

FRESHLY MADE PINTXOS

Pinchos are Spain's irresistible answer to the perfect snack - small, vibrant and delicious. We recommend 2 or 3 to start and see how you go. **Pinchos change daily.**

BAR RIOJA FOOD MENU

Anchoa Gran Reserva

3.95

Santoña Anchovy cured for 2 years, awarded 3 gold stars as best anchovies, served on crispy coca bread and grated tomatoes with Montes de Toledo DOP extra virgin olive oil.

Gilda

3.25

Small skewer of anchovy, spicy piparra chilli and Gordal olive.

Manzanilla Olives

4.50

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar.

Sourdough Bread

5.00

Rustic sourdough bread served with Montes de Toledo D.O.P. cold pressed extra virgin olive oil.

Pan Con Tomate

6.75

Fresh and juicy grated tomatoes with Montes de Toledo DOP extra virgin olive oil, garlic and smoked Pimentón de la Vera, toasted artisan coca flat bread from Cataluña.

Croquetas (x6)

11.50

Creamy croquetas made with Ibérico ham, salmorejo sauce.
Add extra Manchego shavings 1.50

Charcuterie Selection

19.50

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin.

Jamón Ibérico Green Label

15.50

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres.

Jamón Ibérico Juan Pedro Domecq

24.50

100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa in Jabugo (Huelva). Air cured for 48 months. Unparalleled depth of flavour and exquisite texture. Six times awarded 3 gold stars as the best Ibérico ham.

Artisan Cheese Selection

19.50

Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite.

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Talos De Chorizo

10.50

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress, pickled red onion.

Gambas Al Ajillo

15.50

Succulent wild atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine.

Tortilla de Patatas

11.50

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre.

Grilled Octopus

21.00

Tender octopus leg, potato al caliu, ajada sauce, smoked pimentón, Montes de Toledo D.O.P. cold pressed extra virgin olive oil.

Chicken Breast

15.50

Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos.

Rib-eye Steak (200g)

27.50

Juicy and tender 'Frisona' rib-eye steak dry-aged for 21 days, fresh rosemary and crushed black pepper, confited piquillo peppers from Navarra and mixed leaf salad.

DESSERTS

Baked Basque Cheesecake

8.50

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

Chocolate Truffles

4.75

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee.