

PICOTEAR

PINTXOS BAR CLASSICS TO ENJOY WITH YOUR APÉRITIFS

PAN CON TOMATE (V) 3.50
SPANISH TOMATO BREAD, OLIVE OIL, GARLIC, BASQUE SALT

GORDAL OLIVES (V) 3.50
LA CUESTA VERMOUTH

'BISCAY MIX' (V) 2.75
ROAST GIANT CORN, TOASTED VALENCIA ALMONDS, CRUNCHY FRIED BROAD BEANS

ATUN 5.95
SPANISH TUNA IN OLIVE OIL, SHAVED RED ONION, GUINDILLA CHILLIES - A FUEGO NEGRO STYLE

PAN DE LA CASA (V) 2.50
ARTISAN BAQUETTE, EXTRA VIRGIN OIL, XIPSTER VINEGAR

CHARCUTERIE Y QUESO

A COLLECTION OF PREMIUM SPANISH AND FRENCH COLD CUTS & CHEESES, SELECTED BY US FOR THEIR FLAVOUR AND QUALITY

JAMON DE BAYONNE (50G) 7.95
CLASSIC AIR DRIED HAM FROM BAYONNE, LIGHTLY SPICED WITH ESLETTE PEPPER

JAMON IBERICO CEBO (50G) 12.95
NUTTY FLAVOUR, MELT IN THE MOUTH HAM FROM SPAIN. FROM ACORN & GRAIN-FED PIGS

CHORIZO IBERICO (70G) 6.95
SPICY, SMOKY CHORIZO WITH PAPRIKA

LOMO IBERICO (50G) 7.95
CURED PORK LOIN WITH SPANISH SPICES

SELECCION DE QUESO 10.25
4 ARTISAN SPANISH CHEESES, MEMBRILLO, PRESSED FIG & BISCUITS

TABLA DE CASA 17.95
ASSORTMENT OF FAVOURITES FROM OUR MEAT & CHEESE SELECTION, WITH PICKLED GUINDILLA CHILLIES, MANZANILLA OLIVES & ALMONDS

PINTURA

BASQUE KITCHEN & BAR



PESCADO

CEVICHE DE SALMON 7.95
PORTOBELLO ROAD GIN 'SIGNATURE SERVE', SALMON CRACKLING

ARROZ CON MARISCOS 11.95
TIGER PRAWNS, SQUID, CHORIZO, PEAS, SAFFRON

MERLUZA A LA PLANCHA 8.95
BRITISH HAKE, AJO BLANCO, GRAPES, VALENCIA ALMONDS

PESCADO DEL MERCADO - MARKET PRICE
GRILLED WHOLE FISH - PLEASE ASK YOUR SERVER FOR DETAILS

CALAMARES FRITOS 6.95
FRIED SQUID, LEMON ALIOLI, GARLIC SALT

VERDURAS

ARROZ CON SETAS (V) 6.25
BROWN RICE 'PAELLA', OYSTER MUSHROOMS, SOFT EGG, CHESTNUT

ZANAHORIA ASADAS 6.25
ROASTED HERITAGE CARROTS, SMOKED PEPPER PUREE, IDIAZABAL & ALMOND PESTO

CROQUETAS CON QUESO (V) 4.95
MANCHEGO CHEESE, ALIOLI

CARPACCIO DE PIQUILLO 7.25
FIRE ROASTED BASQUE PEPPERS, CHICORY, MOLUENGO GOATS CHEESE, SMOKED OLIVE OIL

CARNE

PATO AHUMADO (70G) 7.95
OUR FAMOUS HOUSE SMOKED DUCK, CELERIAC REMOULADE

POLLO CRUJIENTE 7.95
CRISPY FREE-RANGE CHICKEN, BASQUE GARBANZO PUREE, SMOKY CHORIZO DRESSING

CELEBRACION DE CERDO 6.95
CRISPY BELLY PORK, MORCILLA, BUTAFARRA BLANCO, BRAISED WHITE BEANS

YORKSHIRE BAVETTE 9.95
150G YORKSHIRE BAVETTE STEAK, PIQUILLO EMULSION, GARLIC & PARSLEY

FILETE DE CERDO IBERICO 11.95
PRIZED IBERICO PORK FILLET, ROMESCO SAUCE, CRISPY SHALLOTS, SAGE ALIOLI

HUEVOS Y PATATAS

HUEVO DE PATO (V) 6.75
POACHED DUCK EGG, CLASSIC PISTO TOASTED SOUR DOUGH, ESLETTE PEPPER

TORTILLA VASCA (V) 5.50
BASQUE STYLE RUNNY OMELETTE

BATATA 5.95
BAKED SWEET POTATO, PUMPKIN SEEDS, MANCHEGO DRESSING, CHILLI

PATATAS BRAVAS (V) 3.95
CRUNCHY FRIED POTATOES, SPICY TOMATO SAUCE, ALIOLI

EXPERIENCIA GASTRONOMICA



OUR NEW IMMERSIVE WINE & TAPAS EXPERIENCE CURATED BY EXECUTIVE CHEF, GREG LEWIS. A TASTING MENU & COOKERY CLASS ROLLED INTO ONE.

JOIN US AT THE CHEF'S COUNTER & LEARN THE SECRETS OF OUR AUTHENTIC BASQUE-COOKING.

ENJOY A FIVE-COURSE DINNER, A FULL WINE FLIGHT & A GLASS OF CAVA, ALONGSIDE INVALUABLE TIPS AND TRICKS TO COOK YOUR FAVOURITE DISHES.

ASK YOUR SERVER FOR MORE DETAILS OR TO PURCHASE A GIFT VOUCHER.

POSTRES

MOUSSE DE CHOCOLATE (V) 5.95
VALRHONA CHOCOLATE, CHOCOLATE CRUMB

CHURROS (V) 5.95
PEDRO MAYO HOT CHOCOLATE, ESLETTE CHILLI

TARTA DE SANTIAGO (V) 5.95
CITRUS AND ALMOND TART, AUTUMN SPICED ICE CREAM, ORANGE SYRUP

TARTA DE QUESO (V) 6.25
BAKED BASQUE CHEESECAKE, PX - PAYING HOMAGE TO LA VINA IN OLD TOWN SAN SEBASTIAN

PETIT FOURS (V) 3.95
HAND-MADE, SPANISH-INSPIRED FUDGE - SHERRY & RAISIN, CRÈME CATALAN, SALTED VALENCIA ALMOND

HELADO (V) 4.95
SELECTION OF HOUSE-CHURNED ICE CREAMS

DIGESTIF

WILLIAMS & HUMBERT PEDRO XIMENEZ 20 YEAR OLD (50ML) 4.75
PLEASINGLY VISCOUS WITH FIG & RAISIN FLAVOURS

PATXARAN OLANETA (50ML) 4.5
BASQUE SLOE-FLAVOURED LIQUEUR TRADITIONALLY SERVED AS A DIGESTIF - ANISE, RIPE CHERRIES & STEWED PRUNES