

Aperitif 10

Aatxe Aperitivo
Licores Baines Pacharan, cava, bitters.

Lady of the Mountain
Alvear Fino en Rama, Junipero gin,
preserved lemon cordial.

Vermouth Highball
Imbue Bittersweet vermouth & tangelo soda.

Wine & Sherry

Sparkling
2010 Mas Candí, Xarello 11

White
2013 Pedralonga, Albariño 13
2013 Guímaro, Godello 12
2013 La Crusset, Tempranillo Blanco 12
2013 Celler Frisach, Garnacha Blanca 14
2012 Alfredo Maestro Tejero, Albillo 14

Rose
2014 Ameztoi, Hondarrabi Beltza + Zuri 12

Red
2012 Guímaro, Mencía 12
2013 Joan d’Anguera, Garnacha 10
2011 Luis Rodriguez, Caiño + Brancellao 13
2014 Luberri, Tempranillo 9
2012 Celler Frisach, Garnacha + Cariñena 14

Sherry
El Maestro Sierra Fino 12
Alexander Jules Amontillado 14
Toro Albala Amontillado Viejisimo 13
Lustau Almacenistas Palo Cortado 16

Cocktails 12/45 serves 4

Rooster’s Song
Lustau Gran Reserva brandy, Cappelletti,
Byrrh, tomato tincture.

Pedro Romero
Tanqueray Old Tom gin, Bigalet China China,
Lustau Amontillado Los Arcos, bell pepper
cordial, almond bitters.

The Sickie
Campo de Encanto Pisco, Ancho Reyes,
raspberry, Hidalgo Pedro Ximenez, Licor 43,
lime, pimenton.

Gintonic
Big Gin and tonic on tap.

Son of Mari
Teeling Irish whiskey, Basque Cider, thyme,
Leopold Bros Tart Cherry liqueur, lemon.

Beer & Cider

On Tap
Estrella Damm Lager 5
Headlands Group G “RyePA” 6
Trebranco Sidra 6

Bottles
Estrella Inedit (330ml) 6
Marina Costa Brava Pale Ale (500ml) 15
CCM Negra Stout (330ml) 12

Istastegi Sidra (330ml) 13
Shacksbury Cider (750ml) 35

Erdinger Weissbier Non Alcoholic (12oz) 4

Pinxos (per piece)

Pintxo Gilda 2.50
Cured duck & leek 3.50
Borage leaf croqueta 3
Salt cod egg 3.50
Pintxo flight (per person) 12

Conserva

Mussels escabeche 12
Pickled beet & quail egg 7
Olives & boquerones 8
Mushrooms 8
Olive oil poached tuna 12

Cheese 16

Roncal
Raw sheep’s milk, *Basque*
Picon
Cow, goat and sheep’s milk, *Asturias*
Garrotxa
Pasteurized goat’s milk, *Murcia*

Charcutería Board 25

Chorizo
5 week dry cure; course ground pork.
Lomo Picante
3 month dry cure; whole pork loin.
Rabbit Pringa
Confit; rabbit & pork back fat.
Terrina de Jerez
Pâté; pork, sherry & caramelized onion.

Tapas

Octopus salad 12
Kohlrabi, avocado, salsa verde
Cured trout mojama 11
Beets, farmers cheese, kumquat, olive
Asparagus & peas 8
Idiazabal custard, radish, green almond
Charred sepia & pork belly 14
Black lentils, chili, mint
Patatas bravas 8
Pimentón, tomato, alioli
Calçot onions 9
hazelnut romesco
Mussel buñuelos 7
Seaweed, horseradish
Gambas al ajillo 11
Shrimp, garlic, nora chili
Spanish fried rice 12
Chorizo, sofrito, salt cod tortilla
Mushrooms a la plancha 14
Nettles, egg yolk, pickled ramp

Cazuelas

Morcilla chickpeas 24
Pork cheek, carrots, pine nut, raisin.
Lamb albóndigas 22
Saffron, fava bean, green olive, yogurt.

For Two

Txuleta (Casa Julian) 86
Salt-grilled beef rib eye.

