



pintxos

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

BOQUERONES & £6 SALTED CRISPS

Hand filleted Cantabrian
anchovies placed over
salted crisps with capers,
garlic & herbs

MORCILLA & £6 QUAILS EGG

Crispy morcilla on
baguette slices &
topped with fried
quails eggs

PAN CON £5 TOMATE

+ JAMON £2.5
+ BOQUERONES £2.5

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

Selection of artisan
Spanish cheeses, rosemary
biscuits & membrillo

CHARCUTERIE PLATE £19

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 £5

TORRES POTATO CRISPS - Jamon, Truffle, Salted, Cheese £7.5

tapas

ALBONDIGAS £12

Three homemade pork
meatballs with morcilla
and chorizo in a rich
tomato sauce

PRESA IBÉRICA £14

Iberian pork, pan-seared
and served pink with
mojo verde. Rich, juicy
and seriously good..

PINCHITOS DE £12.5

POLLO MORUNO
Moorish-spiced chicken
skewers with herby
green aioli

GAMBAS PIL PIL £15

Sizzling tiger prawns &
shrimp with garlic, chilli,
spices & a splash of
sherry.

SEARED TUNA STEAK £14

Butterbean salad with
capers, heritage tomatoes,
red onion & guindilla
chillies, finished with a
fino sherry vinaigrette

PATATAS A LA £7 PLANCHA

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

CHICKPEA, £6.5

SPINACH + EGG
Chickpeas toasted cumin,
garlic, spinach & breadcrumbs,
finished with a fried egg.

BERENJENAS CON £7.5

MIEL Beh-ren-heh-nas!
Andalusian classic — lightly
battered aubergine drizzled
with honey. Sweet, salty,
and so moreish!

TORTILLA £7

Soft and oozy potato
and egg tortilla
*ADD HOUSE AIOLI +£2

PADRON PEPPERS £7.5

Fried green peppers
with sea salt

ENSALADA DE TOMATE £7

Heritage tomatoes, red
onion, olive oil &
parsley

BURNT BASQUE £6.5

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

CHOCOLATE NARANJA £6.5

Silky chocolate—orange
pot with sea salt

desserts

AFFOGATO £4

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

ADD LIQUEUR +£4

Amaretto - Baileys - Kaluha -
Cointreau - Perdro Ximenez