



PINTXOS

- GILDA anchovy, olive, guindilla pepper 7 ea
GRILLDA scallop, rhubarb, caper 10 ea
MATILDA kangaroo, biquinho peppers, karkalla 9 ea
OSTRAS Sydney Rock oysters natural / basque mignonette 8 ea
CHURRO corn churro, goat's curd, charred corn 12 ea
BUÑUELOS DE BACALAO salt cod fritters, pickled cucumber 12 ea
PAN TXANGURRO toasted bread, spanner crab, aioli 16 ea
PAN pimentón bread, Firedoor smoked butter 6 ea

CHARCUTERIA

- Basque ham 27 Paleta ibérico 37 Jamón ibérico 43

SMALL PLATES

- PIMIENTOS grilled shishito peppers, tarama 22
PULPO A LA GALLEGA charred octopus, potato, pimentón 23
TARTARE wagyu, oyster cream, horseradish, sorrel 28
SETAS grilled oyster mushrooms, eggplant, smoked egg yolk 26

TORTILLA DE PATATAS 24

- + Manchego 12 + Piquillos 16 + Jamón 26

LARGE PLATES

- COGOLLOS grilled baby gem lettuce, romesco, lardo 28
ESCALIVADA Heirloom zucchini, Marcona almonds, manchego 27
TXISTORRA chorizo, white beans, piperade 29
POLLO chicken ballotine, lentils, almonds 50
BIFE Westholme wagyu, charred onions, mojo verde 64

QUESO

- Petit agour 19 Bluestone 17 Serafina 18

POSTRES

- BASQUE CHEESECAKE burnt Basque cheesecake 19
TOCINO DE CIELO rich custard with caramel 17
GILDAS SOFT SERVE ask the team for soft serve of the week 21

*Please note, a 10% service charge applies to groups of six or more.
All credit, debit, and EFTPOS card payments will incur a variable surcharge.*