

PICK × UP × PINTXOS

para picar

- GORDAL OLIVES - 2.00
- HOME MADE SALTED MARCONA ALMOND - 4.00
- DOCKERS SOUR DOUGH - 3.00

Cold pintxos

- THE 'GILDA' - 4.00
Anchovy, guindilla pickled chilli & gordal olive
- BASQUE TORTILLA, SLICE (v) - 6.00
Basque tortilla with confit potatoes, green peppers & onions
- SMOKED TUNA SQUID INK TORTILLA - 7.00
Basque Tortilla with Ortiz white tuna and tomatoes that we have smoked using Kentish cherry wood & squid ink
- BOQUERONES - 6.00
Sardines marinated in sea salt, Valdespino Jerez sherry vinegar & Arbequina extra virgin olive oil

Hot pintxos

- SALT COD FRITTERS WITH SAFFRON AIOLI - 6.00
Salt cod from Gipuzkoa and potato fritters with homemade saffron & garlic fresh mayonnaise
- JAMÓN CROQUETAS - 6.00
Bread-crumbed croquetas filled with jamón in a silky béchamel sauce
- DIPPING ASPARAGUS, JAMÓN, FILO, MIGAS EGG - 9.50
Thanet asparagus wrapped filo pastry with jamon dust to dip into a slow cooked Basque-inspired scotch egg with saffron aioli
- MORCILLA & MEMBRILLO BALLS - 7.50
Spanish black pudding and quince balls with a Cabrales blue cheese & apple dipping sauce

Asador

Dishes from our asador (traditional wood and charcoal burning grill widely used in the Basque Country), new to the restaurant this year.

- WHOLE TURBOT - 5.50 PER 100G
(ask our team for sizes available)
Turbot cooked in a clasp with a truffle and Vermut (a Spanish version of Vermouth) vinaigrette dressing. Ideal to share.
- TXULETON - 8.00 PER 100G
(ask our team for sizes available)
Beef rib from Gipuzkoa (San Sebastian) in the Basque Country. This beef is from a 182 month (15 year) old Pyrenean cow used for dairy production. At the end of the dairy process, they roam free range in the Basque mountains. Ideal to share.
- PLUMA IBERICO, ONION & PINE NUT, BURNT ORANGE AND PIQUILLO - 17.50
Iberico pork cooked on the asador with a slow-cooked onion & pine nut purée & a burnt orange & piquillo pepper salsa

Paciones

- BARAZKI MENESTRA (VG) - 15.00
A traditional Basque stew with broad beans, peas, asparagus Add jamón £16
- TEMPURA SPRING LAMB, PEA & MINT - 16.00
Slow cooked Romney Marsh lamb cutlet in a tempura batter with vegetables and a pea and mint purée
- HAKE PIL PIL, JAMÓN & OLIVE POWDER - 15.00
Hake cooked in a garlic & parsley sauce with Serrano ham & olive powder

Sides

- OLIVE OIL CONFIT POTATOES DEEP FRIED - 4.00
- BEEF TOMATO SALAD - 5.00
dressed with a truffle and ver mut (spanish vermouth) dressing

Dessert

- TARTA DE QUESO CREMA (SLICE) - 5.00
Traditional Basque baked cheesecake (v)

