PINTXITO

HAPPY HOUR
MONDAY to FRIDAY
4 – 6PM

125ML HOUSE WINE 5.0

PORTOBELLO PILSNER 5.0

SANGRIA 6.0

(V) Vegetarian (VG) Vegan – Scan the QR code for full allergens.

Traces of all allergens may be found in our kitchen. If you require any further information, just ask a member of staff and they will be happy to help.

KAIXO /kai-shoh\
‘hello’

Inspired by the pintxo bars of Bilbao, San Sebastián and his hometown of Vitoria-Gasteiz, Executive Chef Nacho Del Campo brings bold Basque flavours to Covent Garden.

Expect to find classics like Gildas, Tortilla Patata, and Basque Cheesecake, along with a few twists, all freshly prepared daily in house.

To match we have Basque wines including a range of Txakolis (sparkling, white, rosé and even a red), Riojas from the renowned Basque sub-zone wine region, cider and Patxaran.

Whether you’re here for a casual txikiteo (wine bar-hopping tradition) or an evening of catching up with friends over delicious bites, we invite you to experience the magic of Basque hospitality.

TOPA /top-ah\
‘cheers!’

SPARKLING WINE

Made in the traditional method, the same as champagne

	125ml	175ml	bottle
TXINPART EXTRA BRUT TXAKOLI, HIKA (VG | O)	9.9	14.5	58
GETARIAKO TXAKOLINA | VIURA, CALAGRENO (11.5% abv)			
Fresh and elegant with soft stone fruits and pear, hints of brioche, and a fine, persistent mouthfeel			
92/100 James Suckling			

Wines are listed in order of weight, lighter to fuller.

WHITE

	125ml	175ml	bottle
HIRUZTA, TXAKOLI (VG)	9.9	13.9	52
GETARIAKO TXAKOLINA | HONDARRABI ZURI (11.5% ABV)			
Crisp and zesty with apple, pear, grapefruit and a light spritz; dry, mineral finish			
92/100 Guia de Vinos			
BODEGAS LUIS CAÑAS BLANCO (VG | O)	7.9	9.9	39
RIOJA ALAVESA | VIURA, MALVASIA, TEMPRANILLO BLANCO (12.3% abv)			
Elegant and structured with complexity from French oak barrels			
'LAS PARCELAS' BLANCO, BIDEONA (VG | O)	9.9	13.9	52
RIOJA ALAVESA | VIURA (12.5% abv)			
Aromas of stone fruit, herbal and white floral notes, refreshing and delicate palate, with real poise and a chalky, mineral finish			
MAÑOSO BLANCO (VG | O)	6.9	8.9	33.5
RIOJA ALAVESA | VIURA (12.5% abv)			
Orchard fruits, with a slightly creamy texture			
JARRARTE BLANCO, ABEL MENDOZA (VG | O)	10.9	13.9	52
RIOJA ALAVESA | VIURA, MALVASÍA DE RIOJA, TORRONTÉS, TEMPRANILLO BLANCO, GARNACHA BLANCA (13.5% abv)			
Luscious, vibrant, almost tropical palate with hints of fennel and lychee, complex and exciting			
93/100 Decanter			
VIURA, ABEL MENDOZA (VG | O | B)	13.6	17.5	72
RIOJA ALAVESA | VIURA (14.5% abv)			
Intense, floral and complex with citrus, spice and a smooth, silky finish - outstanding!			
94/100 Tim Atkin MW (2023)			

(VG) Vegan | (O) Organic | (B) Biodynamic

Wines are listed in order of weight, lighter to fuller.

PINK / SKIN CONTACT

	125ml	175ml	bottle
TXAKOLI ROSE, HIKA (VG | O) GETARIAKO TXAKOLINA | HONDARRABI BELTZA, HONDARRABI ZURI (11.5% abv) Bright pink and fresh, with vibrant red fruit, citrus, and herbal notes. Crisp acidity and a lively, mineral mouthfeel	9.9	13.9	52
MURIEL ROSADO RIOJA ALAVESA | TEMPRANILLO, GARNACHA (13% abv) Pale, elegant and dry with delicate aromas of strawberries and cherries	7.8	9.9	39
BHILAR BLANCO, BODEGAS BHILAR (VG | O | B) RIOJA ALAVESA | VIURA, GARNACHA BLANCA (12.5% abv) 'Orange' skin contact wine with zesty aromas of citrus peel and a delicately creamy texture, mineral finish 🏆 *91/100 Tim Atkin*	9.5	13.5	52
PHINCAS THOUSAND MILS BLANCO, BODEGAS BHILAR (VG | O | B) RIOJA ALAVESA | VIURA, GARNACHA BLANCA, MALVASIA (12.5% abv) Deliciously complex, with aromas of baked apple, chamomile and orange marmalade with a delicate earthy touch 🏆 *Decanter 95/100*	12.5	16.8	64

Rooted in tradition, Basque wine is expressive and made to be shared. From lightly sparkling Txakoli to characterful reds, these wines are crafted to pair perfectly with pintxos and long conversations.

RED Wines are listed in order of weight, lighter to fuller.

	125ml	175ml	bottle
MAÑOSO JOVEN TINTO RIOJA ALAVESA | TEMPRANILLO (12.5% abv) Bright aromas of sweet berry fruits	6.9	8.9	33.5
JARRARTE TINTO, ABEL MENDOZA (VG | O | B) RIOJA ALAVESA | TEMPRANILLO (14% abv) Fresh energetic red made using carbonic maceration. Bright young fruit, notes of cocoa, liquorice, and balsamic	9.9	13.9	52
NALO MELI, ETÉREA KRIPAN (VG | O | B) RIOJA ALAVESA | GRACIANO (13% abv) Vibrant and herb-scented, with bright red fruit, violet and a mineral edge. Great with grilled meats	9.6	12.3	48
BODEGAS MURIEL CRIANZA RIOJA ALAVESA | TEMPRANILLO (14% abv) Vibrant, ripe red fruit, graphite notes. A classic traditional style with a smooth vanilla undertone *91/100 James Suckling*	8.6	10.9	44
TXAKOLI RED, HIKA (VG | O) GETARIAKO TXAKOLINA | HONDARRABI BELTZA (13% abv) Fresh Atlantic red with plum, spice, balsamic, and subtle oak *Silver Medal Sommelier Awards*	11.9	15.5	60
'LAS PARCELAS' TINTO, BIDEONA RIOJA ALAVESA | TEMPRANILLO (14% abv) Pure and fresh cherry and raspberry fruit. Graphite notes and a long, mineral finish	9.9	13.9	55
BODEGAS LUIS CAÑAS, RESERVA RIOJA ALAVESA | TEMPRANILLO, GRACIANO (14.2% abv) Fresh and mellow on the palate, with polished tannins and a long, fruity finish with hints of liquorice *92/100 Tim Atkin MW*	12.9	17.8	65
PHINCA EL VEDAO, BODEGAS BHILAR (VG | O | B) RIOJA ALAVESA | GARNACHA (14.5% abv) Rare and expressive, inviting berry fruit, satisfying warmth and depth. Biodynamic, matured in French oak, elegant finish *93/100 The Wine Advocate*	11.8	15.8	62
FINCA MARTELO RESERVA, TORRE DE OÑA RIOJA ALAVESA | TEMPRANILLO, FIELD BLEND (14.5% abv) Intense, perfumed aromas, ripe red and dark berry fruit, notes of tobacco. A polished supremely elegant modern Rioja *95/100 The Wine Advocate | Guía Peñín 94/100*	15	19.5	75
MARQUÉS DE RISCAL XR RIOJA (VG) RIOJA ALAVESA | TEMPRANILLO, GRACIANO (14% abv) Opulent black cherry and spice aromas, dense dark fruit, and a long, beautiful finish. *96/100 Decanter*	18	24	90

(VG) Vegan | (O) Organic | (B) Biodynamic

CIDER & BEER

330ml bottle

CURIOUS APPLE CIDER
5.2% abv — 6.5
Made from hand-picked Ruben and Bramley apples, fermented with Bacchus wine yeast for bright, fresh and crisp notes of apple and elderflower.

PORTOBELLO PILSNER
4.6% abv — 6.75
A Pilsner style lager that's balanced, well rounded and crisp

BASQUE COCKTAIL, SPIRITS & LIQUEURS

SANGRÍA — 10 / Jug | 30
A fresh sangría, fruity, vibrant and crisp

KALIMOTXO — 6
Red wine and coca cola, energises you and gives you a buzz.
Don't knock it till you've tried it!

ASTOBIZA DRY GIN & TONIC — 50ml 15
Delicious Basque gin made with 11 exclusive local and vineyard botanicals and wild juniper berries. Served with Fever-Tree Tonic.
Best Spanish London Dry at the World Gin Awards

SOFT DRINKS

SQUISH COLD PRESSED ORANGE JUICE	250ml	4.95
SQUISH COLD PRESSED APPLE, CARROT AND GINGER JUICE	250ml	4.95
COCA COLA ORIGINAL	330ml	3.95
DIET COKE	330ml	3.95
GINGERELLA	300ml	4.5
LEMONY LEMONADE	300ml	4.5

FRESHLY MADE PINTXOS

Pintxos /pinch·oh's/ are the Basque Country's irresistible little bar bites – vibrant, punchy, and bursting with flavour. Each one is a small but mighty mouthful, so we recommend ordering 2 or 3 to start and going from there.

PINTXOS /pinch·oh's\

KIKOS 3.0
Roasted crispy corn snack

MARCONA ALMONDS 5.0
Fried Marcona almonds, lightly salted

MARINATED OLIVES (VG) 5.5
House marinated Manzanilla olives in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar

GILDA 3.5
The Basque original: anchovy, piparra chilli and green manzanilla olive on a skewer

ANCHOVY GRAN RESERVA 4.5
Award-winning Santoña anchovy (cured 2 years) on toasted sourdough bread and smoked butter

POTTED CRAB 6.0
Devon crab with shallots, lemon zest, home made alioli and piparra pickled chilli

AVOCADO ESCABECHE (V) 5.0
Avocado and lime cream, carrot escabeche and Espelette pepper with extra virgin olive oil. Served with rosemary and olive oil crackers

SOMETHING SWEET?

BURNT BASQUE CHEESECAKE (V) 5.75
A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, with a tart blueberry jam

Please speak to a member of the team for information about allergens.

TAPAS

SOURDOUGH BREAD (V) — 6.0
Sourdough bread with smoked butter

PAN CON TOMATE (V) — 7.0
Freshly grated tomatoes, extra virgin olive oil, smoked Pimentón de la Vera D.O.P. on sourdough toast
*Add extra Jamón Ibérico 7.5

PATATAS BRAVAS (V) — 9.5
Homemade twice cooked potatoes with spicy tomato sauce and alioli
Vegan without alioli

GUERNIKA PEPPERS (VG) — 9.5
Roasted Guernika green peppers with extra virgin olive oil and 'Flor de Sal'

CHORIZO EMPANADAS (x3) — 12.5
Chorizo, piquillo pepper and Idiazabal cheese pasties, served with spiced yoghurt dip
*Add an Extra Empanada 4.75

HAM CROQUETAS (x6) — 12.5
Creamy croquetas made with Ibérico ham served with ajada sauce (served hot)
*Add Idiazabal shavings 1.5

TORTILLA PATATA (V) — 13.5
Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre (served hot)

MEATBALLS VIZCAINA — 13.5
Chicken meatballs cooked in a rich tomato and red pepper sauce (served hot)

TXIGORTUTA — 13.5
Roasted ham toastie made with sourdough bread, smoked butter, soft Nata de Cantabria D.O.P. Frisona cow cheese, mixed leaves

ALBACORE TUNA & EGG SALAD — 15.5
Mixed leaf salad with soft boiled golden egg yolk, albacore tuna, cherry tomatoes, shallots, olives and cucumber with a cold pressed extra virgin olive oil and cider dressing

GAMBAS AJILLO — 19.5
Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and sourdough bread

TXANGURRO RICE — 19.5
Saffron rice with crab and Atlantic prawns cooked with a rich seafood stock
Please allow 20 minutes

CHARCUTERIE & CHEESE

*All served with Rosemary and Olive Oil Crackers

JAMÓN IBÉRICO 'GREEN LABEL' — 30g 10.0 / 60g 19.0
Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 24 months at over 1000 metres

JAMÓN IBÉRICO PLATTER — 19.5
Free-range ibérico ham, chorizo ibérico, salchichón ibérico

ARTISANAL CHEESE PLATTER — 19.5
Selection of 3 artisanal cheeses, walnuts, quince jelly and chilli jam

IDIAZABAL CHEESE — 8.5
Cured Latxa sheep's cheese, firm with an intense, nutty, buttery and lightly smoky taste, served with walnuts

CAMERANO CHEESE — 8.5
Cured Cameros goat's cheese, firm and compact with a full, intense flavour and a gentle lactic tang. Served with quince jelly

NATA DE CANTABRIA CHEESE — 8.5
Friesian cow's milk, known for its buttery, mild, slightly sweet and tangy flavour, with a soft melt-in-your-mouth texture. Served with chilli jam

SPECIALITY SPANISH COFFEE

CAFÉ SOLO / DOBLE — 2.95 / 3.75
Espresso / Double espresso

CAFÉ BOMBÓN — 3.90
Canary Island Speciality. Double espresso with a dash of condensed milk

CARAJILLO — 4.75
Espresso with a dash of Patxaran

CAFÉ CORTADO — 3.90
Double espresso with a dash of hot milk

CAFÉ CON LECHE / CAPPUCCINO — 3.90
Espresso with hot milk

CAFÉ TRIFÁSICO — 4.75
Combination of Cortado and Carajillo

POT OF TEA — 3.90
Please ask for our selection

BASQUE WORDS AND HOW TO SAY THEM

Hi / Hello
Kaixo /kai-shoh

Good morning
Egun on /eh-goon-on

Goodbye
Agur /ah-goor

Please
Mesedez /meh-seh-dess

Thanks
Eskerrik asko /es-keh-rik ahs-koh

White wine
Ardo zuria /ar-doh zoo-ree-ah

Red wine
Ardo beltza /ar-doh belt-sah

Rosé wine
Ardo arrosa /ar-doh ah-roh-sah

Beer
Garagardoa /gah-rah-gar-doh-ah

Cider
Sagardoa /sah-gar-doh-ah

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MORE THAN THE MENU

Make sure you don't miss a thing, from new menu items to fun Basque facts, and a taste of the culture beyond the plate

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