



PINTXOS [read.: pin^tʃos]

are snacks from the north of Spain - the Basque Country. The name comes from the toothpick - pintxo (pincho in Spanish). Very often these are skewers with vegetables, seafood or cold cuts, but most often it is a colorful and well-balanced monoportion on a baguette, which is eaten with wine.

Every day we prepare about 20 types of Pintxos!

The ones most often chosen by our guests are:

Gilda - olive / anchovy / pepper skewers

Marinated Bornholm herring in croissant and white chocolate

Peppers stuffed with tuna

Chistorra - baguette/padron/chistorra/aioli

Black pudding / Goat cheese / beetroot jam

Serrano ham / pickled tomato / Manchego cheese

Confit bacon / caper aioli / apple / demi glace

Marinated eggplant in pesto and garlic with nuts, in a black bun

Txuleta de setas - mushroom cutlet / marinated raisins / spinach / aioli

SETS

pintxos of your choice from the bar

4 Pintxos 39 zł

6 Pintxos 59 zł

9 Pintxos 79 zł



TAPAS

MEAT

Chorizo a'la cidra 29 zł

shallot / garlic / cider / apple
butter / parsley

suggested wine: white La Poda Rias Baixas

Chorizo vino Tinto 29 zł

shallot / garlic / red wine
butter / parsley

suggested wine: red Luis Canas Crianza

Tocino al horno lento 29 zł

Bacon slow roasted / aioli with pickled
lemons / cider and demi-glace reduction

Tartar de ternera 49 zł

Beef tartare, marinated pepper onion /
pickled tomato / sv egg yolk / chorizo mayonnaise

Albondigas 35 zł

pork and lamb meatballs /
bravo tomato sauce

Charcuterie board for two 69 zł

fuet / chorizo / jamon serrano /
sobrasada / olive

suggested wine: red Luis Canas Reserva

SEAFOOD AND FISH

Mejillones al horno 29 zł

baked mussels / goat cheese / chipotle /
herb crumble/ crispy baguette

suggested wine: La Guita Manzanilla sherry

Boquerones fritos 35 zł

fried anchovies / grilled lemon /
black aioli

Calamares fritos 35 zł

Calamari fries / grilled lemon /
caper aioli

Gambas con chistorra 49 zł

shrimps / chorizo / shallots / garlic /
butter emulsion / parsley

suggested wine: white La Poda Rias Baixas

Pulpo alla gallega 45 zł

sliced octopus / colored potatoes /
black aioli / smoked paprika / chipotle

Pulpo al vino 49 zł

octopus / wine-butter emulsion / potatoes / fried
olives / cherry tomatoes

suggested wine: white Luis Canas Vinas Viejas

TAPAS BOARD, recommended for 2 people 129 zł

selection of cold meats, selection of cheeses, olives, pimientos de padron peppers,
brava and aioli sauces, patatas bravas

suggested wine: red Senorio de P. Pecina Reserva



TAPAS VEGE

Tortilla z topinamburu 23 zł

romesco / crunchy nuts / olive oil

Royal oyster mushroom 25 zł

peanut sauce / Jerusalem artichoke puree

Croquetas de coliflor 23 zł

cauliflower / béchamel / coriander / blue cheese

Pimientos de Padron (Vegan) 21 zł

fried padron peppers / Maldon salt /
romesco sauce

Patatas bravas (Vegan) 23 zł

fried colorful potatoes / brava sauce /
vegan herbal aioli

Pickled olives (Vegan) 21 zł

marinated in garlic and herbs

Cheese board for two 69 zł

Manchego / Cabrales / goat roulade /
caramelized nuts / fig jam

suggested wine: Rosado Lambuena Rioja rosé

ENSALADAS / SALADS

Ensalada De Pato Asado 49 zł

lettuce mix / roast duck / citrus / Manchego cheese flakes / cherry sauce

suggested wine: red Luis Canas Tinto Joven

Cezar

romaine lettuce / dijon mustard / anchovies / lemon juice / cheese

with grilled chicken breast 44 zł

with grilled shrimps 49 zł



SOPAS / SOUPS

Sopa de pescado Fish soup with sour cream and seafood	25 zł
Caldo de carne Beef broth with croquette and Spanish fideua pasta	27 zł
Crema de calabaza Pumpkin cream, spicy - sweet with pumpkin seeds	19 zł

RACIONES / MAIN DISHES

Hamburguesa beef / butter bun / caper aioli / brava sauce / pickles / grilled romaine lettuce / chorizo vela / cheese / patatas bravas	45 zł
Carrilleras de cerdo ['karijeras de czerdo] pork cheeks / potato puree / Jerusalem artichoke mousse / crispy bacon / colorful carrots / demi glace with cider / kale chips <i>suggested wine: red Luis Canas Rioja Crianza</i>	69 zł
Txuleta ['czuleta] Argentinian roast beef steak / mashed potatoes / salad mix / 3 sauces <i>suggested wine: red Senorio de P. Pecina Reserva</i>	99 zł
El bacalao al pil pil pan-fried cod / mashed potatoes / breaded egg poshe / stem broccoli / hollandaise sauce <i>suggested wine: white Vina Mayor Rueda</i>	59 zł
Frito misto fried seafood: calamari / shrimps / mussels / patatas bravas/ sauces to choose from / grilled lemon <i>suggested wine: white La Poda Rias Baixas</i>	49 zł
Pulpo a la plancha grilled octopus tentacle / fried colorful potatoes / tomatoes / olives / garlic / romesco sauce / roe / spinach <i>suggested wine: white Un Culin Jose Antonio Garcia</i>	89 zł



SANGRIA OF OWN RECIPE

Dry, mint-cucumber white sangria by glasses	20 zł
Dry white sangria 1l White wine / Mint / Cucumber / Lilac	95 zł
Sweet, spicy red sangria by glasses	20 zł
Red sangria 1l Red Wine / Cherry / Vermouth / Blackthorn	95 zł

BEER

San Miguel beer but. 0.33 l	17 zł
Craft beer from the 100mostly brewery 0,5l	21 zł

ALCOHOL FREE DRINKS

Sparkling / still water 0.3l	9 zł
Sparkling / still water 0.7l	15 zł
ON Lemon 0,33l (gooseberry, pear, jasmine icebat, matchbata, rhubarb, yerbata, pomegranate yerbata, plum)	14 zł
Red Bull	15 zł
Coca - Cola, Cola zero, Fanta, Sprite, Kinley Tonic	12 zł
Cappy apple or orange juice	12 zł
Coriander or Lemon Lemonade	16 zł
Freshly squeezed orange or grapefruit juice or a mix	18 zł
Cafe Solo or Espresso Macchiato	9 zł
Cafe Doble or Doppio Macchiato	12 zł
Cafe Americano	12 zł
Cafe Cappuccino	14 zł
Cafe Latte or Flat White	16 zł
Cafe con leche vegetal (with plant milk)	18 zł
Cafe Carajillo	20 zł
TEA (English Breakfast / Sencha / Earl Grey / Fruit)	16 zł
Mint	16 zł