TAPAS

BUTIFARRA 755
catalan sausage • beans • fried egg

JAMON-CHORIZO CROQUETAS 355
jamon • chorizo • bechamel

ENTRECOTE DE TERNERA 3,570
ribeye • house-made fries • piquillo sauce

HUEVOS ESTRALLADOS 400
fried egg • chorizo • house-made fries

HUEVOS Y FOIE 830
foie • crispy jamon serrano • fried egg • mushrooms
mashed potato • px reduction

LENGUA 560 / 1,000
ox tongue • olives • olive oil

RABO DE TORO 1,100 / 1,980
braised ox tail

PAELLA MIXTA 420 / 800
shrimp • chorizo • chicken

MEAT PAELLA 680 / 1,295
butifarra • tenderloin

TORTILLA PATATAS CHORIZO 295
chorizo • potato • egg

TINCHORIZO FRIED RICE 380
chorizo garlic rice •chorizo bilbao •fried egg

POLLO AL AJILLO 360 / 695
braised chicken • garlic • olive oil

SALPICAO 920 / 1,790
ribeye • garlic • olive oil • chili

COSTILLAS DE TERNERA 1700
beef short ribs • chimichurri • mashed potato

CARILLERAS DE CARNE (Limitado) 1980
beef cheeks • sweet potato puree • mushrooms

JAMONBURGUESA 950
entrecôte burger patty • jamon allioli • manchego cheese • house made fries

CALLOS 990 / 1,782
ox tripe • pork mask • chorizo • egg

CAP ¡ POTA 1,205
catalan "head & tail" beef stew • pilaf rice

CALAMARES A LA PLANCHA 440
seared squid • roasted garlic • parsley oil

CHOPITO FRITO 370
deep fried baby squid • allioli

BACALAO CROQUETAS 425
creamy bacalao filled croquetas

GAMBAS AL AJILLO 460 / 880
prawns • garlic • chili

CHORIZO Y GAMBAS 520 / 980
pan seared chorizo • mushrooms • shrimp

SEAFOOD PAELLA 420 / 800
shrimp • cobbler

PULPO A LA GALLEGA 495
galician style octopus

PULPO A LA PLANCHA 820
grilled octopus • mashed potato • bravas oil
piquillo allioli

GULAS AL AJILLO 680
sauteed baby eels in hot extra virgin olive oil

GULAS Y GAMBAS 720
sauteed baby eels in hot extra virgin olive oil with shrimp

ENSALADA (VG) 390
burrata • mixed greens • house vinaigrette
balsamic reduction

TARTARE DE TOMATE (VG) 420
tomato • almonds • olive oil • buratta • caviar • honey

SALTEADO Y SETAS (VG) 585
seared shitake • asparagus • zucchini
tomatoes • sous-vide egg • truffle oil

ESPARRAGOS Y HUEVOS (VG) 515
seared asparagus • manchego • sous-vide egg • caviar

PATATAS BRAVAS (VG) 230
fried potatoes • bravas sauce • allioli

VEGAN PAELLA 420 / 800
house vegan paella with mushrooms
crispy garbanzos chicharones

ESPECIAL DE LA CASA

BESUGO
MARKET PRICE
baked fish • olive oil
sherry vinegar • chili • garlic

LECHAZO PAELLA
- 8910 -
suckling lamb • paella • lemon
(Please order 1 day in advance)

VG - VEGETARIAN | V - VEGAN

** Inclusive of VAT and subject to 10% service charge*

BARPINTXOS

03152024

OUR AWESOME PLANET

BAR PINTXOS
TAPAS Y MÁS

PARA PICAR

ACEITUNA ALIÑADAS (V) 175
marinated olives

BERENJENAS (VG) 170
fried eggplant • honey • pimenton

BOQUERONES CALIENTES / FRIOS 575
marinated anchovies

CHORIZO PICANTE 380
spicy chorizo

CHORIZO FRITO 380
fried chorizo bilbao

OREJAS DE CERDO 320
fried pigs ears • guindillas • allioli

PAN CON TOMATE (V) 110
pan de coca • crushed tomato
extra virgin olive oil

PAN CON TOMATE CON JAMON SERRANO 585
pan de coca • crushed tomato
jamon serrano

PINTXOS

BACALAO 180
creamy bacalao • allioli

BRIE-CEBOLLA 250
brie • caramelized onions • fried jamon serrano

BURRATA PINTXO 290
burrata • chistorra • caramelized onions • honey

BUTIFFARRA PINTXO 138
catalan sausage • allioli • salsa

CHORIZO Y HUEVOS 110
chistorra • quail egg

ESCALIVADA 95
roasted vegetables • anchovy
balsamic reduction

FOIE 610
seared foie gras
apple compote • px reduction

GILDAS 95
anchovy • olives • guindillas

JAMON-ALLIOLI 258
jamon serrano • allioli

PIQUILLO-BRIE-JAMON 165
brie • jamon serrano • piquillo

REGATTA 195
goats cheese • tomato jam
caramelized onions • jamon serrano

SALMON 238
smoked salmon • goat cheese & yogurt
caviar • honey

TERNERA 248
beef tenderloin • piquillo • parsley oil

TERNERA Y FOIE 755
foie gras • beef tenderloin • px reduction

TXANGURRO ALLIOLI 280
crab meat • allioli • pimenton

CHARCUTERIE BOARDS

CHARCUTERIA Y QUESO 1,400
chorizo iberico • manchego
jamon serrano • queso de cabra

JAMON SERRANO CHARCUTERIA 450
jamon serrano • marinated olives

QUESO MANCHEGO CHARCUTERIA 590
queso manchego • marinated olives

VG - VEGETARIAN | V - VEGAN

** Inclusive of VAT and subject to 10% service charge*

BARPINTXOS

03152024

OUR AWESOME PLANET

OUR
AWESOME
PLANET

PARA PICAR

Aceituna Aliñadas 175
marinated olives

Berenjeñas 170
fried eggplant, honey, pimenton

Boquerones Calientes / Frios 575
marinated anchovies

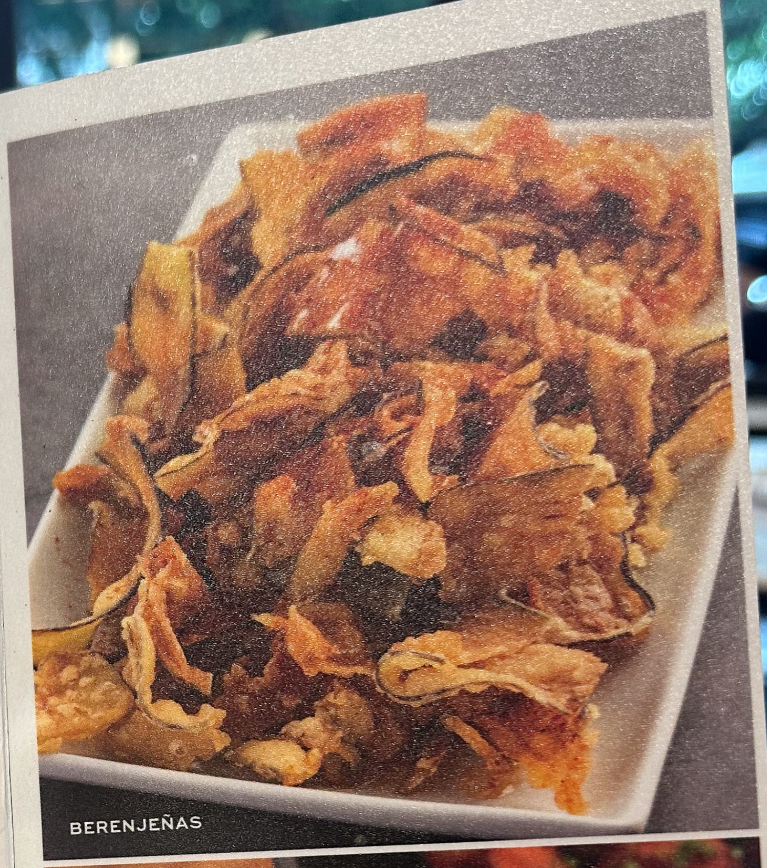
Chorizo Frito 380
fried chorizo bilbao

Chorizo Picante 380
spicy chorizo

Orejas De Cerdo 320
fried pig ears, guindillas, allioli

Pan Con Tomate 110
pan de coca, crushed tomato, evoo

Pan Con Tomate con Jamon Serrano 585
pan de coca, crushed tomato, jamon serrano, evoo


BERENJEÑAS

CHIORIZO PICANTE

PAN CON TOMATE
JAMON SERRANO

OUR AWESOME PLANET

PiNTXOS

Bacalao 180
creamy bacalao, allioli

Brie-Cebolla 250
brie, caramelized onions, fried jamon serrano

Burrata 290
burrata, chistorra, caramelized onions, honey

Butifarra 138
catalan sausage, allioli, salsa

Chorizo y Huevos 110
chistorra, quail egg

Escalivada 95
roasted vegetables, anchovy, balsamic reduction

Foie 610
seared foie gras, apple compote, PX reduction

Gildas 95
anchovy, olives, guindillas

"The pintxo was born in the rugged Basque region of Spain. In the 1930's, a local bar began serving little snacks pierced with a toothpick to keep all the ingredients together. The use of the toothpick was commonly referred to as "pincho" ("spike")."

Jamon Allioli 258
jamon serrano, allioli

Piquillo-Brie-Jamon 165
brie, jamon serrano, piquillo

Regatta 195
goat cheese, tomato jam, caramelized onions, jamon serrano

Ternera 248
beef tenderloin, piquillo, parsley oil

Ternera y Foie 755
foie gras, beef tenderloin, px reduction

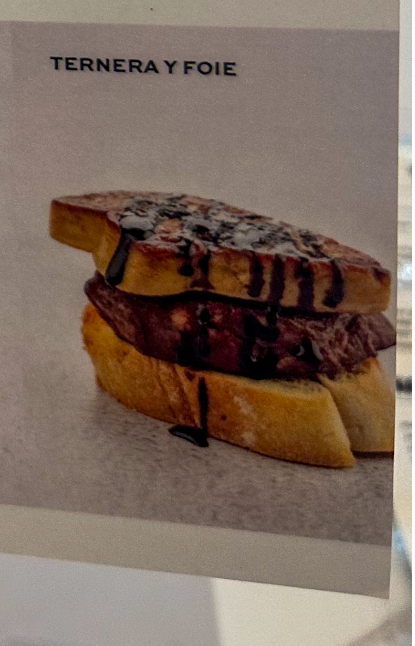
Txangurro Allioli 280
crabmeat, allioli, pimenton

Salmon 238
smoked salmon, goat cheese & yogurt, caviar, honey

REGATTA

BURRATA

SALMON


TERNERA Y FOIE

OUR AWESOME PLANET

TAPAS
DE VERDURAS
(VEGETABLES)

Ensalada 390
burrata, mixed greens, house vinaigrette, balsamic reduction

Espárragos y Huevos 515
seared asparagus, sous-vide egg, manchego cheese, caviar

Patatas Bravas 230
fried potatoes, bravas sauce, allioli

Salteado y Setas 585
seared shitake, asparagus, zucchini, tomtaoes, sous vide egg, truffle oil

Tartare de Tomate 420
tomato, almonds, olive oil, burrata, caviar, honey

TAPAS
DE CARNE
(MEAT)

Butifarra 755
catalan sausage, beans, fried egg

Callos 990/1,782
ox tripe, pork mask, chorizo, egg

Cap i Pota (GOOD FOR SHARING) 1,205
catalan "head & tail" beef stew served with rice pilaf

Carilleras de Carne 1,980
beef cheeks, sweet potato puree, mushrooms

Costillas de Ternera 1,700
beef shortribs, chimichurri, mashed potato

Entrecóte de Ternera 3,570
prime rib eye (350g), house-made fries, piquillo sauce

Huevos Estrallados 400
fried egg, chorizo, house-made fries

Huevos y Foie 830
foie, crispy jamon serrano, fried egg, mushrooms, mashed potato, px reduction

Jamon-Chorizo Croquetas 355
jamon, chorizo, bechamel

Jamonburguesa 950
prime ribeye, jamon allioli, manchego cheese, house-made fries

Lengua 560/ 1,000
ox tongue, olives, olive oil

Pollo al Ajillo 360/695
braised chicken, garlic, olive oil

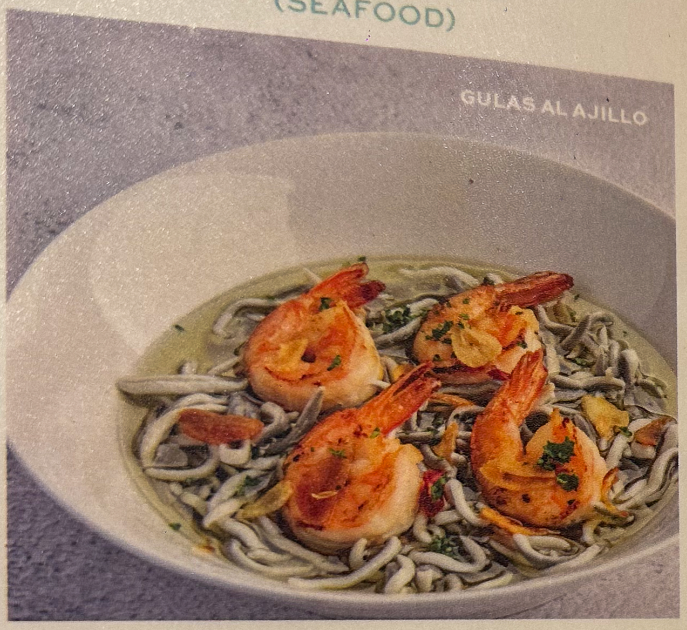
Rabo de Toro 1,100/1,980
braised oxtail

Salpicao 920/1,790
prime ribeye, garlic, olive oil, chili

Tortilla de Patatas con Chorizo 295
chorizo, potato, egg

OUR AWESOME PLANET

TAPAS
DE PESCADO
(SEAFOOD)


GULAS AL AJILLO

Bacalao Croquetas 425
creamy salted cod croquetas

Calamares a la Plancha 440
seared squid, roasted garlic, parsley oil

Chopito Frito 370
deep-fried baby squid, allioli

Gambas al Ajillo 460/880
prawns, garlic, chili

Chorizo y Gambas 520/980
shrimp, mushroom, chorizo

Gulas Al Ajillo 680
Sautéed surimi baby eel in hot extra virgin olive oil

Gulas y Gambas 720
Sautéed surimi baby eel in hot extra virgin olive oil with shrimp

Pulpo a la Plancha 820
grilled octopus, mashed potatoes, bravas oil, piquillo allioli

Pulpo a la Gallega 495
galician-style octopus

CHOPITO FRITO

OUR AWESOME PLANET

ARROZ

Paella Carne
butifarra, tenderloin — 680/1295

Paella Mixta
shrimp, chorizo, chicken — 420/800

Paella Negra
fried baby squid, allioli — 420 / 900

Paella Pescado
shrimp, cobbler — 420/800

Paella Verdura
fried garbanzos, "chorizo" shiitake mushrooms — 420/800

Tinchorizo Fried Rice
chorizo, garlic rice, fried egg — 380

Especiales
DE LA CASA

BESUGO
Oven roasted sea bream
with chili, garlic, sherry vinegar
and hot extra virgin olive oil
Market Price

COCHINILLO 1/4TH
quarter cochinillo served
with potatoes and salad
4,650

LECHAZO PAELLA
GOOD FOR 5-6 PAX
suckling lamb paella
(please order 1 day in advance)
8,910

OUR AWESOME PLANET

ESPECIALES
PINTXOS
ANCHOAS 195
PARA PICAR
TRUFFLE OYSTER

BAR PINTXOS
TAPAS Y MAS

ESPECIALES

PINTXOS

ANCHOAS 195
Sourdough, butter, anchovy

PARA PICAR

TRUFFLE OYSTER MUSHROOM 450
Oyster mushroom, parmesan cheese, truffle oil and allioli
Good for 2-3 persons

TAPAS

LAMB PAELLA 760
Lamb, mushroom, lemon and allioli

LAMB SALPICAO 780
Lamb, garlic, olive oil and chili

CANELONES DE TORO 810
Ox-tail, demi-glace, manchego cheese

POSTRES

SPANISH TOAST 485
French toast, lakatan, whipping cream, dark chocolate

ESPUMA CATALANA 380
Custard foam with citrus, and spun sugar web

TORRIJA CON LECHE 280
Caramelized brioche with smoked whipped cream, and almond sauce

TXOKOLATE Y OLIVIA 210
Dark chocolate with almond cookie crumble, and extra virgin olive oil

CHURROS 150
Fried pastry coated in dark cinnamon sugar with dark chocolate dip

Specials are subject to availability, please check with our servers
Prices are inclusive of 12% VAT and subject to 10% Service Charge

OUR AWESOME PLANET

BAR PINTXOS
TAPAS Y MÁS

SPIRITS

GIN

	SHOT / BOTTLE
BOMBAY SAPPHIRE	200 | 2100
TANQUERAY	210 | 2300
BOODLES	270 | 2800
WHITLEY NEIL BLACBERRY	300 | 3500
WHITLEY NEIL ORIGINAL	300 | 3500
HENDRICKS	420 | 4500
CROWS	450 | 4700
DISTILLERY ROAD	450 | 4700
NORDES	450 | 4700
OPIHR	470 | 5500
SUNTORY ROKU	470 | 5000
GIN MARE	490 | 6000
MONKEY 47	580 | 6000
BOTANIST	500 | 6200

WHISKEY

	SHOT / BOTTLE
JOHNNIE WALKER BLACK LABEL	240 | 2800
JACK DANIELS	300 | 3200
MAKER'S MARK	350 | 3500
SAGAMORE STRAIGHT RYE	550 | 7000
SAGAMORE DOUBLE OAK	650 | 9000

WHISKY DE MALTA *SINGLE MALT*

	SHOT / BOTTLE
SINGLETON 12Y/O	450 | 5500
GLENLIVET 12Y/O	500 | 6000
GLENFIDDICH 12 Y/O	500 | 6000
GLENFIDDICH 15Y/O	550 | 7000
CROWS	650 | 9000
MACALLAN 12Y/O SHERRY OAK	850 | 12000

TEQUILA

	SHOT / BOTTLE
JOSE CUERVO GOLD	280 | 2850
1800 AÑEJO RESERVA	470 | 4500
PATRON ANEJO GOLD	520 | 6500

RUM

CAPTAIN MORGAN SPICED	170 | 1900
BACARDI SUPERIOR	200 | 2100
DON PAPA	450 | 4500

VODKA

ABSOLUT BLUE	180 | 2000
STOLICHNAYA	200 | 2100
KETEL ONE	270 | 2850
TITO'S HANDMADE	300 | 3500
GREY GOOSE	340 | 3700

BEBIDAS

CENICIENTA *Pineapple, Orange, Grenadine*	220
LIMONADA ROSA *Fresh Lemon, Rose Syrup*	220
FRESH LEMONADE *Fresh Lemon, Syrup*	220
HOUSE BLEND ICED TEA	200
STANFORD SHAW GINGER ALE	180
CANNED SODAS *Coke/ Coke Light/ Coke Zero/ Sprite*	110
BOTTLED WATER	50
SAN PELLEGRINO SPARKLING WATER	150 | 275
FEVER TREE INDIAN TONIC WATER *Indian / Elderflower / Naturally Light*	160

BARPINTXOS

02012024

OUR AWESOME PLANET

BAR PINTXOS
TAPAS Y MÁS

VINO

ESPUMOSO *SPARKLING*

	GLASS / BOTTLE
DIAMANTE BRUT 2021 *Macabeo, Parellada, Chardonnay | Catalonia, Spain*	330 | 1600
LAGARDE LUNGO EXTRA BRUT 2021 *Semillon, Chardonnay, Pinot Noir | Mendoza, Argentina*	1950

BLANCOS *WHITE*

	GLASS / CARAFE / BOTTLE
ALTAS CUMBRES TORRONTES 2022 *Torrontes | Mendoza, Argentina*	350 | 1000 | 1800
BORDON BLANCO 2021 *Viura | Rioja, Spain*	350 | 1000 | 1750
TXOMIN TXAKOLI 2022 *Hondarrabi-Zuri | Getaria, Spain*	1900
RICASOLI ALBIA BIANCO 2021 *Chardonnay, Malvasia Bianca, Sauvignon Blanc | Tuscany, Italy*	2100
RICASOLI TORRICELLA 2020 *Chardonnay | Tuscany, Italy*	2850

ROSADO *ROSÉ*

	GLASS / CARAFE / BOTTLE
BORDON ROSADO 2021 *Tempranillo, Garnacha, Viura | Rioja Spain*	330 | 900 | 1750
RICASOLI ALBIA ROSE 2021 *Sangiovese, Merlot | Tuscany, Italy*	2100
LAGARDE GOES PINK 2021 *Pinot Noir, Malbec | Mendoza, Argentina*	2300

TINTOS *RED*

	GLASS / CARAFE / BOTTLE
FINCA DE LOS ANDES 2022 *Malbec, Merlot | Mendoza, Argentina*	320 | 850 | 1500
ROYAL CLARET 2022 *Tempranillo, Grenache | Rioja, Spain*	350 | 1000 | 1750
ALTAS CUMBRES MALBEC 2022 *Malbec | Mendoza, Argentina*	350 | 1000 | 1800
ALTAS CUMBRES CABERNET SAUVIGNON 2022 *Cabernet Sauvignon / Mendoza, Argentina*	350 | 1000 | 1800
MARQUES DE VALPARAISO ROBLE 2021 *Tempranillo | Ribera Del Duero, Spain*	360 | 1050 | 1850
CONDE BEL CRIANZA 2018 *Tempranillo, Garnacha | Rioja, Spain*	420 | 1200 | 2150
CONDE BEL RESERVA 2016 *Tempranillo, Garnacha, Mazuelo | Rioja, Spain*	450 | 1500 | 2550

	BOTTLE
ANTICO FEUDO DELLA TRAPPOLA ROSSO TOSCANO IGT 2021 *Sangiovese, Cabernet Sauvignon , Merlot Tuscany, Italy*	2200
RICASOLI BROLIO CHIANTI CLASSICO DOCG 2020 *Sangiovese | Tuscany, Italy*	2700
BORDÓN GRAN RESERVA 2012 | 2013 *Tempranillo, Graciano | Rioja, Spain*	2950
BORDÓN D'ANGLADE RESERVA 2016 LIMITED EDITION *Tempranillo, Garnacha | Rioja, Spain*	4000
RAICES DE VALPARAISO 2019 LIMITED EDITION *Tempranillo | Ribera Del Duero, Spain*	5900

OUR AWESOME PLANET

BAR PINTXOS
TAPAS Y MÁS

CERVEZA

DE PUTA MADRE DOUBLE IPA	375
CROWS MALA HIERBA IPA	375
CROWS PALE ALE	380
ENGKANTO DOUBLE IPA	270
ENGKANTO LAGER	270
MORITZ PREMIUM LAGER	220
MORITZ EFIDOR	220
ESTRELLA GALICIA PALE LAGER	220
1906 RESERVA ESPECIAL AMBER LAGER	220
PILSNER URQUELL	220
SAN MIGUEL SUPER DRY	170
SAN MIGUEL LIGHT	145
SAN MIGUEL PALE PILSEN	145

CREATE YOUR OWN GIN AND TONIC

- 450 -

SELECT YOUR GIN

Hendricks
Larios 12y/o
Nordes
Whitley Neil Original
Suntory Roku
Boodles
Opihr

CHOOSE YOUR TONIC

Fever Tree Indian (+80)
Fever Tree Elderflower (+80)
Fever Tree Naturally Light (+80)

PICK TWO GARNISH

FRUITS
Apple Fan
Mango
Orange Wheel
Orange Peel
Lemon Wheel
Lemon Peel
Cucumber

BOTANICALS
Pink Peppercorn
Juniper Berries
Cinnamon Stick
Cardamom Pods

HERBS
Basil
Mint

GIN&TONIC

TANQUERAY G&T 300
Tanqueray Gin, Orange Wheel, Basil Sprig, Tonic Water

PINTXOS G&T 570
Crows Gin, Orange Wheel, Juniper Berries, Tonic Water

DISTILLERY ROAD G&T 550
Distillery Road Gin, Lemon Peel, Juniper Berries, Tonic Water

GIN MARE G&T 590
Gin Mare, Mango Fan, Pink Peppercorn, Tonic Water

BOTANIST G&T 590
Botanist Gin, Lemon Wheel, Juniper Berries, Tonic Water

EL PASIÓN 540
Whitley Neil Gin, Basil Sprig, Pink Peppercorn, Tonic Water

MONKEY 47 G&T 680
Monkey 47 Gin, Basil Sprig, Juniper Berries, Tonic Water

COCTELES

SANGRIA *Red | White | Rosé* 370

WINE SPRITZER 320
White Wine, Lemon Juice, Soda, Lime Peel

PINTXOS NEGRONI 380
Gin, Sweet Vermouth, Bitter

PERFECT MARTINI 420
Gin, Dry Vermouth, Bitter

LAVENDER GIMLET 460
Gin, Lavender Syrup, Lime

VERMUT 300
Sweet Vermouth, Lemon Oil

APEROL SPRITZ 380
Prosecco, Aperol, Soda Water

MIMOSA 370
Mango, Orange, Prosecco

BELLEZA 380
Sparkling Wine, Sweet Vermouth, Semi-Sec Vermouth

TIPSY COBBLER 360
Gin, Sweet Vermouth, Houseblend Tea

FRESCA MARIA 450
Vodka, Cherry Tomato, Basil, Lime, Tabasco

AGUA FRESCA 360
Gin, Cucumber Juice, Lime

OUR AWESOME PLANET

BARPINTXOS

02012024