

# PINTXOS



## INSPIRACIONES

### CHARCUTERIE & CHEESE

Leonora a fuego, idiazabal, chorizo ibérico de bellota, lomo ibérico 29  
add: marinated olives 4 smoked almonds 5  
jamón ibérico 14

### GILDA

Skewer of olive, boquerones, guindilla pepper 6

### FEUILLETÉ

Puff pastry, jamón ibérico, burrata, peach, pistachio, px 12

### ENSALADA

Little gem, endive, tonnato, piquillo pepper, red onion, cheese crisp, grilled cucumber vinaigrette 11

### HARICOT VERTS

Chilled green beans, fig, valdeon cheese, walnut vinaigrette, chili crisp 12

### TARTARE BISTEC

Beef tenderloin, green peppercorn mayo, egg yolk, pickled mustard seed, cornishon, rye bread 16

## TRADICIONALES

### ALCACHOFAS

Wood grilled artichokes, serrano ham, garlic mojo, salbitxada 12

### PATATAS BRAVAS

Crispy yukon gold potatoes, pimenton, garlic aioli, mojo picón 9

### PAN CON TOMATE

Tomato, garlic, pan de cristal 7  
add: jamón ibérico 7

### PAN DE SETAS

Smoked local mushrooms, black truffle, goat cheese crème fraîche, sourdough 11

## ESPECIALES

### MOUNTAIN BREAD

House baked bread, za'atar, smoked butter, maldon salt 9

### CHISTORRA ENVUELTA

Chistorra sausage, croissant, cider glaze, maple-mustard aioli 11

### PORK CHEEK CROQUETAS

Braised pork cheek fritters, pimenton aioli 10

### BIKINI

White american grilled cheese, jamón ibérico, black truffle, white bread 11

### PIQUILLO RELLENO

Angus beef stuffed piquillo peppers, jamón ibérico, goat cheese, wild mushroom, piquillo emulsion, hazelnut gremolata 14

### MARMITAKO

Seared ahi tuna, potato pave, pepper coulis, cebolla pochada, shellfish broth 21

### GAMBAS AL AJILLO

Patagonian red shrimp, capers, cherry tomato, garlic, lemon, sourdough 17

### VIEIRAS

Maine diver scallops, melted leeks, tomato confit, saffron sabayon, salpicon 21

### PULPO A LA GALLEGA

Grilled spanish octopus, piquillo glaze, pomme puree, salsa criolla, pimenton 21

### ARROZ CON MARISCOS

Bomba rice, butter poached lobster, blue crab, tarragon aioli, radish 29

### CORDERO

Seared lamb sirloin, black garlic, white beans, sobrasada, chermoula, radish 22

### CHULETA IBERICO

Iberico pork chop, chorizro agridulce, poblano harrissa 22

### TUETANO

Roasted bone marrow, refrito de ajo, guindilla, labneh, sourdough 15 add: sherry luge 10



# ASADOR

WOODFIRE GRILL TO SHARE

## CHULETÓN

### RIBEYE\*

32 oz Angus bone-in ribeye, salsa espagnole, local greens 98

### DRY-AGED\*

32 oz Angus bone-in dry-aged ribeye, chimichurri, piquillos 135

*(Chuletón prices and sizes may vary)*

## MEAT & SEAFOOD

### BRANZINO

Mediterranean branzino, mojo rojo, fried garlic 38/lb

### RODABALLO

Galician turbot, charred vidalia beurre blanc, herbs 57/lb

### POLLO BASQUAISE

Half chicken, choricerito adobo, saffron piperade 31

### FILETE\*

10 oz filet mignon, heirloom tomato pipián, patty pan squash, charred tomato, beurre monté 63

## VEGETABLES

### HONGOS

Smoked local mushrooms, pistou 12

### BRÓCOLI

Grilled broccoli, pecan romesco, spiced hazelnut 11

### ESPÁRRAGOS

Grilled asparagus, tomato crema, crispy garlic 11

### BERENJENAS

Coal roasted eggplant, tahini yogurt, salsa verde, crispy chickpea, caramelized honey 11

## COMPLEMENTOS

### ADD-ONS FOR ASADOR

Chimichurri	4
Black truffle butter	5
Roasted garlic	5
Whipped smoked butter	4

