

SMALL BITES

SKEWER

Banderillas.....27/pc
Bacon-wrapped dates.....27/pc

SNACKS

Bread, Olive oil..... 32
Olives.....58
Marcona almonds58

CONSERVAS TRADITIONAL

Mejillones en escabeche.....85
Marinated mussels from Galicia
Anxoves de Léscala.....85
Anchovies in olive oil and butter

BOQUERIA DELI PLATTER

Jamón Ibérico puro Bellota,
Pata Negra
•
Cecina di Rubia Gallega
•
Manchego, unpasteurized sheep's
cheese
•
Monte Enebro, pasteurized
goat cheese
•
Quince marmalade
•
Bread
•
Conservas
•
Cold-smoked salmon, spinach cream,
lemon mayo, Avruga caviar, dill
(pintxo)
•
Chicken & Piquillo pepper mix, crispy
shallots, jalapeño mayo, cress (pintxo)
315 pp, excl. drinks

CHARCUTERIE

Cecina de Rubia Gallega 175
24 months
•
Chorizo Ibérico de Bellota 98
•
Pata Negra de Bellota 235
46 months
•
Salchichon de Payés 95
•
Serrano Gran Reserva 135
18 months
•
Boqueria Charkbricka 295
Our choise of charcuteries.

CHEESE

Manchego 95
Unpasteurized sheep's cheese
•
Prado Lambón 115
Pasteurized cow milk cheese
•
Moluengo 110
Ash rolled Goat's cheese
•
La Peral 108
Pasteurized blue cheese (goat and cow)
•
Boqueria cheese platter 295
Our choice of cheeses + quince marmalade



Follow our insta!

We reserve the right to make changes.

PINXTOS 45 SEK/PC

VEGETARIAN

Goat cheese cream, cooked beets,
honey, raspberry powder, almonds,
alfalfa sprouts

•

Mushroom duxelle, fried onion,
pickled chili, coriander mayonnaise,
cress

•

Fried sweet potato, smoked avocado,
feta cheese, mint, pomegranate

•

Manchego, quince marmalade,
raspberry powder, walnuts, dried figs

•

Madurat, quince marmalade, raspberry
powder, walnuts

VEGAN

Avocado cream, artichoke, olives,
piquillo pepper, garden cress

•

Artichoke, avocado cream, grilled
piquillo pepper, dried olives

•

Red pesto, artichoke, piquillo pepper,
sun-dried tomato, olives

•

Tapenade, artichoke, olives, sun-dried
tomato, capers

•

Mushroom duxelle, fried onion,
pickled chili, cress

SEAFOOD & FISH

Shrimp mix, lemon zest, dill, lemon
mayonnaise, trout roe

•

Spicy tuna, sesame mayo, chili, crispy
onions, garden cress, sesame seeds

•

Seared tuna, avocado cream, pickled
chili, aioli, garden cress, sesame mayo

•

Salmon, spinach cream, Avruga caviar,
lemon mayo, capers, pickled chili, dill,
lemon zest

•

Boquerones, olives, sun-dried tomato,
tapenade, lemon aioli, garden cress

•

Salmon, avocado cream, sesame mayo,
wasabi peas, chili flakes, fefferoni,
pickled chili, garden cress, chives

TORTILLA

Red wine-braised chorizo, truffle
mayo, garden cress

•

Artichoke cream, Manchego, olives,
truffle mayo, garden cress

•

Cold-smoked salmon, chive mayo,
piquillo pepper, cornichon

•

Serrano ham, aioli, olives, garden cress

•

Artichoke, grilled piquillo pepper,
olives, garden cress

PINXTOS 45 SEK/PC

POULTRY & MEAT

Serrano, Manchego, tomato sauce,
Padrón pepper, olives, chives

•

Iberico chorizo, tomato, mojo rojo,
aioli, crispy onions, olives

•

Grilled zucchini, chorizo and piquillo
mix, sun-dried tomato, cress

•

Red wine-braised chorizo, piquillo
cream, truffle mayo, crispy onions

•

Chicken mix, mojo rojo, crispy onions,
dried olives, chili flakes, capers,
pickled chili, garden cress, chives

•

Serrano, mushroom cream, truffle
mayo, crispy onions, garden cress

•

Garlic and chili baked tomato,
manchego cream, salchichon, padrones

SKEWER SEK 45/PC

Cornichons, cocktail tomato,
lomo Ibérico, gruyère

•

Grapes, dried figs, chèvre, honey,
dried raspberries

•

Gilda (olives, boqueron, chili) gruyère

•

Banderilla gruyere

•

Kalamata olives, cocktail tomato,
padron, sun-dried tomato, artichoke

•

Pimiento padrón, bacon-wrapped
dates, manchego

•

Kalamata olives, Pimiento padrón, lomo
Ibérico, manchego cream, tortilla

•

Prawns, piquillo, roasted capsicum

•

Olives, manchego, anchovies, pickled
onions

•

Boquerones, guindilla, olives,
cornichons

DRINKS?

We're happy to recommend
the perfect drink to go
with your food!



*Psst...
Don't forget we have delicious
truffles if you're craving
something sweet!*

PINTXOS PACKAGE 210 SEK/PC

VEGETARIAN

Fried sweet potato, smoked avocado,
feta cheese, mint, pomegranate

•

Avocado cream, artichoke, olive,
piquillo pepper, garden cress

•

Goat cheese cream, boiled beetroot,
almonds, raspberry powder

•

Manchego, quince marmalade, dried
figs, walnut

•

Mushroom duxelle, fried onion,
pickled chili, coriander mayonnaise,
cress

MIXED PACKAGE

Serrano ham, Manchego, crispy
onions, sun-dried tomato, olives

•

Chorizo Ibérico de Bellota, mojo rojo,
aioli, tomato, crispy onions

•

Goat cheese cream, boiled beetroot,
almonds, raspberry powder

•

Spicy tuna, sesame aioli, chili, crispy
onions, garden cress, sesame seeds

•

Skagen mix, trout roe, lemon, dill

FISH & SEAFOOD

Seared tuna, avocado cream, pickled
chili, sesame mayo, garden cress

•

Spicy tuna, sesame mayo, chili, crispy
onions, garden cress, sesame seeds

•

Boquerones, tapenade mix, lemon
mayo, garden cress

•

Skagen mix, lemon mayo,
trout roe, dill

•

Cold-smoked salmon, spinach cream,
lemon mayo, Avruga caviar, dill

PAYMENT

Card payment

We are unable to split card payments.

One card per bill.

Prefer an invoice?

*Please provide your company details:
company name, organization number, invoice
email address, and contact
person information.*

