



pinxos

traditional snacks to enjoy with your drinks

KING PRAWNS £6

2 king prawns with garlic, rosemary, & mushrooms on crusty bread

TXISTORRA £6.5

SAUSAGE ROLLS
Basque chorizo & Jamon Iberico puff pastry sausage rolls

*ADD HOUSE AIOLI +£2

PATATAS A LA IMPORTANCIA £7

Crisp fried potato slices filled with manchego, jamón & herbs — rich, melty, and irresistible.

MORCILLA & QUAILS EGG £6

Crispy morcilla on baguette slices & topped with fried quails eggs

PAN CON TOMATE £5

+ JAMON IBERICO £7.5

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

CROQUETAS £7.5

Jamon y queso or mushroom with aioli

CHEESE PLATE	£19	CHARCUTERIE PLATE	£19
Selection of artisan Spanish cheeses, rosemary biscuits & membrillo		Select cuts of Iberico meats from Salamanca	
MIXED CHEESE & CHARCUTERIE PLATE	£26		
COMPANIO FOCIACCIA & extra virgin olive oil	£4.75		
HOUSE MARINATED OLIVES	£5		
BRINDISA NUT MIX	£4.5		
BRINDISA SMOKED ALMONDS	£4.5		
TORRES POTATO CRISPS - Jamon, Truffle, Pickle, Cheese	£7.5		

tapas

ALBONDIGAS	£12	PATATAS A LA PLANCHA	£7
Three homemade pork meatballs with morcilla and chorizo in a rich tomato sauce		Crispy new potatoes seared on the plancha with sea salt and salsa verde	
SEABASS A LA PLANCHA	£12.5	CHICKPEA, SPINACH + EGG	£6.5
Smokey butter bean & piquillo pepper purée, pan-fried beans, salsa verde, crispy jamón		Chickpeas with toasted cumin, garlic, spinach & breadcrumbs, finished with a fried egg.	
GAMBAS PIL PIL	£15	BERENJENAS CON MIEL Beh-ren-heh-nas!	£7.5
Sizzling tiger prawns & shrimp with garlic, chilli, spices & a splash of sherry.		Andalusian classic — lightly battered aubergine drizzled with honey. Sweet, salty, and so moreish!	
IBERICO COLLAR	£12.5	TORTILLA	£6.5
Braised Ibérico pork collar in red wine & pork stock, served with crushed garlic chickpeas.		Soft and oozy potato and egg tortilla	
+ ADD HOUSE AIOLI +£2		*ADD HOUSE AIOLI +£2	

CHICKEN & CHORIZO STEW	£14	PADRON PEPPERS	£7.5
Chicken & chorizo stew packed with Spanish flavours and hearty "Castellano" chickpeas.		Fried green peppers with sea salt	

BOQUERONES	£9.5
Hand filleted Cantabrian anchovies	

BURNT BASQUE CHEESECAKE	£6.5
Baked cheesecake with a burnished exterior, with a creamy yet light centre,	

CHOCOLATE NARANJA	£6.5
Silky chocolate-orange pot with sea salt	

AFFOGATO	£4
A scoop of vanilla ice cream served with espresso to pour over.	

ADD LIQUEUR	£4
Amaretto - Baileys - Kaluha - Cointreau	

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