

OUR
AWESOME
PLANET

PARA PICAR

Aceituna Aliñadas 285
marinated olives

Berenjeñas 190
fried eggplant, honey, pimenton

Boquerones Calientes / Frios 650
marinated anchovies

Chorizo Frito 540
fried chorizo bilbao

Chorizo Picante 540
spicy chorizo

Orejas De Cerdo 320
fried pig ears, guindillas, allioli

Pan Con Tomate 150
pan de coca, crushed tomato, evoo

Pan Con Tomate con Jamon Serrano 600
pan de coca, crushed tomato, jamon serrano, evoo

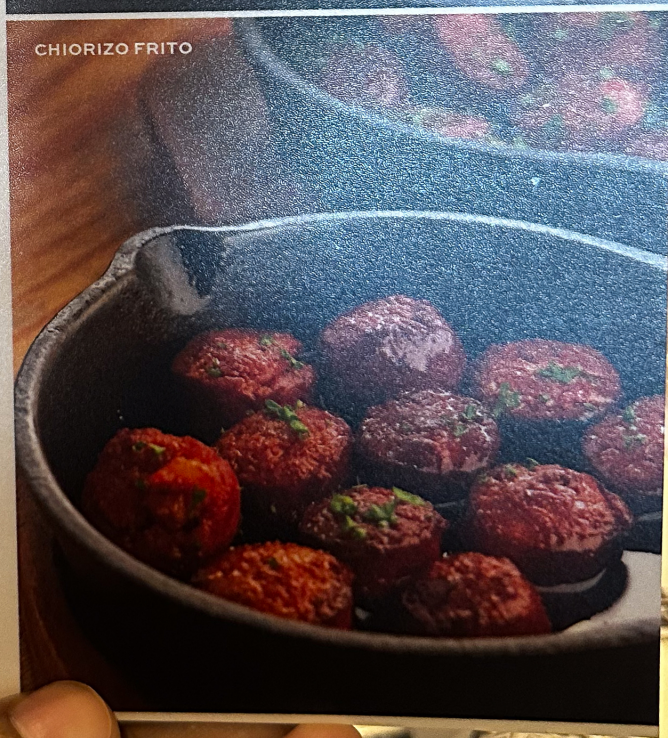
CHARCUTERIE BOARDS

Charcutería y Queso – 1,400
Chorizo ibérico, manchego, jamón serrano, queso de cabra

Jamón Serrano Charcutería – 790
Jamón serrano, marinated olives

Queso Manchego Charcutería – 720
Queso manchego, marinated olives


BERENJEÑAS


CHIORIZO FRITO


PAN CON TOMATE
CON JAMON SERRANO

OUR AWESOME PLANET

PiNTXOS

Bacalao 220
creamy bacalao, allioli

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

Burrata 290
burrata, chistorra, caramelized onions, honey

Butifarra 168
catalan sausage, allioli, salsa

Chorizo y Huevos 185
chistorra, quail egg

Escalivada 165
roasted vegetables, anchovy, balsamic reduction

Foie 610
seared foie gras, apple compote, PX reduction

Gildas 150
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 380
jamon serrano, allioli

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

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

Ternera 285
beef tenderloin, piquillo, parsley oil

Ternera y Foie 895
foie gras, beef tenderloin, px reduction

Txangurro Allioli 320
crab meat, allioli

Salmon 278
smoked salmon, goat cheese & yogurt, caviar, honey



OUR AWESOME PLANET

TAPAS
DE VERDURAS
(VEGETABLES)

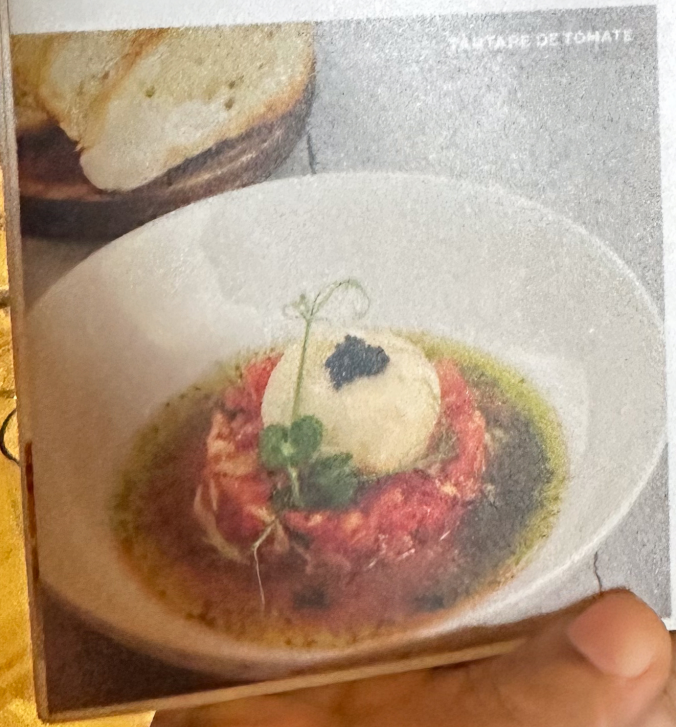
Ensalada 445
burrata, mixed greens, house vinaigrette, balsamic reduction

Espárragos y Huevos 585
seared asparagus, sous-vide egg, manchego cheese, caviar

Patatas Bravas 350
fried potatoes, bravas sauce, allioli

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

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



TAPAS
DE CARNE
(MEAT)

Butifarra 955
catalan sausage, beans, fried egg

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

Cap i Pota (GOOD FOR SHARING) 1,305
Catalan "head & foot" beef stew served with rice pilaf

Carilleras de Carne 950
beef cheeks, sweet potato purée, mushrooms

Costillas de Ternera 1,850
beef shortribs, chimichurri, mashed potato

Entrecóte de Ternera 4,570
aged ribeye (350g), house-made fries, piquillo sauce

Huevos Estrallados 550
fried egg, chorizo, house-made fries

Huevos y Foie 1,130
foie, crispy jamon serrano, fried egg, mushrooms, mashed potato, px reduction

Jamon-Chorizo Croquetas 355
jamon, chorizo, bechamel

Jamonburguesa 710
aged ribeye, jamon allioli, manchego cheese, house-made fries, salad

Lengua 660 | 1,250
ox tongue, olives, olive oil

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

Rabo de Toro 1,550 | 2,790
braised oxtail

Salpicao 680 | 1,320
aged ribeye, garlic, olive oil, chili

Tortilla de Patatas con Chorizo 455
chorizo, potato, egg

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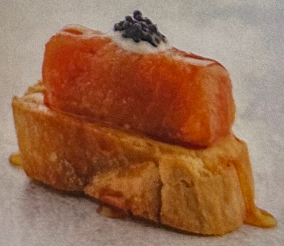
REGATTA



BURRATA



SALMON



TERNERA Y FOIE



OUR AWESOME PLANET

TAPAS
DE PESCADO
(SEAFOOD)



Bacalao Croquetas 455
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 480 | 920
prawns, garlic, chili

Chorizo y Gambas 520 | 980
shrimp, mushroom, chorizo

Gulas Al Ajillo 730
Sautéed surimi baby eel in hot extra virgin olive oil

Gulas y Gambas 920
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



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ARROZ

Paella Carne
butifarra, tenderloin — 860 | 1,550

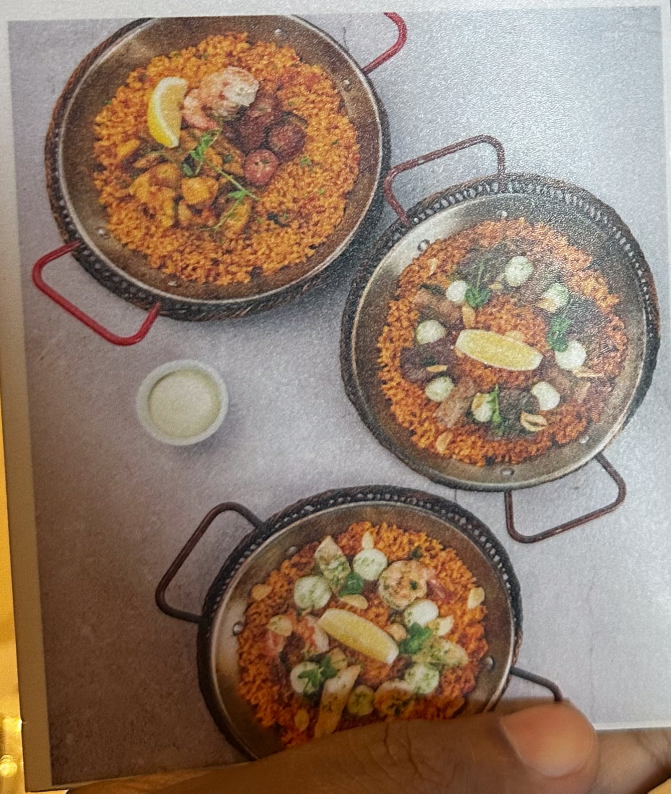
Paella Mixta
shrimp, chorizo, chicken — 420 | 800

Paella Negra
fried baby squid, allioli — 1,175

Paella Pescado
shrimp, cobbler — 580 | 1,050

Paella Verdura
fried garbanzos, "chorizo" shitake mushrooms — 655 | 1175

Tinchorizo Fried Rice
chorizo, garlic rice, fried egg — 410



LECHAZO PAELLA



Especiales DE LA CASA

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

COCHINILLO 1/4
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

All prices are inclusive of 12% VAT and subject to 10% service charge

OUR AWESOME PLANET

BAR PINTXOS
TAPAS Y MÁS

Especialidades del Día

Tapas

BOMBA DE BARCELONETA mashed potato, criollo, bravas, allioli	260
LANGOSTINOS ALA PARRILLA wild caught prawns, mashed potato, clam sauce	1080
ALITAS DE POLLO chicken wings, bravas sauce, chimichurri	520
JAMON BIKINI jamon serrano, truffle paste, mozarella	550
QUEZO FUNDIDO provolone cheese, chorizo	590
PASTA CON ALMEJAS pasta, clams and olive oil	650
ALMEJAS CON SALSA VERDE sauteed fresh clams in white wine	560
DEBONED COCHINILO small portion cochinilo, mashed potato, red wine sauce	1220
CHULETAS DE CORDERO lamb chops, patatas panaderas, chimichurri, romesco	2950



FIDEUA DE COSTILLAS pork ribs, fideua de pasta, pimienton	980
FIDEUA DE PATO fideua pasta, duck leg	1180
ARROZ DE MORCILLA fried rice, morcilla and egg	540
APAHAP A LA VASCA local seabass, red chimichurri, crispy garlic	1290

OUR AWESOME PLANET

WINE LIST

BAR PINTXOS

ESPUMOSOS SPARKLING

GLASS / BOTTLE

AESSIR CAVA INFINITY BRUT NATURE NV 1950
Macabeo, Parellada, Xarello | San Sadurni d'Anoia, Spain

BLANCOS WHITE

GLASS / CARAFE / BOTTLE

CUVÉE JEAN PAUL DEMI SEC 2022 350|850|1500
Colombard, Ugni Blanc | Côtes de Gascogne, France

SIN+ VERDEJO 2024 320| 850|1400
Verdejo | Castilla y León, Spain

BORDON BLANCO 2021 350|1000|1750
Viura |Rioja, Spain

ARROCERO SEMIDULCE 2024 350 | 850 | 1500
Moscatel, Macabeo, Sauvignon Blanc | Alicante, Spain

ALTAS CUMBRES TORRONTES 2022 350|1000|1800
Torrontes | Mendoza, Argentina

OVEJA NEGRA RESERVA 2023 380|1000|1850
Chardonnay, Viognier | San Rafael, Chile

VIA TERRA BLANC 2023 420|1200|2100
Garnatxa Blanc | Catalunya, Spain

VEGA VELLA BLANCO 2023 2100
Sauvignon Blanc, Garnatxa Blanc | Rioja Oriental, Spain

ROSADOS ROSÉ

GLASS / CARAFE / BOTTLE

CONDE ANSUREZ ROSE 2024 320|850|1500
Tempranillo | Cigales, Spain

BORDON ROSADO 2021 330|900|1750
Tempranillo, Garnacha, Viura | Rioja, Spain

VEGA VELLA ROSE 2023 2100
Garnacha | Rioja, Spain

RICASOLI ALBIA ROSE 2021 2100
Sangiovese, Merlot | Tuscany, Italy

LAGARDE GOES PINK 2021 2300
Pinot Noir, Malbec | Mendoza, Argentina

TINTOS RED

GLASS / CARAFE / BOTTLE

FINCA DE LOS ANDES 2022 320|850|1500
Malbec, Merlot | Mendoza, Argentina

A PACHAS TINTO 2023 350|850|1500
Tempranillo | Madrid, Spain

PORTENTO TEMPRANILLO 2023 420|1000|1950
Tempranillo | La Mancha, Spain

CUVÉE JEAN PAUL ROUGE 2023 350|850|1500
Grenache, Syrah | Rhone, France

ROYAL CLARET 2022 350|1000|1750
Tempranillo, Grenache | Rioja, Spain

CANAPI NERO D'AVOLA 2023 350|850|1750
Nero d'Avola | Sicily, Italy

ALTAS CUMBRES CABERNET SAUVIGNON 2022 350|1000|1800
Cabernet Sauvignon | Mendoza, Argentina

MARQUES DE VALPARAISO ROBLE 2021 360|1050|1850
Tempranillo | Ribera del Duero, Spain

VIA TERRA NEGRE 2023 420|1200|2100
Garnatxa Negre | Catalunya, Spain

CONDE BEL CRIANZA 2018 420|1200|2150
Tempranillo, Garnacha | Rioja, Spain

BUEN CHICO TORO 2016 440|1250|2400
Tempranillo | Toro, Spain

CONDE BEL RESERVA 2016 440|1500|2550
Tempranillo, Garnacha, Mazuelo | Rioja, Spain

BOTTLE

CHÂTEAU MÉAUME BORDEAUX SUPÉRIEUR 2023 1750
Merlot, Cabernet Franc, Cabernet Sauvignon | Bordeaux, France

VIA BARROSA MENCÍA 2023 2,450
Mencía | Valdeorras, Spain

OVEJA NEGRA THE LOST BARREL 2020 2,650
Carignan, Cabernet Franc, Petit Verdot | San Rafael, Chile

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

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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 [illegible] Tonic Water

GIN MARE G&T 590
Gin Mare, Mango Fan, Pink Peppercorn, Toni[illegible]ater

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

BARPINTXOS

02012024

OUR AWESOME PLANET



ESPECIALES DEL DIA

CROQUETAS DE CARILLERA
beef cheeks, bechamel

LANGOSTINOS ALA PARRILLA
wild caught prawns, olive oil, garlic

APAHAP A LA VASCA
local seabass, red chimichurri, crispy garlic

SEPIA A LA PANCHA CON ALLIOLI
cuttlefish, allioli, pimenton

CODILLO CON GARBANZOS
pork knuckle, marble potatoes, garbanzos

CHULETAS DE CORDERO
lamb chops, patatas panaderas,romesco

FIDEUA DE COSTILLAS
pork ribs,fideua pasta, pimenton

PAELLA DE PATO

BAR PINTXOS
TAPAS Y MÁS
ALABANG

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