

PINTXOS FEAST MENUS

Gather • Share • Celebrate



For Groups of up to 25 Guests in our Bar

Inspired by our travels through Northern Spain, our Pintxos Feast offers a relaxed and sociable way to dine. Pintxos are small, flavour-packed bites traditionally enjoyed alongside a drink and shared among friends, making them perfect for celebrations, parties and informal gatherings. Your chosen selection of pintxos will be beautifully displayed across bar area, creating a vibrant feast for guests to enjoy throughout the event. There is no formal sit-down meal or set service time — guests are free to mingle, chat, enjoy a drink and help themselves whenever they wish. Each pintxo is designed to be enjoyed in just a few bites while socialising.

Combined with arrival drinks and the relaxed atmosphere of our private space and courtyard, a Pintxos Feast creates a memorable dining experience where guests can graze at their own pace and enjoy the celebration without interruption with your own bar.

Perfect for standing events, birthdays, engagement parties, corporate gatherings and special occasions.

Pre-Order Arrival Drinks

Glass Cava/White/Red/Rose/Sangria £7

Bottle Spanish Lager £5

PINTXOS MENU #1

£15pp

- Chorizo & Goats Cheese Pinxto
- Manchego & Membrillo
- Roasted Red Pepper & Boquerone
- Tortilla & Manchego
- Gildas – Olive, Anchovy & Piparra
- Goats Cheese & Roasted Red Pepper
- Pan Con Tomate

PINTXOS MENU #2

£23pp

- Iberico Jamon & Manchego Pinxto
- Sobrassada & Goats Cheese
- Roasted Red Pepper & Boquerone
- Tortilla & Manchego
- Gildas – Olive, Anchovy & Piparra
- Goats Cheese & Roasted Red Pepper
- Pan Con Tomate
- Goats Cheese & Honey Pinxto
- Manchego & Membrillo
- Gazpacho

PINTXOS MENU #3

£30pp

- Truffle Mushroom Croquettes
- Sobrassada & Goats Cheese
- Gildas – Olive, Anchovy & Piparra Skewer
- Padrón Peppers & Sea Salt
- Mojama (air dried tuna) & Red Pepper Pinxto
- Goats Cheese & Honey Pinxto
- Jamón & Manchego Pinxto
- Pan Con Tomate
- Goats Cheese & Roasted Red Pepper
- Tortilla & Manchego
- Roasted Red Pepper & Boquerone
- Gazpacho