

THE BASQUE

— KITCHEN —

SNACKS

- Grilled sourdough** & extra virgin olive oil 5 ✓
- Pan al ajillo**, grilled sourdough & roast garlic butter 5.5
- Pan con tomate** 6.5 - Add iberico ham for 3.5 extra ✓
- Spanish speciality olives** 4.5 GF ✓
- Gildas** (Olives, anchovies and pickled green chillies) 2.5 (each) GF
- Iberico ham croquettes** 3.5 (each) GF
- Wild mushroom croquettes** 3.5 (each) GF
- Baked Camembert**, roasted dates, almonds & herbs 15

CURED MEAT

- Iberico chorizo** 11 GF
- Jamon iberico de bellota** 16 GF

TAPAS TO START

- Patatas Bravas**, confit garlic alioli & spicy brava sauce 7.5 GF
- Calamares**, green mojo & ali-oli foam 10 GF
- Gambas al ajillo** 10 GF
- Txistorra**, (Basque chorizo) 9.5 GF
- Galician-style octopus**, smoked paprika and extra virgin olive oil 16 GF
- Roasted cauliflower**, romesco sauce 9 GF ✓
- 12h Braised pork belly**, home-made BBQ sauce & Basque green chilli 13 GF
- Hispi cabbage**, chargrilled with our dressing, pumpkin seeds & wild garlic oil 9 GF
- Winter salad**, pumpkin, celeriac, beetroot, feta cheese & balsamic/lemon dressing 9 GF

LARGER PLATES

- Fish of the day** (Check the board) MP GF
- Beef ribeye extra mature** (8-oz), chips & piquillo peppers 28 GF
- 100% Iberian pork pluma**, roast potatoes & piquillo peppers (ask for sizes available) 16 per 100g GF
- Lobster soupy rice (min for 2)** 38 pp GF
- TXULETON - 1 KG FORERIB ON THE BONE** - chips & piquillo peppers (for 2) 72 GF

SIDES

- Hand-cut Chips** 5 GF ✓
- Caramelized carrots** with feta and yogurt dip 5.5 GF
- Vegan sobrasada** dip 4 ✓

PREORDER

24h in advance

- Paella** (chicken chorizo/seafood/vegetable) (min for 2) 18 pp
- Roasted lamb leg**, on a bed of potatoes & green salad (for 2) 55
- Whole suckling pig** (to share between 6 or 8) (5 days in advance) 195