

TAPAS

PINTXOS

chilled prawn, "huevos diablo", guindillas, pimenton	4
strawberry, humboldt fog, serrano ham	3
boquerone, olive, artichoke, portobello mushroom	3

VEGETABLES

toybox cherry tomatoes, basil, balsamic	12
seasonal mushrooms, fresh herbs, garlic	12
organic spinach, almonds, golden raisins	9

BOCADILLOS

24 month serrano ham, pan con tomate	6
lamb burger, aioli, shallots, tomato	6
catalan sausage, arugula, shaved manchego	6

A LA PLANCHA

prawns, crispy garlic, lemon confit	15
niman ranch flatiron steak, chimichurri, black pepper	16
monterey squid, red mojo, serrano ham	14

FRIED

pimientos de padron, sea salt, extra virgin olive oil	12
brussels sprouts, asian pear, crispy serrano ham	13
patatas bravas, romesco sauce	9

DULCE & FRUTAS

warm chocolate cake, banana ice cream	7
"arm of gypsy" with hazelnut mousse	7
kefir yogurt, cacao nibs, peaches, honey	7
caramel flan, maldon salt	7

MARINATED

halibut ceviche, key lime, thai chile, watermelon	15
cured king salmon, dill creme fraiche, caviar	15
roasted beets, ras al hanout, harissa dressing	10

ROASTED

octopus, fingerling potato, watercress, zataar	15
house made chorizo, peppers and onions	15
pork spareribs, paprika bbq sauce	14

SALADS

charred corn, jicama, poblano, tomatillo dressing	11
wild arugula, peaches, walnuts, valdeon	10
heirloom tomatoes, idiazabal cheese, sherry vinaigrette	13

INNARD CIRCLE

braised tripe "basquaise"	12
pigs trotters, fresh herbs, chopped egg salad	12
veal sweetbreads, english pea puree, bacon vinaigrette	12

CHEESE & COLD CUTS

selection of artisanal cheese	16
24 month aged serrano ham	16
thinly sliced lomo and chorizo	16
assorted marinated olives	7

BOCADILLOS

- whenever possible we use organic/ sustainable produce, dairy, meat, and fish -