

PINTXOS

- Osetra Caviar Churros 32
- Anchovy Matrimonio 18
- Lobster, Corn & Foie Gras 17
- Sea Urchin Socarrat 30
- Jamon & Mushroom Txalupa 24

CONSERVAS

- 5J Ibérico de Bellota 40
- Cecina of Beef y Queso Azul 19
- Carpaccio of Bluefin Tuna 26
- Cured Sardines & Salsa Verde 24

VERDURAS

- Bartlett Pear, Manchego & Treviso
Crisp Red Beets, Walnut Crema & Apple Cider Vinaigrette 24
- Traditional Spanish Salad
Crisp Greens, Tender Herb & Xeres Vinegar 18
- Warm Melody of Vegetables
Roasted & Dressed with Arbequina Olive Oil 22

TXULETON STEAKS

- Vintage Galiciana | Queensland, AUS
Dry-Aged Mature Grass-Fed Cow - 96 Per Pound
- Holstien | California, USA
21 Day Dry-Aged by Flannery Farms - 83 Per Pound
- Charolais | Idaho, USA
Raised By Lot 29 Ranch &
45 Day Dry-Aged by Brunson Meat - 145 Per Pound
- Tajima | Pennsylvania, USA
Peacock Cattle Company &
House Dry-Aged for 28 Days - 150 Per Pound

ACCOMPANIMENTS

- Tallow Fried Potatoes 11
- Nico's Piquillos 15
- Crisp Artichokes 19
- Hongos y Huevo 26
- Ibérico Fried Rice 16
- Bone Marrow Potato Purée 26
- Judion Beans & Morcilla 16

A CLASSIC

TORTILLA ESPAÑOLA

16

- 5J Jamón 16
- Osetra Caviar 66
- Trufa Negra 28

BASTIAN SPECIALTIES

- Grilled Golden Caviar 88
- Cigalas A La Plancha 32
- Salt Roasted Carabinero 50
- Black Truffle Beef Tartare 34
- Spider Crab Arroz Cremoso 38 / 68
- Octopus Fideuà Negra 55

FROM OUR ASADOR

- Wild Scorpion Fish 87 Per Pound
- Sole Amandine 72 Per Pound
- Deep Sea Besugo 82 Per Pound
- Crispy Segovian Pig 125 Per Quarter
- Slow Roasted Lechazo 125 Per Quarter

THE SANMIGUEL

Hand Cut Bone In Steak
Under One Pound

73



