

Pintxo Pote

Tapas, Vino, Paella

para picar

- almendras-** marcona almonds \$4
- aceites de oliva-** premium olive oil sampler \$4
- aceitunas-** manzanilla, gordal, aragon and arbequina olive plate \$5

pintxos frios

- escalivada** – Eggplant, red peppers and onion \$4.5
- indurain-** bonito tuna belly, anchovy, guindilla, olive \$8
- huevo y gamba-** hard boiled egg, shrimp, olive and alioli \$3.5
- boquerones-** white anchovies from the cantabrian sea cured in olive oil \$8.5
- indurain blanco-** bonito tuna belly, boqueron, guindilla, olive, onion, bell pepper \$8
- piquillo con boqueron-** piquillo pepper, boqueron, hard boiled egg over sliced bread \$6.5

pintxos calientes

- croquetas de Jamon-** ham croquettes \$6
- croquetas de bacalao-** codfish croquettes \$6
- albondigas de cordero-** peppery LAMB meatballs \$6
- patatas bravas-** fried potatoes with spicy tomato sauce and aioli \$6
- albondigas de ternera** - veal meatballs in a chorizo, morcilla sauce \$6
- brocheta de setas-** skewer of assorted mushrooms with olive oil, garlic & parsley \$6
- huevo con jamón-** Fried cage-free egg served over soft sliced potatoes and ibérico ham \$6
- huevo con hongos-** fried cage-free egg served over soft sliced potatoes and sautéed mushrooms \$6
- brocheta de gambas-** skewer of prawns, sautéed onions, tomatoes, red bell pepper olive oil & vinegar \$7
- queso de cabra a la plancha-** grilled goat cheese, passion fruit sauce, sherry vinegar reduction \$8

tortillas

- tortilla de Chorizo** - Chorizo omelette \$9
- tortilla de bacalao-** codfish omelette \$9.50
- tortilla de patata-** potato and onion omelette \$6
- tortilla de hongos** – crimini, shiitake, Eringi mushroom omelette \$11

tablas, quesos y charcutería

- tabla quesos-** selection of spanish/basque cheeses \$18
- tabla kursaal-** sampler of Iberico meats, Spanish cheeses and olives \$26
- Ibérico de bellota-** Spain's prized **acorn-fed** Iberico PORK, LOMITO and PALETA \$29
- tabla de Ibéricos-** selection of IBERICO cured meats (jamón, PALETA, chorizo, salchichón) \$27

especialidades de la casa

- almejas con chorizo** – Clams in a chorizo garlic broth \$13
- pulpo a la plancha-** grilled octopus over creamy cauliflower purée \$13
- ensalada de vieiras-** seared scallops with romesco and spring mixed greens \$11
- Brocheta de Pescado-** skewer of monkfish and prawns, garlic and sherry vinegar \$14.5

postres

- torrija caramelizada-** soft bread soaked in vanilla cream and cinnamon, then caramelized \$7
- soft brownie-** served with vanilla gelato topped with toasted almond slices \$7