

PiNTXito



KAIKO /kai-shoh\ 'hello'

At Pintxito, we bring the vibrant Basque flavours to London, Covent Garden. Inspired by the lively pintxo bars of Bilbao, San Sebastián and his hometown Vitoria Gasteiz our Basque born executive chef Nacho Del Campo showcases a selection of traditional and contemporary pintxos, all freshly prepared daily in house. Expect to find classics like gildas, fresh crab with Espelette peppers, Basque Cheesecake, and twists on classics such as our chorizo talos.

To match we have Basque wines including a range of Txakolis (sparkling, white, rosé and even a red), cider and Patxaran, and the wines from Rioja Alavesa, the renowned Basque part of this most famously excellent wine region.

Whether you're here for a casual txikiteo (wine bar-hopping tradition) or an evening of catching up with friends over delicious morsels, we invite you to experience the magic of Basque hospitality.

TOPA /top-ah\ 'cheers!'

SPARKLING WINE

	125ml	175ml	bottle
TXINPART EXTRA BRUT TXAKOLI, HIKA (vg o)	9.75	11	55
GETARIAKO TXAKOLINA VIURA, CALAGRENO			
Fresh and elegant with soft stone fruits and pear, hints of brioche, and a fine, persistent mouthfeel			
🏆 James Suckling 92/100			

WHITE

	125ml	175ml	bottle
HIRUZTA, TXAKOLI (vg)	8.75	11.5	46
GETARIAKO TXAKOLINA HONDARRABI ZURI			
Crisp and zesty with apple, pear, grapefruit and a light spritz; dry, mineral finish			
BLANCO, BODEGAS LUIS CAÑAS (vg o)	7	9.5	35
RIOJA ALAVESA VIURA, MALVASIA, TEMPRANILLO BLANCO			
Elegant, fresh and zesty with notes of pear and apple			
'LAS PARCELAS' BLANCO, BIDEONA (vg o)	9.75	13.75	52
RIOJA ALAVESA VIURA			
Aromas of stone fruit, herbal and white floral notes, refreshing and delicate palate, with real poise and a chalky, mineral finish			
MAÑOSO BLANCO (vg o)	6	8	30
RIOJA ALAVESA VIURA			
Stone fruit and slightly creamy texture			
JARRARTE BLANCO, ABEL MENDOZA (vg o)	9.6	11.9	48
RIOJA ALAVESA VIURA, MALVASÍA DE RIOJA, TORRONTÉS, TEMPRANILLO BLANCO, GARNACHA BLANCA			
Luscious, vibrant, almost tropical palate with hints of fennel and lychees, complex and exciting			
🏆 Decanter 93/100			
VIURA, ABEL MENDOZA 2022/2023 (vg o b)	16.4	21	82
RIOJA ALAVESA VIURA			
Intense, floral and complex with citrus, spice and a smooth, silky finish - outstanding!			
🏆 Decanter 95/100 (2022)			

PINK / SKIN CONTACT / ORANGE

	125ml	175ml	bottle
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TXAKOLI ROSE, HIKA (vg | o)

9.512.7550

GETARIAKO TXAKOLINA | HONDARRABI BELTZA,
HONDARRABI ZURIA
Bright pink and fresh, with vibrant red fruit, citrus, and
herbal notes. Crisp acidity and a lively, mineral mouthfeel

BHILAR BLANCO, BODEGAS BHILAR (vg | o)

91245

RIOJA ALAVESA | VIURA, GARNACHA BLANCA
Zesty aromas of citrus peel and a delicately creamy texture,
balanced and mineral finish
🏆 Tim Atkin 91/100

**PHINCAS THOUSAND MILS BLANCO, BODEGAS
BHILAR (vg | o)**

12.516.864

RIOJA ALAVESA | VIURA, GARNACHA BLANCA, MALVASIA
Deliciously complex, with aromas of baked apple, chamomile
and orange marmalade with a delicate earthy touch
🏆 Tim Atkin 92/100 | The Wine Advocate 91/100

RED

	125ml	175ml	bottle
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MAÑOSO JOVEN TINTO

6830

RIOJA ALAVESA | TEMPRANILLO
Bright aromas of sweet berry fruits

JARRARTE TINTO, ABEL MENDOZA (vg | o | b)

8.7511.546

RIOJA ALAVESA | TEMPRANILLO
Fresh energetic red made using carbonic maceration.
Bright young fruit, notes of cocoa, liquorice, and balsamic

MURIEL CRIANZA

7.69.838.5

RIOJA ALAVESA | TEMPRANILLO
Vibrant, ripe red fruit, graphite notes. A classic traditional
style with a smooth vanilla undertone
🏆 James Suckling 91/100

TXAKOLI RED, HIKA (vg | o)

11.7515.560

GETARIAKO TXAKOLINA | HONDARRABI BELTZA
Fresh Atlantic red with plum, spice, balsamic, subtle oak
and savoury notes

RED (cont.)

	125ml	175ml	bottle
'LAS PARCELAS' TINTO, BIDEONA	9.75	13.75	52
RIOJA ALAVESA TEMPRANILLO			
Pure and fresh cherry and raspberry fruit. Graphite notes and a long, mineral finish			
PHINCA EL VEDAO, BODEGAS BHILAR (vg o)	11.8	15.8	62
RIOJA ALAVESA GARNACHA			
An expressive Garnacha with inviting aromas of berry fruit and a floral touch. Fresh and balanced finish			
🏆 <i>The Wine Advocate</i> 93/100			
RESERVA, FINCA MARTELO, TORRE DE OÑA	15	19.5	75
RIOJA ALAVESA TEMPRANILLO, FIELD BLEND			
Intense perfumed aromas, ripe red and dark berry fruit, notes of tobacco. A polished supremely elegant modern Rioja			
🏆 <i>The Wine Advocate</i> 95/100 <i>Guía Peñín</i> 94/100			
GRAN RESERVA, MARQUÉS DE RISCAL (vg)	18	24	90
RIOJA ALAVESA TEMPRANILLO, GRACIANO, MAZUELO			
From 80-year-old vines, rich black fruit, spice and silky tannins. Smooth, elegant and long on the finish			
🏆 <i>Wine Enthusiast</i> 96/100			

CIDER & BEER

	33cl
CIDER NATURAL SIDRA BEREZIARTUA	6
6.0% abv	
Natural and traditional Basque cider with no added CO2, water or sugar. Made using 100% native organic apples, the initial tart flavour is balanced and rounded by sweetness	
PINTXITO LAGER	5.5
4.6% abv	
Basque-style lager brewed exclusively for Pintxito and Camino by our friends at Portobello Brewery	

BASQUE SPIRITS & LIQUEURS

ASTOBIZA DRY GIN & TONIC

50ml 15

Delicious Basque gin made with 11 exclusive local and vineyard botanicals and wild juniper berries. Served with Fever-Tree Tonic.
Best Spanish London Dry at the World Gin Awards

ETXEKO PATXARAN

50ml 10

Authentic patxaran made with crushed and fermented sloes, the black-purple coloured fruits from the blackthorn tree. This anise flavoured liqueur is best served cold on ice as a digestif – the perfect end to a celebratory meal!

SPECIALITY SPANISH COFFEE

CAFÉ SOLO / DOBLE

3.75

Espresso / Double espresso

CAFÉ BOMBÓN

3.90

Canary Island Speciality. Double espresso with a dash of condensed milk

CARAJILLO

4.75

Espresso with a dash of Patxaran

CAFÉ CORTADO

3.90

Double espresso with a dash of hot milk

CAFÉ CON LECHE

3.90

Espresso with hot milk

CAFÉ TRIFÁSICO

4.75

Combination of Cortado and Carajillo

POT OF TEA

3.90

Please ask for our selection

SOMETHING SWEET?

BAKED BASQUE CHEESECAKE (v)

6.50

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam

TXOCOLATE TRUFFLES (v)

4.75

4 salted caramel dark chocolate truffles

FRESHLY MADE PINTXOS

Pintxos /pinch·oh's\ are the Basque Country's irresistible answer to the perfect tapas - small, vibrant and delicious. We recommend 2 or 3 to start and see how you go.

PINTXOS /pinch·oh's\

GILDA	2.75
The Basque original: anchovy, piparra chilli and green manzanilla olive on a skewer	
BOQUERÓN GILDA	2.75
Classic pintxo skewer of pickled anchovy, piparra pepper and green manzanilla olive	
QUAIL EGG GILDA (v)	2.75
Skewer of quail egg, piparra pepper, sun-dried cherry tomato and green manzanilla olive	
VERMOUTH OLIVES (vg)	4.50
Gordal olives filled with aromatic vermouth	
ANCHOA GRAN RESERVA	3.75
Award-winning Santoña anchovy (cured 2 years) on coca bread with smoked butter	
CONFIT PIQUILLO (vg) - served hot	6.50
Sweet piquillo pepper slowly confit in garlic and olive oil	
AVOCADO ESCABECHE (vg)	3.75
Marinated avocado escabeche with sweet roasted carrot	
ARTICHOKE FLOWER (vg) - served hot	8.50
Roasted artichoke flower with zesty salsa verde	
LITTLE GEM	3.75
Crisp lettuce with anchovy, Idiazabal shavings and pepper vinaigrette	
BRAVAS (v) - served hot	4.50
Pintxo-style crispy layered potatoes served topped with spicy tomato sauce	
COD BRANDADA	3.75
Smooth emulsion of cod, potato, olive oil and cream	
TORTILLA SLICE (v)	6.50
Classic Spanish tortilla with confit onions and golden potatoes	
IDIAZABAL CHEESE	7.50
Smoky Basque cheese served with quince jelly and walnuts	
OCTOPUS - served hot	5.75
Tender octopus slices, potato and smoky spiced mayo	
POTTED CRAB	5.75
Fresh crab with spicy mayo, Espelette pepper and smoked butter	
WHITE ASPARAGUS	3.75
White asparagus, coca bread, basil oil and smoky picon mayo	

PAN CON TOMATE

Freshly grated tomatoes, extra virgin olive oil, toasted artisan flat bread

3.75

CARABINERO PRAWN - served hot

Roasted scarlet prawn, with white crab and garlic oil.

One of the most sought-after prawns worldwide.

23.50

PULGUITA

Mini baguette with tomato, olive oil and Paleta Ibérica ham

5.75

PALETA IBÉRICA BELLOTA

Finest Ibérico ham, from 100% pure-breed acorn-fed pigs in Guijuelo (Salamanca), air-cured for 48 months - rich, nutty and melt-in-the-mouth

12.75

CECINA

18-month cured beef with a drizzle of truffle olive oil, served with smoky Idiazabal cheese

9.75

CHORIZO IBÉRICO

Cured chorizo made from pure-breed, acorn-fed Ibérico pork - rich and savoury

8.00

SALCHICHÓN

Traditional Ibérico salami, cured to perfection for a bold, meaty flavour

8.00

CHARCUTERIE & IDIAZABAL

A little bit of everything! Paleta Ibérica, cecina, chorizo, salchichón, and Idiazabal cheese

24.50

LAMB SKEWER - served hot

Spiced roasted lamb, sheep's yoghurt and chimichurri

5.75

TXISTORRA

Slender, juicy roasted Basque chorizo

4.50

AUBERGINE (vg)

Roasted aubergine, sheep yoghurt, allspice, almonds

3.75

ALBACORE TUNA

Tartlet of albacore tuna, olives, potato, shallots, alioli

2.75

TXERRI-BELARRIA - served hot

Crispy pig's ear with spicy brava sauce

8.00

BABY BRIOCHE (v)

King Oyster mushroom, piquillo pepper, basil and rocket in baby brioche bun

2.75

BREAD & BUTTER (v)

London baked sourdough baguette with smoky whipped butter

4.50

SWEET

BAKED BASQUE CHEESECAKE (v)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam

6.50

TXOCOLATE TRUFFLES (v)

4 salted caramel dark chocolate truffles

4.75

PINTXO PLATTERS

Each platter includes a selection of five irresistible pintxos, small snacks full of flavour. Best enjoyed with a glass of wine or an ice-cold cider or Pintxito lager.

TXISTORRA

Slender, juicy roasted
Basque chorizo

ALBACORE TUNA

Tartlet of albacore tuna,
olives, potato, shallots, alioli

GILDA

Anchovy, piparra chilli and
green manzanilla olive skewer

BRAVAS (v)

Pintxo-style crispy layered
potatoes served topped with
spicy tomato sauce

WHITE ASPARAGUS

White asparagus, coca bread,
basil oil and smoky picon mayo

17.50

AUBERGINE (vg)

Roasted aubergine, sheep
yoghurt, allspice, almonds

AVOCADO ESCABECHE (vg)

Marinated avocado escabeche
with sweet roasted carrot

BABY BRIOCHE (v)

King Oyster mushroom, piquillo
pepper, basil and rocket in brioche

QUAIL EGG GILDA (v)

Skewer of quail egg, piparra
pepper, sun-dried cherry tomato
and green manzanilla olive

STUFFED OLIVES (vg)

Gordal olives stuffed with
aromatic vermouth

17.50

(v) Vegetarian (vg) Vegan - Scan the QR code for full allergens.

Traces of all allergens may be found in our kitchen. If you require any further information, just ask a member of staff and they will be happy to help.

A discretionary service charge of 12.5% is added to all bills.

All service charges are split between our in-house team

VAT included.





@pintxitolondon

PiNTXito



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To match we have Basque wines including a range of Txakolis (sparkling, white, rosé and even a red), cider and Patxaran, and the wines from Rioja Alavesa, the renowned Basque part of this most famously excellent wine region.

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TOPA /top-ah\ 'cheers!'

SPARKLING WINE

	125ml	175ml	bottle
TXINPART EXTRA BRUT TXAKOLI, HIKA (vg o)	9.75	11	55
GETARIAKO TXAKOLINA VIURA, CALAGRENO			
Fresh and elegant with soft stone fruits and pear, hints of brioche, and a fine, persistent mouthfeel			
🏆 James Suckling 92/100			

WHITE

	125ml	175ml	bottle
HIRUZTA, TXAKOLI (vg)	8.75	11.5	46
GETARIAKO TXAKOLINA HONDARRABI ZURI			
Crisp and zesty with apple, pear, grapefruit and a light spritz; dry, mineral finish			
BLANCO, BODEGAS LUIS CAÑAS (vg o)	7	9.5	35
RIOJA ALAVESA VIURA, MALVASIA, TEMPRANILLO BLANCO			
Elegant, fresh and zesty with notes of pear and apple			
'LAS PARCELAS' BLANCO, BIDEONA (vg o)	9.75	13.75	52
RIOJA ALAVESA VIURA			
Aromas of stone fruit, herbal and white floral notes, refreshing and delicate palate, with real poise and a chalky, mineral finish			
MAÑOSO BLANCO (vg o)	6	8	30
RIOJA ALAVESA VIURA			
Stone fruit and slightly creamy texture			
JARRARTE BLANCO, ABEL MENDOZA (vg o)	9.6	11.9	48
RIOJA ALAVESA VIURA, MALVASÍA DE RIOJA, TORRONTÉS, TEMPRANILLO BLANCO, GARNACHA BLANCA			
Luscious, vibrant, almost tropical palate with hints of fennel and lychees, complex and exciting			
🏆 Decanter 93/100			
VIURA, ABEL MENDOZA 2022/2023 (vg o b)	16.4	21	82
RIOJA ALAVESA VIURA			
Intense, floral and complex with citrus, spice and a smooth, silky finish - outstanding!			
🏆 Decanter 95/100 (2022)			

PINK / SKIN CONTACT / ORANGE

125ml

175ml

bottle

TXAKOLI ROSE, HIKA (vg o)	9.5	12.75	50
GETARIAKO TXAKOLINA HONDARRABI BELTZA, HONDARRABI ZURIA Bright pink and fresh, with vibrant red fruit, citrus, and herbal notes. Crisp acidity and a lively, mineral mouthfeel			
BHILAR BLANCO, BODEGAS BHILAR (vg o)	9	12	45
RIOJA ALAVESA VIURA, GARNACHA BLANCA Zesty aromas of citrus peel and a delicately creamy texture, balanced and mineral finish 🏆 <i>Tim Atkin 91/100</i>			

PHINCAS THOUSAND MILS BLANCO, BODEGAS BHILAR (vg o)	12.5	16.8	64
RIOJA ALAVESA VIURA, GARNACHA BLANCA, MALVASIA Deliciously complex, with aromas of baked apple, chamomile and orange marmalade with a delicate earthy touch 🏆 <i>Tim Atkin 92/100 The Wine Advocate 91/100</i>			

RED

125ml

175ml

bottle

MAÑOSO JOVEN TINTO	6	8	30
RIOJA ALAVESA TEMPRANILLO Bright aromas of sweet berry fruits			
JARRARTE TINTO, ABEL MENDOZA (vg o b)	8.75	11.5	46
RIOJA ALAVESA TEMPRANILLO Fresh energetic red made using carbonic maceration. Bright young fruit, notes of cocoa, liquorice, and balsamic			
MURIEL CRIANZA	7.6	9.8	38.5
RIOJA ALAVESA TEMPRANILLO Vibrant, ripe red fruit, graphite notes. A classic traditional style with a smooth vanilla undertone 🏆 <i>James Suckling 91/100</i>			

TXAKOLI RED, HIKA (vg o)	11.75	15.5	60
GETARIAKO TXAKOLINA HONDARRABI BELTZA Fresh Atlantic red with plum, spice, balsamic, subtle oak and savoury notes			

RED (cont.)

	125ml	175ml	bottle
'LAS PARCELAS' TINTO, BIDEONA	9.75	13.75	52
RIOJA ALAVESA TEMPRANILLO			
Pure and fresh cherry and raspberry fruit. Graphite notes and a long, mineral finish			
PHINCA EL VEDAO, BODEGAS BHILAR (vg o)	11.8	15.8	62
RIOJA ALAVESA GARNACHA			
An expressive Garnacha with inviting aromas of berry fruit and a floral touch. Fresh and balanced finish			
🏆 <i>The Wine Advocate</i> 93/100			
RESERVA, FINCA MARTELO, TORRE DE OÑA	15	19.5	75
RIOJA ALAVESA TEMPRANILLO, FIELD BLEND			
Intense perfumed aromas, ripe red and dark berry fruit, notes of tobacco. A polished supremely elegant modern Rioja			
🏆 <i>The Wine Advocate</i> 95/100 <i>Guía Peñín</i> 94/100			
GRAN RESERVA, MARQUÉS DE RISCAL (vg)	18	24	90
RIOJA ALAVESA TEMPRANILLO, GRACIANO, MAZUELO			
From 80-year-old vines, rich black fruit, spice and silky tannins. Smooth, elegant and long on the finish			
🏆 <i>Wine Enthusiast</i> 96/100			

CIDER & BEER

	33cl
CIDER NATURAL SIDRA BEREZIARTUA	6
6.0% abv	
Natural and traditional Basque cider with no added CO2, water or sugar. Made using 100% native organic apples, the initial tart flavour is balanced and rounded by sweetness	
PINTXITO LAGER	5.5
4.6% abv	
Basque-style lager brewed exclusively for Pintxito and Camino by our friends at Portobello Brewery	

BASQUE SPIRITS & LIQUEURS

ASTOBIZA DRY GIN & TONIC

50ml 15

Delicious Basque gin made with 11 exclusive local and vineyard botanicals and wild juniper berries. Served with Fever-Tree Tonic.
Best Spanish London Dry at the World Gin Awards

ETXEKO PATXARAN

50ml 10

Authentic patxaran made with crushed and fermented sloes, the black-purple coloured fruits from the blackthorn tree. This anise flavoured liqueur is best served cold on ice as a digestif – the perfect end to a celebratory meal!

SPECIALITY SPANISH COFFEE

CAFÉ SOLO / DOBLE

3.75

Espresso / Double espresso

CAFÉ BOMBÓN

3.90

Canary Island Speciality. Double espresso with a dash of condensed milk

CARAJILLO

4.75

Espresso with a dash of Patxaran

CAFÉ CORTADO

3.90

Double espresso with a dash of hot milk

CAFÉ CON LECHE

3.90

Espresso with hot milk

CAFÉ TRIFÁSICO

4.75

Combination of Cortado and Carajillo

POT OF TEA

3.90

Please ask for our selection

SOMETHING SWEET?

BAKED BASQUE CHEESECAKE (v)

6.50

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam

TXOCOLATE TRUFFLES (v)

4.75

4 salted caramel dark chocolate truffles

FRESHLY MADE PINTXOS

Pintxos /pinch·oh's\ are the Basque Country's irresistible answer to the perfect tapas - small, vibrant and delicious. We recommend 2 or 3 to start and see how you go.

PINTXOS /pinch·oh's\

GILDA	2.75
The Basque original: anchovy, piparra chilli and green manzanilla olive on a skewer	
BOQUERÓN GILDA	2.75
Classic pintxo skewer of pickled anchovy, piparra pepper and green manzanilla olive	
QUAIL EGG GILDA (v)	2.75
Skewer of quail egg, piparra pepper, sun-dried cherry tomato and green manzanilla olive	
VERMOUTH OLIVES (vg)	4.50
Gordal olives filled with aromatic vermouth	
ANCHOA GRAN RESERVA	3.75
Award-winning Santoña anchovy (cured 2 years) on coca bread with smoked butter	
CONFIT PIQUILLO (vg) - served hot	6.50
Sweet piquillo pepper slowly confit in garlic and olive oil	
AVOCADO ESCABECHE (vg)	3.75
Marinated avocado escabeche with sweet roasted carrot	
ARTICHOKE FLOWER (vg) - served hot	8.50
Roasted artichoke flower with zesty salsa verde	
LITTLE GEM	3.75
Crisp lettuce with anchovy, Idiazabal shavings and pepper vinaigrette	
BRAVAS (v) - served hot	4.50
Pintxo-style crispy layered potatoes served topped with spicy tomato sauce	
COD BRANDADA	3.75
Smooth emulsion of cod, potato, olive oil and cream	
TORTILLA SLICE (v)	6.50
Classic Spanish tortilla with confit onions and golden potatoes	
IDIAZABAL CHEESE	7.50
Smoky Basque cheese served with quince jelly and walnuts	
OCTOPUS - served hot	5.75
Tender octopus slices, potato and smoky spiced mayo	
POTTED CRAB	5.75
Fresh crab with spicy mayo, Espelette pepper and smoked butter	
WHITE ASPARAGUS	3.75
White asparagus, coca bread, basil oil and smoky picon mayo	

PAN CON TOMATE

Freshly grated tomatoes, extra virgin olive oil, toasted artisan flat bread

3.75

CARABINERO PRAWN - served hot

Roasted scarlet prawn, with white crab and garlic oil.

One of the most sought-after prawns worldwide.

23.50

PULGUITA

Mini baguette with tomato, olive oil and Paleta Ibérica ham

5.75

PALETA IBÉRICA BELLOTA

Finest Ibérico ham, from 100% pure-breed acorn-fed pigs in Guijuelo (Salamanca), air-cured for 48 months - rich, nutty and melt-in-the-mouth

12.75

CECINA

18-month cured beef with a drizzle of truffle olive oil, served with smoky Idiazabal cheese

9.75

CHORIZO IBÉRICO

Cured chorizo made from pure-breed, acorn-fed Ibérico pork - rich and savoury

8.00

SALCHICHÓN

Traditional Ibérico salami, cured to perfection for a bold, meaty flavour

8.00

CHARCUTERIE & IDIAZABAL

A little bit of everything! Paleta Ibérica, cecina, chorizo, salchichón, and Idiazabal cheese

24.50

LAMB SKEWER - served hot

Spiced roasted lamb, sheep's yoghurt and chimichurri

5.75

TXISTORRA

Slender, juicy roasted Basque chorizo

4.50

AUBERGINE (vg)

Roasted aubergine, sheep yoghurt, allspice, almonds

3.75

ALBACORE TUNA

Tartlet of albacore tuna, olives, potato, shallots, alioli

2.75

TXERRI-BELARRIA - served hot

Crispy pig's ear with spicy brava sauce

8.00

BABY BRIOCHE (v)

King Oyster mushroom, piquillo pepper, basil and rocket in baby brioche bun

2.75

BREAD & BUTTER (v)

London baked sourdough baguette with smoky whipped butter

4.50

SWEET

BAKED BASQUE CHEESECAKE (v)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam

6.50

TXOCOLATE TRUFFLES (v)

4 salted caramel dark chocolate truffles

4.75

PINTXO PLATTERS

Each platter includes a selection of five irresistible pintxos, small snacks full of flavour. Best enjoyed with a glass of wine or an ice-cold cider or Pintxito lager.

TXISTORRA

Slender, juicy roasted
Basque chorizo

ALBACORE TUNA

Tartlet of albacore tuna,
olives, potato, shallots, alioli

GILDA

Anchovy, piparra chilli and
green manzanilla olive skewer

BRAVAS (v)

Pintxo-style crispy layered
potatoes served topped with
spicy tomato sauce

WHITE ASPARAGUS

White asparagus, coca bread,
basil oil and smoky picon mayo

17.50

AUBERGINE (vg)

Roasted aubergine, sheep
yoghurt, allspice, almonds

AVOCADO ESCABECHE (vg)

Marinated avocado escabeche
with sweet roasted carrot

BABY BRIOCHE (v)

King Oyster mushroom, piquillo
pepper, basil and rocket in brioche

QUAIL EGG GILDA (v)

Skewer of quail egg, piparra
pepper, sun-dried cherry tomato
and green manzanilla olive

STUFFED OLIVES (vg)

Gordal olives stuffed with
aromatic vermouth

17.50

(v) Vegetarian (vg) Vegan - Scan the QR code for full allergens.

Traces of all allergens may be found in our kitchen. If you require any further information, just ask a member of staff and they will be happy to help.

A discretionary service charge of 12.5% is added to all bills.

All service charges are split between our in-house team

VAT included.





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