



VEGETARIAN

PINTXOS

TRADICIONALES

MOUNTAIN BREAD*

House baked bread, za'atar,
smoked butter, Maldon salt 10

PAN DE SETAS

Local mushrooms, black truffle goat cheese
crème fraîche, sourdough 10

HARICOT VERTS

Chilled green beans, fig, valdeon cheese,
walnut vinaigrette, chili crisp 12

ALCACHOFAS*

Wood grilled artichokes, garlic mojo,
salbitxada 12

PAN CON TOMATE*

7

Tomato, garlic,
pan de cristal



ESPECIALES

PIPERADE*

Basque pepper stew, fried egg,
wild mushrooms, sourdough 12

PATATAS BRAVAS*

Flash fried potatoes, bravas spice, mojo picón 9

ENSALADA

Little gem, endive, piquillo pepper, red onion,
idiazabal crisp, grilled cucumber vinaigrette 11

VEGETARIAN BIKINI

White cheddar grilled cheese, black truffle, white
bread 9

**vegan variation available*

ASADOR

WOODFIRE GRILL TO SHARE

HONGOS*

Smoked local mushrooms, pistou 11

BRÓCOLI

Grilled broccoli, pecan romesco, spiced hazelnut 11

BERENJENAS

Coal roasted eggplant, tahini yogurt, salsa verde,
crispy chickpea, caramelized honey 11

ESPÁRRAGOS

Grilled asparagus, sauce choron, crispy garlic 11



GLUTEN FREE

PINTXOS



INSPIRACIONES

CHARCUTERIE & CHEESE

Lenora a fuego, idiazabal,
chorizo ibérico de bellota, lomo ibérico 29
add jamón ibérico 14

HARICOT VERTS

Chilled green beans , fig, valdeon cheese, walnut
vinagrette, chilli crisp 12

ENSALADA

Little gem, endive, tonnato, piquillo pepper, red onion,
idiazabal crisp, grilled cucumber vinegarett 11

ALCACHOFAS

Wood grilled artichokes, serrano ham,
garlic mojo, salbixtada 13

TARTARE BISTEC

Beef tenderloin, green peppercorn mayo, egg yolk pickled
mustard seed, cornishon, rye bread 16

ESPECIALES

CHEVICHE MIXTO

Chilled Spanish octopus, mussel escabeche, pimenton, tigre rojo,
poblano 13

MEJILLONES

Marshall cove mussels, braised leek, garlic, serrano oil, shallot,
txakoli, crème fraiche 17

VIEIRAS

Maine diver scallops, corn succotash, tomato, choricero crema 23

PULPO A LA GALLEGA

Grilled spanish octopus, piqillo glaze, pomme puree, salsa criolla,
pimenton 21

GAMBAS AL AJILLO

Patagonian red shrimp, garlic, capers, lemon, cherry tomato 17

TUETANO

Roasted bone marrow, smoked trout roe, refrito de ajo,
guindilla, labneh 18 *add sherry luge 10*

CORDERO

Seared lamb sirloin, black garlic, white beans, sobrasada, chermoula,
baby kale, radish 22

ASADOR

WOODFIRE GRILL TO SHARE

CHULETÓN

RIBEYE*

32 oz Angus bone-in ribeye, salsa espagnole,
green salad 98

DRY-AGED*

32 oz Angus bone-in dry-aged ribeye,
chimichurri, piquillos 135

(Chuletón prices and sizes may vary)

MEAT & SEAFOOD

PESCADO À LA PARILLA*

Whole market fish, mojo rojo, MKT

CHICKEN BASQUAISE*

Half chicken, saffron piperade 31-

FILET MIGNON*

10 oz filet mignon, hakurei turnip, asparagus, mushroom
beurre monté 63

COMPLEMENTOS

Chimichurri 4

Black truffle buter 5

Roasted garlic 5

Whipped smoked butter 4

VEGETABLES

HONGOS

Smoked local mushrooms, pistou 11

BRÓCOLI

Grilled romanesco, pecan romesco, spiced hazelnut 11

ESPÁRRAGOS

Grilled asparagus, sauce choron 11

BERENJENAS

Coal roasted eggplant, tahini yogurt, salsa verde,
caramelized honey 11