



## pintxos

traditional snacks to enjoy  
with your drinks

KING £6

PRAWNS

King prawn &  
mushroom with  
rosemary & garlic

TXISTORRA £6

SAUSAGE ROLLS

Basque chorizo &  
Jamon Iberico  
puff pastry  
sausage rolls

+£2

\*ADD HOUSE AIOLI

BAKED £7

MUSHROOMS

Stuffed with Chorizo,  
onion, courgette & a  
crispy garlic crumb  
\*Vegan option available

MORCILLA & £6

QUAILS EGG

Crispy morcilla on  
baguette slice &  
topped with a fried  
quails egg

PAN CON £5

TOMATE

+ JAMON IBERICO £7.5

Spanish crystal bread  
with ripe tomatoes,  
drizzled with olive  
oil, & sea salt

CROQUETAS £7.5

Jamon y queso or  
mushroom with  
salasa verde aioli

CHEESE PLATE £18 CHARCUTERIE PLATE £18

Selection of artisan  
Spanish cheeses, rosemary  
biscuits & membrillo

Select cuts of Iberico  
meats from Salamanca

MIXED CHEESE & CHARCUTERIE PLATE £25

FRESH SOURDOUGH & extra virgin olive oil £4.75

HOUSE MARINATED OLIVES £4.5

BRINDISA NUT MIX £3

BRINDISA SMOKED ALMONDS £4.5

BOQUERONES £8.5

## tapas

ALBONDIGAS £11.5

Pork meatballs with  
morcilla & chorizo in a  
rich tomato salsa

PATATAS A LA £6.5

PLANCHA

Crispy new potatoes seared  
on the plancha with sea salt  
and salsa verde

CHICKPEA, £6.5

SPINACH + EGG

Chickpeas with toasted  
cumin seeds, breadcrumbs,  
garlic & wilted spinach,  
topped with a fried egg

ENSALADA DE £7.5

TOMATE Y ATÚN /  
QUESO DE CABRA

Heritage tomato salad with  
bonito tuna or goats cheese  
& sweet onion

PADRON PEPPERS £7

Fried green peppers  
with sea salt or

## desserts

AFFOGATO £4

One scoop of vanilla  
ice cream served with  
espresso to pour  
over.

ADD SPIRIT / LIQUEUR +£4

CHICKEN & £13.5

CHORIZO STEW

Packed with delicious  
Spanish flavours &  
"Castellano" chickpeas

GAMBAS PIL PIL £15

Tiger prawns & shrimp  
sauteed in sizzling olive  
oil with garlic, chilli,  
spices & a splash of  
sherry

IBERICO COLLAR £12.5

Iberico pork braised in a  
red wine pork stock with  
pomegranate molasses &  
crushed garlic chickpeas

POTAJE DE VIGILIA £12.5

Traditional chickpea & cod  
stew with soft boild egg  
and roasted peppers  
served with garlic & herb  
fritters

TORTILLA £6

Soft and oozy potato  
and egg tortilla

\*ADD HOUSE AIOLI +£2

CREMA CATALANA £6.5

A rich Spanish custard  
with hard caramel topping.

BURNT BASQUE £6.5

CHEESECAKE

Baked cheesecake with a  
burnished exterior. with a  
creamy yet light centre,



## TAPAS TUESDAYS

### DINING DEAL

3 FOR £20

CHOOSE ONE \* AND  
ANY TWO OTHERS  
FROM THE TAPAS MENU  
FOR £20

ADD A CARAFE £15  
HOUSE RED OR WHITE

## pintxos

traditional snacks to enjoy  
with your drinks

KING £6

### PRAWNS

King prawn & mushroom  
with rosemary & garlic

TXISTORRA £6

### SAUSAGE ROLLS

Basque chorizo & Jamon  
Iberico puff pastry  
sausage rolls

\*ADD HOUSE AIOLI +£2

BAKED £7

### MUSHROOMS

Chorizo, onion, courgette  
& crispy garlic crumb  
\*Vegan option available

MORCILLA & £6

### QUAILS EGG

Crispy morcilla on  
baguette slice & topped  
with a fried quails egg

CROQUETAS £7.5

Jamon y queso or  
mushroom with  
salasa verde aioli

PAN CON TOMATE £5

ADD JAMON £7.5

On pan de cristal with  
ripe tomatoes, drizzled  
with olive oil,  
sprinkled with sea salt

FRESH SOURDOUGH & extra virgin olive oil £4.75

HOUSE MARINATED OLIVES £4.5

BRINDISA NUT MIX £3

BRINDISA SMOKED ALMONDS £4.5

MIXED CHEESE & CHARCUTERIE PLATE £25

## tapas

\*ALBONDIGAS £11.50 PADRON PEPPERS £7

Pork meatballs with  
morcilla & chorizo in a  
rich, homemade tomato  
salsa  
Fried green peppers  
with sea salt

\*POTAJE DE VIGILIA £12.5 TORTILLA £6

Traditional chickpea & cod  
stew with soft boiled egg  
and roasted peppers  
\*ADD HOUSE AIOLI +£2

served with garlic & herb  
fritters  
CHICKPEA, £6.5

\*CHICKEN & £13.5 SPINACH + EGG

Delicious Spanish  
flavours, "Castellano"  
chickpeas served with a  
slice of bread  
Chickpeas with toasted  
cumin seeds, breadcrumbs,  
garlic & wilted spinach,  
topped with a fried egg

\*IBERICO COLLAR £12.5 ENSALADA DE £7.5

Iberico pork braised in a  
red wine pork stock with  
pomegranate molasses &  
crushed garlic chickpeas  
TOMATE Y ATÚN/  
QUESO DE CABRA  
Heritage tomato salad  
with bonito tuna or goats  
cheese and sweet onion

\*BOQUERONES £8.50 PATATAS A LA £6.5

Hand filleted Cantabrian  
anchovies with garlic and  
parsley  
PLANCHA

Crispy new potatoes seared  
on the plancha with sea  
salt and salsa verde

CREMA CATALANA £6.5

A rich Spanish custard &  
a hard caramel topping.

BURNT BASQUE £6.5

CHEESECAKE

Baked cheesecake with a  
burnished exterior. with a  
creamy yet light centre,

AFFOGATO £4

One scoop of vanilla  
ice cream served with  
espresso to pour over.

ADD SPIRIT / LIQUEUR +£4