

# Los Pintxos

Pintxo de charcutería / Spanish <b>charcuterie</b>	8
Gazpacho de fresa con pimientos / <b>Strawberry</b> and sweet bell <b>pepper</b> gazpacho *	4
Nuestra ensalada mixta / Our mixed <b>salad</b> **	6
Ensalada de queso halloumi parrillado, chorizo y piñones / <b>Halloumi</b> cheese salad with arugula, chorizo chips and grilled pine nuts	7
Espárragos blancos vestidos de jamón serrano / <b>White asparagus</b> wrapped with <b>serrano ham</b> *	5
Carpaccio de pulpo con vinagreta de cava / Poached <b>octopus</b> carpaccio with cava vinegar *	7
Tartar de remolacha y salmón ahumado / <b>Yellow beef</b> tartar with smoked salmon and feta cheese *	6
Tartar de salmón del río Biçasoá / Duo of <b>salmon</b> tartar *	7
Sardina marinada / Fresh marinated <b>sardine</b> **	5
Salpicón de txangurro del puerto de Zumaia / Duo of fresh marinated <b>crab</b> with roasted peppers and grilled <b>prawn</b> *	5
Terrina de foie gras con su cebolla confitada / <b>Foie gras</b> torchon with onion confit **	9
Tartar de pato ahumado / Smoked <b>duck</b> tartar **	7
Carpaccio de res con queso manchego / <b>Beef</b> carpaccio with manchego cheese *	6
Carpaccio de wapiti con su vinagreta de chardonnay / <b>Elk</b> carpaccio with chardonnay vinaigrette *	8
La sopa de inspiración del momento / <b>Soup</b> of the day **	6
Piquillo relleno de cangrejo y camarones / Crab and shrimp stuffed <b>piquillo</b> with a shellfish sauce *	8
Ostras tempurizadas en cama de puré de coliflor y tocino ahumado / Tempura <b>oysters</b> with cauliflower puree and bacon vinaigrette	7
Revuelto de bacalao / Scrambled <b>eggs</b> with Basque <b>cod</b> *	5
Txori-pulpo / Grilled <b>chorizo</b> and <b>octopus</b> , chickpea puree, marinated red onions and citrus vinaigrette **	8
Bacalao a la biscaína / <b>Black cod</b> with tomato virgin sauce *	9
Vieiras con su txapela / Seared <b>scallop</b> with chorizo tapenade	7
Calamar relleno de jamon serrano y queso en cama de pasta y vinagreta de anchoas / Stuffed <b>calamari</b> with cheese, pine nuts and serrano ham, served on a bed of pasta with anchovy vinaigrette	8
Nuestra tortilla de patata y bacalao desalado con mayonesa al chipotle / Unsalted <b>cod</b> tortilla fried and served with chipotle aioli	7
Langostinos a la gitana / Garlic <b>prawns</b> with roasted red pepper sauce *	7
Cola de langosta a la parrilla / Grilled <b>lobster</b> tail *	13
Croqueta de arroz azafrañado en salsa de tomate y frutos de mar / Rice <b>croquette</b> served with a tomato and seafood sauce	8
Alcatxofas con almejas y jamón serrano / <b>Artichokes</b> with <b>clams</b> and <b>serrano ham</b>	6
Escalera de verduras a la parrilla / Quintet of grilled <b>vegetables</b> *	6



# Los Platos

Hojaldre de tomate y queso de cabra del caserío y aceite de perejil / Cherry tomato and wild herb <b>goat cheese</b> tart with parsley oil	7
Higo relleno de jamón serrano y queso mahon / Stuffed <b>fig</b> with serrano ham and mahon cheese *	6
Dúo de quesos españoles / Duo of Spanish <b>cheeses</b> **	10
Codorniz a la castellana / <b>Half quail</b> on a pasta bed with smoked ham and pine nuts	7
Ravioles con molleja de pato de nuestro caserío / Goat cheese <b>ravioles</b> with duck stew	6
Pintxo de carrillera en salsa de Rioja / <b>Beef cheeks</b> with old style mustard mash	6
Txampis rellenos como me enseñó Arzak / <b>Mushrooms</b> stuffed with duck confit	5
Foie gras a la plancha / Seared <b>foie gras</b> on a bed of lentils with a reduction of sherry vinegar *	11
Morcilla de Burgos / <b>Black</b> (blood) <b>pudding</b> with apple chutney	5
Txori-morci / Grilled <b>chorizo</b> and <b>black pudding</b>	5
Estofado de txampiñones salvajes y caracoles / Ragout of <b>snails</b> and wild <b>mushrooms</b> with parsley oil	7
Pintxo de puerco marinado en especias sobre un puré de apionabo / Pintxo of <b>pork loin</b> 5 spice rub, sautéed spinach with celeriac puree and sherry reduction **	7
Medallón de ciervo al chilindrón / <b>Venison</b> medallion, butternut squash puree and truffle salt **	14
Costilla de bisonte en su salsa barbecue / <b>Bison ribs</b> , home-made barbecue sauce and quinoa salad *	11



Bacalao negro en salsa virgen / <b>Black cod</b> with tomato virgin sauce *	27
Filete de puerco marinado en especias sobre un puré de apionabo / <b>Pork loin</b> 5 spice rub, sautéed spinach with celeriac puree and sherry reduction **	26
Carrillera en salsa de Rioja / Braised <b>beef cheeks</b> with old style mustard mash	26
Magret de pato en risotto al pecaador / Sliced <b>duck breast</b> with safran risotto **	24
Faba da a la asturiana / White <b>bean</b> , <b>chorizo</b> , <b>black pudding</b> and <b>duck leg</b> confit	27
Filete de res con queso de cabra gratinado / <b>Filet mignon</b> , roasted asparagus and goat cheese **	32
Costillas de cordero en cama de txampis salvajes / <b>Lamb rack</b> , roasted wild mushrooms and green salad **	35
Chuletón de res cubierto de espárragos gratinados / <b>Rib eye steak</b> , grilled asparagus and manchego cheese (900 gr. - for 2) *	44
Plato variado de quesos españoles / Plate of varied Spanish <b>cheeses</b> **	27

## Menu Dégustation

Includes four chef's choice pintxos and a main dish of your choice

- Additional \$6 if the main dish chosen is the **lamb rib**

- Additional \$8 per person if the main dish chosen is the **rib eye steak**

\* Gluten free

\* Could be served gluten free, please advise the waiter

## Group options

For groups, we offer three options;

### **Tasting menu** (38\$ / person)

Our tasting menu consists of 3 courses; there are four pintxos chosen by the chef as well as a main course of your choice from the menu. To see a list of our main courses, please visit our website at: <http://pintxo.ca/en/menu.pdf>

### **Shared pintxos** (À la carte pricing)

For this option, your group will choose a variety of pintos to be shared between everyone at the table. We recommend that you choose approximately 8-12 pintos per group, keeping in mind that one pintxo is enough for two people to share and that we will double each pintxo according to the size of your party. For example, for a group of 20, we will bring each dish 10 times. You are welcome to choose these pintxos ahead of time by visiting our website: <http://pintxo.ca/en/menu.pdf>

### **Shared pintos chosen by the chef** (À la carte pricing according to your budget)

In order to make things easier for your party, we will gladly create a menu for you based on customer favourites and our personal must-haves. In this case, please advise us of any allergies or dietary concerns and we will work around them and take care of the selections for you.

Coffee and desert are not include

We look forward to seeing you!