

PINTXO people

restaurant deli bar

WINTER MENU TXOICE

The PINTXO philosophy is one of respect for the innate qualities of the ingredients, a real passion for the culinary art and a genuine desire to satisfy you, our guests. All the dishes are designed to be shared from tantalising fish and meat dishes to seasonal vegetable dishes. Get stuck in, or give the servers your likes and dislikes and let them order for you.....Enjoy!

beef carpaccio and quince jelly with manchego cheese	£5
cherry vine tomatoes roasted with rock salt and olive oil (v)	£3
grilled scallops and dried apple and liquorice syrup	£6
foie gras terrine with coffee and mango puree	£10
deep fried squid salad with black ink vinaigrette	£5
chicken and chistorra skewers glazed with a honey dressing	£7.5
courgette and pumpkin lasagna with mushroom sauce (v)	£8
seared tuna sashimi with tomato jam and basil	£11
tofu and chickpea with goat cheese and sesame (v)	£4.5
roasted pork belly with dried black olives and peach puree	£8
red pepper and tomato salad with red onion and cumin (v)	£4.5
lamb lollipops with coriander yoghurt and dried apricots	£9
ox hanger steak with lime custard and thyme crisps	£8
saffron cured salmon tataki with poached fennel	£8.5
winter green salad with seasonal fruits and nuts (v)	£4
grilled sea bream with mussels and green olive vinaigrette	£10
octopus with chorizo and orange all i oli	£9
fried potatoes with hot bravas sauce and al l oli (v)	£2.5
grilled rib eye with piquillo sauce and blue cheese	£10
green beans grilled with egg dressing (v)	£3
padron peppers (v)	£3.75

PINTXO POSTRES

and recommended dessert wines by the glass

chocolate coulant with banana crumbs and banana ice cream	£5
castaño dulce monastrell – Yecla	£8.5
our award wining cheese board with quince and apple sorbet!	£5
· brown brothers orange Muscat – Victoria – Austrailia	£6
red wine and honey french toast with clove ice cream	£4
doughnuts with apple compote and cinnamon ice cream	£4
solera 1847 – Jerez	£5.5
caramel poached pear with rosemary custard and pear sorbet	£4.5
sanchez romate hnos reserves Pedro Ximenez – Jerez	£4
chocolate chocolate chocolate chocolate chocolate (five ways)	£5
moscatel de la marina - Alicante	£4
· red fruit tea with basil creme caramel and almond crust	£4
	
noe pedro ximenez – Jerez	£8
trentham estate noble taminga – murray river – Austrailia	£6
vi de gel.....gewurtzaminer – Penedes	£11.5
vi de gel – Riesling – Muscat	£11.5
moscatel de la marina – Alicante	£4
albert I noia dolc adria – Penedes	£11.5

An optional service charge of 12% will be added to your food bill.
It is our policy that all of this goes straight to the staff.