



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 & SALTED CRISPS £6

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

MORCILLA & QUAILS EGG £6

Crispy morcilla on baguette slices & topped with fried quails eggs

PAN CON TOMATE £5

+ 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 **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 £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 POLLO MORUNO £12.5

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 PLANCHA £7

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

CHICKPEA, SPINACH + EGG £6.5

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

BERENJENAS CON MIEL £7.5

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 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

desserts

AFFOGATO £4

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

ADD LIQUEUR +£4

Amaretto - Baileys - Kaluha - Cointreau - Pedro Ximenez



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

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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 & SALTED CRISPS £6

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

MORCILLA & QUAILS EGG £6

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

CROQUETAS £7.5

Jamon y queso or mushroom with aioli

PAN CON TOMATE £5

ADD JAMON £2.5

ADD BOQUERONES £2.5

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

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 FOCACCIA & extra virgin olive oil £4.75

HOUSE MARINATED OLIVES £5

BRINDISA NUT MIX £4.5

BRINDISA SMOKED ALMONDS £5

TORRES POTATO CRISPS - Jamon, Truffle, Pickle £7.5

tapas

***ALBONDIGAS** £12 **PADRON PEPPERS** £7.5

Pork meatballs with morcilla & chorizo in a rich, homemade tomato salsa

Fried green peppers with sea salt

***SEARED TUNA STEAK** £14 **TORTILLA** £7

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

Soft and oozy potato

and egg tortilla *ADD HOUSE AIOLI +£2

***PINCHITOS DE POLLO MORUNO** £12.5 **CHICKPEA, SPINACH + EGG** £6.5

Moorish-spiced chicken skewers with herby green aioli

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

***PRESA IBÉRICA** £14 **BERENJENAS CON MIEL** £7.5

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

Andalusian classic — lightly battered aubergine drizzled with honey. Sweet, salty, and so moreish!

***BOQUERONES** £9.5 **PATATAS A LA PLANCHA** £7

Hand filleted Cantabrian anchovies with garlic and parsley

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

ENSALADA DE TOMATE £7

Heritage tomatoes, red onion, olive oil & parsley

desserts

AFFOGATO £4 **BURNT BASQUE CHEESECAKE** £6.5

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

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

Amaretto - Baileys - Kaluha - Cointreau - Perdro Ximenez +£4

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