Mare, 1724 tonic reduction, lemon bitters, served short over a large ice cube.

9.95

GINEBRA CON ZUMO

Barrel-aged Portobello Road gin, Dolin dry vermouth, blood orange juice, Meteoro mezcal & Lacuesta sweet vermouth, served straight up with dehydrated blood orange wheel.

8.50

SEÑORITA PICANTE

Bulldog gin, Pimento Dram, orgeat, lemon, egg white, homemade walnut & orange bitters, served straight up with a star anise.

7.95

CORTADOR DE NIEBLA

The Botanist gin, Mount Gay Black Barrel rum, Amontillado sherry, lemon, orgeat & blood orange juice - served short with dehydrated orange, orange twist, coffee beans & Pedro Ximénez sherry float.

8.50

PINTURA'S ULTIMATE SNAPPER

Portobello Road Gin mixed with our house tomato mix, Rioja, lemon & blood orange juice, served straight up with rosemary, dehydrated orange & a smoked paprika rim.

10.95

IBÉRICO MARTINI

Pintura's Cien Gin, Lacuesta dry vermouth (Ibérico ham-infused in house) & homemade olive bitters, served straight up with hand-carved Spanish ham & an olive.

12.95

GIN & TONIC MENU

Served the Spanish way - our Gin & Tonics are 50ml serves in a 'Copa De Balon' with carefully selected garnishes that complement the gin's botanicals. These are some of our favourites.

PORTOBELLO ROAD 171 WITH 1724 TONIC

Juniper berries, twist of pink grapefruit.

7.95

THE BOTANIST WITH BOTTLE GREEN ELDERFLOWER TONIC

Juniper berries & mint.

9.95

LARIOS 12 WITH FRANKLIN & SONS SICILIAN LEMON TONIC

Tangerine, lemon slice & juniper berries.

8.95

BOBBY'S WITH FEVER-TREE PREMIUM TONIC

Orange wedge & cloves.

10.95

COLOMBO WITH FEVER-TREE PREMIUM TONIC

Orange twist, black pepper & ginger.

9.95

COPPERHEAD WITH FEVER-TREE MEDITERRANEAN TONIC

Orange twist & cardamom pods.

13.95

RIVES SPECIAL WITH FEVER-TREE MEDITERRANEAN TONIC

Dehydrated lemon, rosemary & olive.

9.95

SLINGSBY WITH FRANKLIN & SONS NATURAL LIGHT TONIC

Grapefruit twist & blueberries.

11.95

HALF HITCH WITH DR POLIDORI CUCUMBER TONIC

Dehydrated lemon, cucumber peel & loose leaf tea.

12.95

JENSEN'S OLD TOM WITH 1724 TONIC

Lemon wedge, rosemary & juniper berries.

9.95

FOUR PILLARS WITH FEVER-TREE MEDITERRANEAN TONIC

Dehydrated orange, lavender, star anise.

10.95

ELEPHANT GIN WITH FEVER-TREE PREMIUM TONIC

Lemon, ginger & buchu.

12.95

GIN

25ML

BATHTUB GIN, KENT, ENGLAND

Waxy pine, gentle citrus and cardamom.

3.50

BEEFEATER BURROUGH'S RESERVE, LONDON, ENGLAND

Soft oak spice with long-lasting sweet citrus.

7.00

BEEFEATER 24, LONDON, ENGLAND

Sharp grapefruit zestiness that ends on a tannic green tea note.

3.00

BLACKWOODS 60, SHETLAND, SCOTLAND

Light, green-meadow floral notes.

3.50

BOBBY'S SCHIEDAM DRY GIN, SCHIEDAM, THE NETHERLANDS

Sweet lemon sherbet that mellows to an earthen clove.

4.50

BOBBY'S SCHIEDAM GENEVER, SCHIEDAM, THE NETHERLANDS

Full bodied juniper backed up by robust malty elements and a pinch of herbaceous spice

5.00

BOODLES, LONDON, ENGLAND

Piney juniper & mellow sage.

3.00

BROOKLYN, NEW YORK, UNITED STATES

Fresh, vibrant and complex, packed with citrus.

4.50

BROKEN HEART, QUEENSTOWN, NEW ZEALAND

Warm, sweet zestiness with a delicate coffee-like finish.

4.50

BULLDOG, ENGLAND

Complex floral medley of lavender, lotus & dragonfruit.

3.00

BURLEIGHS, LEICESTERSHIRE, ENGLAND

Earthy, crisp & sophisticated with silver birch, dandelion & burdock.

4.00

CAORUNN, STRATHSPEY, SCOTLAND

Early April showers with heather & coul blush apple.

4.00

CIEN, LEEDS, ENGLAND

Sweet citrus start with a light peppery finish.

3.50

CITADELLE RÉSERVE, COGNAC, FRANCE

Subtle vanilla & warm, oaky cinnamon.

4.50

CITY OF LONDON - CHRISTOPHER WREN, LONDON, ENGLAND

Citrus to the fore with fresh pink grapefruit, lemon & orange.

4.50

COLOMBO LONDON DRY GIN, COLOMBO, SRI LANKA

Earthy spice with ginger root & curry leaf.

4.00

COLONEL FOX, LONDON, ENGLAND

Fruity & earthen red fruits giving way to lasting sweetness.

3.00

COPPERHEAD, GHENT, BELGIUM

Upfront orange citrus with a warm cardamom finish.

6.00

COPPERHEAD BLACK BATCH, GHENT, BELGIUM

Dark, fruity elderberry with orange zest.

6.50

DÀ MHÏLE ORGANIC SEAWEED GIN, CEREDIGION, WALES Eucalyptus with spearmint & cracked pepper.	3.50
DAFFY'S, EDINBURGH, SCOTLAND Bright, zesty citrus warm, cassia bark & underlying Lebanese mint.	4.20
DE BORGEN BEFORE GIN JENEVER, GRONINGEN, HOLLAND Soft juniper with rich toasted vanilla & warm spice.	5.00
DE BORGEN CORNWYN JENEVER, GRONINGEN HOLLAND Powerful vanilla with complex caramel – perfect on the rocks or in a negroni.	5.00
DEATH'S DOOR, WASHINGTON ISLAND, WISCONSIN, UNITED STATES A big hit of piney juniper carrying on to an anise finish.	4.50
DICTADOR TREASURE GIN, CARTAGENA DE INDIAS, COLOMBIA Rounded sweetness of tangerine & lemon.	5.00
EDEN MILL GOLF GIN, ST ANDREWS, SCOTLAND Spicy hickory mellowed out with sweet lemongrass.	5.00
EDEN MILL HOP GIN, ST ANDREWS, SCOTLAND Sweet hops & fresh orangey citrus.	5.50
EDINBURGH GIN, EDINBURGH, SCOTLAND Big pine notes leading to light heather & milk thistle.	3.50
EAST LONDON LIQUOR COMPANY BATCH NO 1, LONDON, ENGLAND Warm, spicy cubeb berry with dry, floral Darjeeling tea.	3.50
EAST LONDON LIQUOR COMPANY BATCH NO 2, LONDON, ENGLAND Lavender & herbal notes finishing on strong juniper.	3.50
ELEPHANT GIN, HAMBURG, GERMANY A curious African earthen medley of warm spice & dark berries.	5.20
ELEPHANT SLOE, HAMBURG, GERMANY Sloe berries macerated in elephant London dry gin, subtle spice and burst of red berries	5.00
FERDINAND'S SAAR QUINCE, SAARBRÜCKEN, GERMANY Riesling wine-infused, the perfect balance between sweet, sour & bitter.	4.50
FERDINAND'S GOLD CAP, SAARBRÜCKEN, GERMANY Upfront juniper rounded off with sweet lavender & rose.	10.00
FERDINAND'S DRY, SAARBRÜCKEN, GERMANY Floral, grassy, lemon notes with noticeable juniper & grape.	5.00
FEW, ILLINOIS, UNITED STATES Subdued juniper with sweet corn undertones.	4.00
FEW BREAKFAST GIN, ILLINOIS, UNITED STATES Sweet orange & aromatic bergamot gives way to cinnamon on the finish.	4.50
FIRKIN, EDINBURGH, SCOTLAND Peppery juniper, caramel and oak followed by spicy coriander.	5.50

FORDS, NEW YORK, UNITED STATES	3.50
Well-rounded juniper with grapefruit citrus & light, floral jasmine.	
FOREST, CHESHIRE, ENGLAND	5.50
Bright, vibrant, fresh red berries.	
FOUR PILLARS, YARRA VALLY, AUSTRALIA	4.50
Spicy pepper berry gives way to clean lemon myrtle.	
FOUR PILLARS NAVY STRENGTH, YARRA VALLY, AUSTRALIA	5.50
Pine needles, lime curd & warm vanilla spice.	
GIN MARE, BARCELONA, SPAIN	4.00
Quintessentially Mediterranean with basil, thyme, rosemary & olive.	
GINRAW, BARCELONA, SPAIN	6.00
a delicate blend of sweet Mediterranean citrus balanced with earthen black cardamom from India.	
GREENHOOK GIN, BROOKLYN, UNITED STATES	4.50
A burst of bright elderflower & chamomile with a lasting cinnamon warmth.	
G'VINE FLORAIISON, COGNAC, FRANCE	3.50
Ugni blanc grape with warm ginger root.	
G'VINE NOUAIISON, COGNAC, FRANCE	4.00
Light ugni blanc grapes & vibrant vine flowers.	
HALF HITCH, CAMDEN, ENGLAND	5.00
A sweet & spicy mix of Malawian black tea, hay & Calabrian bergamot.	
HAYMAN'S OLD TOM, ESSEX, ENGLAND	3.00
Sweet almond & hints of light citrus.	
HERNÖ, HÄRNÖSAND, SWEDEN	4.50
Coriander spice with lively, fresh lemon & a gingery bite.	
HOBART NO.4, TASMANIA, AUSTRALIA	5.50
Earthen with anise undercurrents lifted by fresh lemon zest.	
JENSEN'S OLD TOM, LONDON, ENGLAND	3.50
Strong eucalyptus & lasting green vegetal notes.	
JERRY THOMAS PROJECT - GIN A' LA MADAME, LAZIO, ITALY	4.00
Beautifully warming with a rich floral complexity.	
JERRY THOMAS PROJECT - GIN MONSIEUR, LAZIO, ITALY	4.00
Heavy juniper & light rose with a chamomile finish.	
JINZU, BRISTOL, ENGLAND	4.00
Earthy sake gives way to light, floral cherry blossom.	
JUNIPERO, SAN FRANCISCO, UNITED STATES	4.50
Strong, punchy juniper with a ruby grapefruit finish.	
KI-NO-BI, KYOTO, JAPAN	6.00
Floral & aromatic, refreshing yuzu with a ginger kick.	

KOKORO GIN, KUROHIME, JAPAN Earthy black pepper flavor with a piney citrus aftertaste.	4.00
LARIOS 12, MADRID, SPAIN Herbal & spicy with an abundance of sweet citrus notes.	3.50
MALFY GIN, MONCALIERI, ITALY Upfront fresh lemon zest with a slight peppery spice.	4.00
MARTIN MILLER'S, BORGARNES, ICELAND Warm black pepper, vegetal cucumber essence & sweet rosehip.	3.00
MASONS GIN, YORKSHIRE, ENGLAND Big hit of fennel with a lingering zest of lemon.	4.00
MASONS YORKSHIRE TEA GIN, YORKSHIRE, ENGLAND Dry tea with a vibrant citrus finish.	4.50
MONKEY 47, LOßBURG, GERMANY A vibrant, jammy berry medley.	5.70
NORDÉS ATLANTIC GALICIAN GIN, GALICIA, SPAIN Fresh albariño grape with sweet hibiscus.	4.00
OLD ENGLISH, WEST MIDLANDS, ENGLAND Juniper-led, vibrant citrus with a subtle minerality.	3.50
OLD RAJ, EDINBURGH, SCOTLAND Light, spicy saffron with cracked black pepper.	3.50
OPIHR, WARRINGTON, ENGLAND Earthy turmeric with a lasting cardamom finish.	3.50
PIERDE ALMAS MEZCAL, OAXACA, MEXICO Smokey, woody, vegetal moss – perfect neat or in a negroni.	9.50
PINK PEPPER, COGNAC, FRANCE Slight honey sweetness & a definite warm peppery spice.	4.00
PLYMOUTH, PLYMOUTH, ENGLAND Fresh juniper with a zesty lemon bite & orange ripeness.	3.00
PORTOBELLO ROAD GIN NO. 171, LONDON, ENGLAND Sweet & smooth citrus notes finishing on bold juniper.	3.00
RIVES SPECIAL, ANDALUCIA, SPAIN A bright & complex balance of piney juniper & roasted almond.	4.00
ROCK ROSE, DUNNET, SCOTLAND Fresh citrus with lively cardamom & a dark rooty complexity.	4.50
SIDERIT, CANTABRIA, SPAIN Light, sweet flower of Jamaica & warm peppery notes.	4.00
SCAPEGRACE, AUKLAND, NEW ZEALAND Packed full of juniper and citrus with a hint of spice.	5.50
SIKKIM BILBERRY, BASQUE COUNTRY, SPAIN Dry red tea with sweet berry & violet.	4.50
SILENT POOL, SURREY, ENGLAND Sweet, pear-like fruit with bitter chamomile & zesty kaffir lime.	4.50
SIPSMITH, CHISWICK, ENGLAND Clean, juniper-led, zesty lemon & coriander spice.	3.50

SIPSMITH VERY JUNIPERY OVER PROOF, CHISWICK, ENGLAND Massive juniper kick – perfect in a bone-dry martini.	5.00
SIR ROBIN OF LOCKSLEY, SHEFFIELD, ENGLAND Strong juniper with a bright, sweet burst of elderflower.	4.50
SLINGSBY, HARROGATE, ENGLAND Initial burst of citrus gives way to anise finishing on candied rhubarb.	5.00
SLINGSBY RHUBARB, HARROGATE, ENGLAND Tart rhubarb & subtle summer berries.	4.50
SLOANE’S, ZEVENAAR, THE NETHERLANDS Clean, soft citrus with added vanilla sweetness.	3.50
STAR OF BOMBAY, HAMPSHIRE, ENGLAND Pine & musky root with sweet bergamot.	4.00
TANQUERAY BLOOMSBURY, FIFE, SCOTLAND Initial sweetness dries out to cinnamon spice & faint green apple.	4.00
TANQUERAY OLD TOM, FIFE, SCOTLAND Lightly sweet with a subtle, earthy clove spice.	4.00
TARQUIN’S, CORNWALL, ENGLAND Dry black pepper with sweet orange zest & creamy almonds.	3.50
THE BOTANIST, ISLAY, SCOTLAND Dry juniper with complex herbal & sweet floral notes.	4.20
VAN WEES ROGGENAER 3 YEAR OLD GENEVER, AMSTERDAM, HOLLAND Lightly spiced clove with warm vanilla maltiness – perfect sipped neat.	5.00
VAN WEES THREE CORNERS, AMSTERDAM, HOLLAND Beautifully clean with pine, juniper & zesty citrus.	4.50
WARNER EDWARDS ELDERFLOWER, NORTHAMPTONSHIRE, ENGLAND Slight sweetness compliments elderflower & lime cordial notes.	3.50
WEST WINDS THE BROADSIDE NAVY STRENGTH, PERTH, AUSTRALIA Light citrus with a subtle umami saltiness.	7.00
WEST WINDS THE CUTLASS, PERTH, AUSTRALIA An explosion of zesty lime & musky bush tomato.	5.00
WEST WINDS THE SABRE, PERTH, AUSTRALIA Sweet lemon meringue pie with cardamom & toasted almond.	4.00
WHITLEY NEILL LONDON DRY, BIRMINGHAM, ENGLAND Orange & lemon sherbet that dries out to a peppery finish.	3.00
WHITTAKER’S, HARROGATE, ENGLAND The Yorkshire moors, piney juniper complimented with bilberries.	4.00
XORIGUER, MAHON, MENORCA Underlying grape with a sweet, lavender-like herbaceous finish.	3.50

TONICS & SODAS

BTL(200ML)

FEVER-TREE PREMIUM TONIC, LONDON, ENGLAND Strong, pleasant bitterness with complimentary light bubbles.	2.50
FEVER-TREE MEDITERRANEAN TONIC, LONDON, ENGLAND Sicilian lemon peel adds a slight sweetness.	2.50
FRANKLIN & SON'S NATURAL LIGHT TONIC, LONDON, ENGLAND Less bitter due to a lower level of quinine.	2.50
FRANKLIN & SON'S SICILIAN LEMON TONIC, LONDON, ENGLAND Bright, sherbet sweetness.	2.50
DOCTOR JOHN WILLIAM POLIDORI'S CUCUMBER TONIC, SAARBRÜCKEN, GERMANY Botanically-infused for a light floral mixer.	2.50
1724 TONIC, MACHU PICCHU, PERU Handpicked quinine from the Inca trail leaves this tonic far less bitter than any other.	3.50
BOTTLE GREEN ELDERFLOWER TONIC, GLOUCESTERSHIRE, ENGLAND (175ML) Perfectly balanced bitter sweetness.	3.00
DOUBLE DUTCH WATERMELON & CUCUMBER SODA, THE NETHERLANDS Made with all natural ingredients making for a sweet & floral mixer.	3.50
DOUBLE DUTCH POMEGRANATE & BASIL SODA, THE NETHERLANDS A naturally fruity & herbaceous mixer.	3.50

BEER

	375ML
MAHOU Pale lager, bold intense flavour.	3.60
	330ML
ESTRELLA GALICIA Pale lager, light, refreshing, crisp.	4.60
ESTRELLA GALICIA 1906 RESERVA ESPECIAL Pale ale, toasted grain, caramel & malts.	4.80
LAUGAR BREWERY KISKALE Brown ale, sweet on the palate with great malty flavours	4.80
ALHAMBRA RESERVA Dark amber colour, hop & caramel aromas, full flavour.	4.95
ESTRELLA INEDIT Highly aromatic, creamy, fresh texture. Coriander, orange peel & liquorice - perfect food pairing.	5.45
LAUGAR BREWERY, BLACK DARWIN Dark ale, Intense toasted aromas with sweet and spicy notes.	6.95
ER BOQUERON Natural ingredients, light, refreshing & easy-to-drink beer.	5.65

CIDER

EL GAITERO Medium-dry cider, sun ripened apples, elegant, fresh & fruity.	4.40	
BASQUE CIDER Cloudy, dry cider. Crisp apple tartness, pear & spice.	125ML 5.50	BTL(75CL) 22.50

SOFT DRINKS

COLA, DIET COLA, LEMONADE, TONIC	2.50
STILL MINERAL WATER (750ml)	4.00
SPARKLING MINERAL WATER (750ml)	4.00
COCA-COLA BOTTLE (330ml)	3.50
DIET COKE BOTTLE (330ml)	3.50

JUICES

POMEGRANATE, APPLE, PINEAPPLE, FRESH ORANGE, FRESH PINK GRAPEFRUIT, TOMATO	2.50
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FRESCAS

375ML

BLOOD & ORANGE

fresh-squeezed orange juice, blood orange & filtered water.

2.50

ORANGE & PINK GRAPEFRUIT

fresh-squeezed orange & pink grapefruit juices & filtered water.

2.50

COFFEE

Our house coffee is 'Cafés Baqué', a delicious, chocolatey blend of Arabica & Robusta beans supplied to us by a family-run coffee roaster in Bilbao.

AMERICANO

2.75

FLAT WHITE

2.75

CAPPUCCINO

2.75

CAFE SOLO - A SHOT OF ESPRESSO

2.00

DOUBLE CAFE SOLO

2.75

CAFE CORTADO

A shot of espresso & a shot of hot milk.

2.75

CAFE DESCAFEINADO

A shot of decaffeinated Espresso with hot water.

2.75

CARAJILLO

An Americano with a shot of Licor 43, rum, whiskey or brandy.

6.25

TEA

ENGLISH BREAKFAST

2.50

DARJEELING EARL GREY

2.50

CAMOMILE

2.50

FRESH MINT

2.50

GREEN TEA

2.50

PEPPERMINT

2.50

A SELECTION OF FRUIT TEAS AVAILABLE

2.50