

# BAR PINTXO

## PINTXOS

<b>chorizo con tomate</b> <i>bilbao chorizo, cherry tomato</i>	3
<b>huevos rellenos con vinagretta vasca</b> <i>deviled eggs, basque vinaigrette</i>	4
<b>champiñones en escabéche</b> <i>house conserved mushrooms, 25 yr sherry vinegar, truffle salt</i>	4
<b>manchego y membrillo con almendras marconas</b> <i>manchego cheese, quince rolled in marcona almonds, arugula</i>	4
<b>morcilla con salvia</b> <i>blood sausage, garbonzo aioli, crispy sage</i>	4
<b>sobrasada con tronchón</b> <i>majorican sausage, warm bread, tronchón cheese, market honey</i>	5
<b>datiles rellenos</b> <i>dates, applewood smoked bacon, valdeon cheese</i>	5
<b>tocino con manzanas</b> <i>pork belly braised for 3 hours in duck fat, apple compote</i>	5
<b>tostada de boquerones y anchoas</b> <i>marinated sardines and anchovies, basque vinaigrette, grilled bread</i>	6

## EMBUTIDOS / QUESOS

<b>plato de quesos</b> <i>manchego, idiazabal, valdeon, capri cherve al pimenton, chef's selection</i>	3 per 1 oz
<b>jamón serrano, redondo iglesias, 18 meses</b> <i>spanish serrano ham by redondo iglesias, aged 18 months</i>	9
<b>tabla de embutidos - lomo, salchichon, fuet</b> <i>assortment of spanish cured meats, house pickled vegetables</i>	12
<b>surtido de jamón</b> <i>1/2 plate jamón serrano, 1/2 plate jamón iberico</i>	15
<b>jamón iberico, fermin, 24 meses</b> <i>spanish "pata negra" ham by fermin, aged 24 months</i>	18

## SOPAS Y ENSALADAS

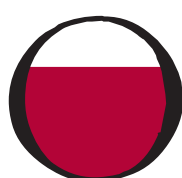
<b>sopa del día</b> <i>soup of the day</i>	6
<b>ensalada bar pintxo</b> <i>wild arugula, frisee, manchego cheese, candied walnuts, seasonal fruit, membrillo vinaigrette</i>	8
<b>ensalada de calamar</b> <i>seared calamari salad, charred frisee, pickled breakfast radishes, smoked paprika vinaigrette</i>	10

## TAPAS

<b>patatas bravas</b> <i>crispy potatoes, spicy tomato sauce, aioli, chives</i>	5
<b>empanadillas del día</b> <i>house pastry filled with chef's inspiration of ingredients</i>	6
<b>tortilla española</b> <i>egg, potatoes, caramelized onions</i>	6
<b>esparragos con mojo verde</b> <i>preserved white asparagus, green herb puree, seasonal sprouts, marcona almonds with paprika</i>	6
<b>croquetas de pollo y jamón</b> <i>fried bechamel, caramelized onions, chicken, jamón serrano</i>	6
<b>pollo al chilendrón</b> <i>shredded chicken stew, bell peppers, fresh mint &amp; chili flakes</i>	7
<b>mejillones en escabéche</b> <i>carlsbad mussels, piquillos, 25 yr sherry vinegar</i>	8
<b>guistantes con hierbabuena</b> <i>snap peas, english peas, pea tendrils, fresh mint</i>	8
<b>rapini al ajillo con anchoas</b> <i>charred rapini, shallots &amp; garlic, anchovie puree</i>	8
<b>alcachofas con romescu y jamón</b> <i>baby artichokes, romesco sauce, jamón serrano</i>	9
<b>pulpo con patatas y azafrán</b> <i>grilled octopus, fingerling potatoes, saffron aioli, smoked paprika infused olive oil</i>	10
<b>coca del día</b> <i>spanish flat bread, chef david's selection of market ingredients</i>	10
<b>brocheta de buey, salsa de pimiento rojo</b> <i>filet mignon skewer, market vegetables, roasted red pepper sherry sauce</i>	11
<b>gambas al ajillo</b> <i>maya head on shrimp, garlic, lemon &amp; parsley</i>	12
<b>albondigas de cordero rellenos de uvas</b> <i>lamb meatballs filled with pickled grapes, heirloom spinach, pumpkin seeds</i>	13
<b>pato con lentejas</b> <i>duck breast, catedral lentils with bilbao chorizo &amp; smoked bacon in jamon stock</i>	14
<b>zarzuela de mariscos</b> <i>smokey seafood stew, subtly spicy in a saffron tomato broth, shrimp, calamari, seasonal shellfish</i>	15

## POSTRES

<b>churros con chocolate</b> <i>sweet fried dough, chocolate dip</i>	5
<b>flan de salvia con arandanos</b> <i>sage flan, cranberry compote</i>	6
<b>tarta del día</b> <i>seasonal crumble, mint whipped cream</i>	7
<b>pate de chocolate con helado de arandanos</b> <i>bittersweet chocolate pate, hazelnut crust, blueberry ice cream</i>	8



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