



## TIERRA

### TAPAS

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| <b>ACEITUNAS MIXTAS</b>                                                       | 2 290 |
| Mixed spanish olives<br>( LF / GF / V )                                       |       |
| <b>PIMIENTOS DE PADRÓN</b>                                                    | 1 990 |
| Roasted Padrón peppers<br>( LF / GF / V )                                     |       |
| <b>ESPINACAS CON GORGONZOLA</b>                                               | 2 190 |
| Spinach with creamy gorgonzola<br>( GF / V ) ( 7 )                            |       |
| <b>PATATAS BRAVAS MIXTAS</b>                                                  | 1 990 |
| 3 types of fried potatoes with alioli and salsa brava<br>( LF / V ) ( 1 / 3 ) |       |
| <b>ENSALADA DE GARBANZOS</b>                                                  | 1 590 |
| Chickpea and tomato salad with cilantro<br>( LF / GF / V )                    |       |
| <b>ALCACHOFA</b>                                                              | 2 190 |
| Fried artichokes with citrus alioli<br>( LF / GF / V ) ( 3 )                  |       |

### PINTXOS

|                                                                                                          |       |
|----------------------------------------------------------------------------------------------------------|-------|
| <b>PAN TUMACA</b>                                                                                        | 650   |
| Baguette catalana with homemade tomato sauce<br>( LF / V ) ( 1 )                                         |       |
| <b>SALMOREJO</b>                                                                                         | 1 790 |
| Andalusian tomato soup topped with Serrano ham and a chopped boiled egg<br>( LF ) ( 1 / 3 )              |       |
| <b>TORTILLA DE PATATAS</b>                                                                               | 1 290 |
| Spanish potato and onion omelette with Padrón pepper skewer<br>( LF / GF / V ) ( 3 )                     |       |
| <b>CROQUETAS</b>                                                                                         | 1 890 |
| Spanish cheese and vegetable croquettes with tomato salsa<br>( V ) ( 1 / 3 / 7 )                         |       |
| <b>VERDURAS A LA PLANCHA</b>                                                                             | 1 790 |
| Catalan baguette, grilled aubergine, zucchini, cream cheese with herbs, Padrón pepper<br>( V ) ( 1 / 7 ) |       |
| <b>SETAS DE BURGOS</b>                                                                                   | 1 690 |
| Grilled mushrooms with parsley and garlic oil<br>( LF / V )                                              |       |

## GRANJA

### TAPAS

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| <b>TABLA DE JAMONES</b>                                           | 3 990 |
| Spanish ham and salami plate<br>( LF ) ( 1 )                      |       |
| <b>TABLA DE QUESOS</b>                                            | 2 990 |
| Spanish cheese plate<br>( GF / V ) ( 7 )                          |       |
| <b>CHORIZO AL VINO TINTO</b>                                      | 2 990 |
| Chorizo in red wine<br>( GF )                                     |       |
| <b>ALBONDIGAS</b>                                                 | 2 790 |
| Spanish meat-ball with homemade tomato sauce<br>( LF ) ( 1 / 3 )  |       |
| <b>CROQUETAS DE JAMÓN</b>                                         | 1 990 |
| Spanish croquettes with Serrano ham and jalapeno<br>( 1 / 3 / 7 ) |       |
| <b>TERNERA</b>                                                    | 2 990 |
| Beef flank steak in cilantro-parsley marinade<br>( LF / GF )      |       |

### PINTXOS

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| <b>QUESO DE CABRA CON JAMÓN SERRANO</b>                                                                       | 1 890 |
| Baguette catalana, sun-dried tomato cream, goat cheese, onion chutney and Serrano ham<br>( 1 / 7 )            |       |
| <b>SOBRASADA</b>                                                                                              | 1 990 |
| Baguette catalana, Majorcan sausage with honey and walnut<br>( 1 / 7 / 8 )                                    |       |
| <b>HAMBURGUESA</b>                                                                                            | 2 190 |
| Pintxo mini hamburger with goatcheese<br>( 1 / 3 / 8 )                                                        |       |
| <b>VALENCIA</b>                                                                                               | 1 790 |
| Baguette catalana, gorgonzola cream, fried Spanish sausage with crispy onion, honey-mustard<br>( 1 / 7 / 10 ) |       |



## MAR

### TAPAS

**GAMBAS AL AJILLO** 3 990  
Chili garlic shrimp  
(LF / GF) (2)

**PESCAÍTO FRITO** 1 990  
Crunchy fried small fish  
with lemon and alioli  
(LF / GF) (3 / 4)

**CHIPIRONES** 2 190  
Fried baby squid with  
garlic parsley alioli  
(LF) (1 / 14)

**ENSALADILLA RUSA** 1 690  
Tuna mayo salad  
with egg and vegetables  
(LF) (1 / 3 / 4)

### PINTXOS

**CALAMARES ROMANA** 1 890  
Baguette catalana, beer-battered  
tempura calamari with citrus alioli  
(LF) (1 / 2 / 3 / 14)

**TOSTADA DE ANCHOA** 1 990  
Baguette catalana, Andalusian  
salmorejo cream with Spanish  
anchovies and avocado mousse,  
sesame seed  
(1 / 4 / 7 / 11)

**GAMBAS PICANTES** 1 990  
Crispy shrimps with Spanish  
smoky hot pepper and salty  
mascarpone cream, sesame seed  
(1 / 2 / 3 / 7 / 11)

**GILDA DE SAN MIGUEL** 2 190  
Spanish salted anchovy skewers  
with pickled pepperoncini,  
olives, boiled quail eggs, cheese,  
and sun-dried tomatoes  
(GF) (4 / 7)

### DULCES

**CHURROS** 1 890  
Churros with caramel sauce  
(1 / 7)

**FLAN DE QUESO** 1 890  
Spanish caramel cheese  
puding with whipped cream  
(GF) (3 / 7)

**PAN** 750  
Baguette catalana  
(LF) (1)

Signs: LF - LACTOSE FREE GF - GLUTEN FREE V - VEGETARIAN

Our prices are in Hungarian Forints and VAT included. 12,5 % service charge will be added to the final bill.  
In case of takeaway, we charge 200 HUF for the box.

1 - gluten / 2 - crustaceans / 3 - egg / 4 - fish / 7 - lactose / 8 - nuts / 10 - mustard / 11 - sesame / 14 - molluscs



PINTXOBUDAPEST