

PINCHOS

Para picar - to start

<input type="checkbox"/>	Pintxo Gilda white anchovy, guindilla pickle, olive	\$1	<input type="checkbox"/>
<input type="checkbox"/>	Pintxo Sopa Salmorejo andalucian tomato soup	\$2	<input type="checkbox"/>
<input type="checkbox"/>	Pintxo Chorizo con miel sausage, honey + goats cheese	\$2	<input type="checkbox"/>
<input type="checkbox"/>	Almendras smoked almonds	\$4	<input type="checkbox"/>
<input type="checkbox"/>	Guindilla Pickles hot spanish chillies	\$5	<input type="checkbox"/>
<input type="checkbox"/>	Aceitunas Aliñadas marinated olives	\$6	<input type="checkbox"/>

Ensalada y Pan - salad + bread

<input type="checkbox"/>	Pan de la Casa ciabatta, px vinegar, evoo	\$4	<input type="checkbox"/>
<input type="checkbox"/>	Pan con Tomate grilled tomato bread (add jamon \$3)	\$4.5	<input type="checkbox"/>
<input type="checkbox"/>	Pan Arabe flatbread, saffron labne, olives, beetroot, guindilla pickle, grapes, dukkah	\$7.5	<input type="checkbox"/>
<input type="checkbox"/>	De la Casa iceberg, manchego + sherry vinaigrette	\$8	<input type="checkbox"/>
<input type="checkbox"/>	Gazpacho tomato, capsicum, bread, basil + px onions	\$8.5	<input type="checkbox"/>
<input type="checkbox"/>	Remolacha y Garbanzos beetroot, chickpeas, yoghurt, apple, fennel, radish, honey + dukkah	\$9.9	<input type="checkbox"/>

Embutidos - cured meats

Served w/ fennel & rocket salad, guindilla pickle

<input type="checkbox"/>	Morcilla (50g) grilled spanish black sausage	\$8.5	<input type="checkbox"/>
<input type="checkbox"/>	Pate Iberico (50g) spanish pate + toast	\$9	<input type="checkbox"/>
<input type="checkbox"/>	Chistorra (50g) basque pork sausage off the grill	\$9	<input type="checkbox"/>
<input type="checkbox"/>	Chorizo de Pamplona (35g) pork + paprika salami	\$9	<input type="checkbox"/>
<input type="checkbox"/>	Morcon (30g) pork, chilli, garlic, paprika, rum	\$9.5	<input type="checkbox"/>
<input type="checkbox"/>	Jamon Serrano (45g) spanish ham, la hoguera, 18 months	\$9.9	<input type="checkbox"/>
<input type="checkbox"/>	Chorizo (50g) grilled pork sausage, garlic + paprika	\$9.9	<input type="checkbox"/>
<input type="checkbox"/>	Flatbread (2pcs)	\$2.5	<input type="checkbox"/>
	A Taste of Four for 1 \$17.5	<input type="checkbox"/>	for 2 \$35 <input type="checkbox"/>

Tapas - small plate

<input type="checkbox"/>	Patatas Bravas paprika potatoes, tomato + alioli	\$8.5	<input type="checkbox"/>
<input type="checkbox"/>	Chicharrones crisp fried pork belly, cumin + lemon	\$9	<input type="checkbox"/>
<input type="checkbox"/>	Croquetas smoked ham + chicken croquettes (3)	\$9	<input type="checkbox"/>
<input type="checkbox"/>	Queso y Alubias grilled ciabatta, goats ricotta, peas, beans + px vinegar	\$9.5	<input type="checkbox"/>
<input type="checkbox"/>	Boquerones white anchovies, kipfler potatoes + romesco	\$9.5	<input type="checkbox"/>
<input type="checkbox"/>	Albondigas lamb + pork meatballs, tomato, candied eggplant, yoghurt + pinenuts	\$9.9	<input type="checkbox"/>
<input type="checkbox"/>	Tortilla de Bacalao y Patata salt cod + potato	\$9.9	<input type="checkbox"/>
<input type="checkbox"/>	Brochetta de Gambas marinated prawn skewers (2)	\$10.5	<input type="checkbox"/>
<input type="checkbox"/>	Champinones con Queso Azul portobello mushrooms, blue cheese, px vinegar + roasted almonds	\$10.9	<input type="checkbox"/>

Especialidades del dia - house specials

Ask your waiter for house specials ()

Postres y Queso - desserts + cheese (50g)

Cheese served w/ ciabatta + fruit bread, quince, grapes + pear

	Queso Manchego Ewes/sheeps cheese (hard)	\$11	<input type="checkbox"/>
	Queso de Cabra goats cheese	\$11	<input type="checkbox"/>
	Queso Bleu de Basque blue cheese from the pyrennes	\$12	<input type="checkbox"/>
	A Taste of Three Cheeses (3 x 25g)	\$19.5	<input type="checkbox"/>
	Tarta de Pera saffron poached pear tart, px sherry	\$12	<input type="checkbox"/>
	Pintxo de Chocolate dark chocolate + sherry fig truffle	\$3	<input type="checkbox"/>

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Sangria – house made

Sangria con Tinto O Blanco – gl \$9.9 carafe \$19

Bebidas Mezcladas – mixed drinks

Rebujito – fino sherry, lemonade + ice \$10
Vodka & Blueberry – 666 pure vodka, ice, lime + soda \$10
Gin & Tonic - MGC gin, tonic, rosemary + orange \$11
Rum & Ginger – Barardi 8 rum, lime + ginger beer \$11
Aperol Spritz – Aperol, cava, ice + soda \$14
Agua De Valencia – 666 vodka, MGC gin, cava + orange \$16

Cerveza y Sidra - beer + cider

Estrella Damm Barcelona ESP 4.6% \$9
San Miguel Export Madrid ESP 5.0% \$9
Estrella De Galicia Galicia ESP 4.7% \$9.5
Alhambra 1925 Reserva Granada ESP 6.4% \$10.9
Estrella Inedit 750ml Ferran Adria ESP 4.8% \$19.9
2 Brothers Little Apple Cider AUS 4.9% \$9
Gypsy Pear Cider AUS 4.6% \$9

Vino Blanco - white wine

Pinchos Vino Blanco Verdelho AUS \$7.5 \$34
Protocolo Blanco 2013 ESP \$8.5 \$41
Palacia de Bornos Verdejo 2013 ESP \$9.5 \$46
Evodia Blanco Viura 2013 ESP \$11 \$53

Vino Rosado - rosé wine

Pinchos Vino Rosado Rose AUS \$7.5 \$34
Muga Rosado 2014 RIOJA \$9.5 \$46

Vino Tinto - red wine

Pinchos Vino Tinto Grenache AUS \$7.5 \$34
Coto de Hayas Crianza 2011 ESP \$8.5 \$41
Sierra Cantabria Tempranillo 2012 ESP \$9.5 \$46
Castillo Tempranillo Reserva 2010 RIOJA \$13 \$59

Cava – spanish bubbles

Cava Pere Ventura Mas Pere
Brut Seleccion D.O.Cataluna ESP \$9.5 \$46

Jerez El Vermut – sherry & vermouth 60ml

Maidenni Classic Vermouth AUS \$8.5
Maidenni Dry Vermouth AUS \$8.5
Manzanilla Delgado Zuleta 'La Goya' ESP \$8
Fino Alvear D.O. Montilla ESP \$8
Amontillado Alvear D.O. Montilla ESP \$8
Pedro Ximenez, Alvear PX 1927 ESP \$9
Three Sherry Tasting Board \$19.5

Hola! Thinking of lunch?

Menu del día | MONDAY TO FRIDAY | \$15

PAELLA & other street food from \$10

Bocadillos from \$7.5!

www.pinchos.me

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