

APERITIFS

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|--------------------|------|------------------|------|------------|---|
| Bellini of the day | 6.5 | Cosmopolitan | 7.5 | Negroni | 7 |
| Aperol spritz | 7 | Bloody Mary | 7.5 | Caipirinha | 7 |
| Cava Royal | 7.95 | Golden Margarita | 7.95 | Mojito | 7 |

SHARING COCKTAILS

| | Glass | Jug |
|--|-------|-------|
| Classic Sangria <i>Red wine, brandy, orange juice, fruits</i> | 6.95 | 19.95 |
| Pincho's Sangria <i>Red or white wine, triple sec, cranberry juice, lemonade, fruits</i> | 6.95 | 19.95 |
| Tropical Sangria <i>Cava, rum, mango & pineapple juice, fruits</i> | 7.95 | 23.95 |

PARA PICAR

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|------------------------------|-----|-----------------------------------|------|-------------------------------|------|----------------------|------|
| Bread w balsamic & olive oil | 3.5 | Spanish Iberico cold cuts (for 2) | 13.5 | Jamon Iberico Bellota platter | 6.95 | Mix marinated olives | 3.95 |
|------------------------------|-----|-----------------------------------|------|-------------------------------|------|----------------------|------|

TAPAS DE CARNE

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| Jamon croquetas | 4.25 |
| Dates <i>stuffed w goat cheese wrapped w pancetta</i> | 4.75 |
| Classic lamb meatballs <i>in tomato sauce</i> | 4.95 |
| Pollo Inferno <i>Chicken thighs w chilli, garlic, paprika & tomato sauce</i> | 5.25 |
| Pincho's baby ribs <i>w bbq sauce</i> | 5.95 |
| Grilled chicken skewers <i>w wild garlic yoghurt sauce</i> | 5.95 |
| Chorizo a la plancha <i>w flaming brandy</i> | 5.95 |
| Tender shoulder of lamb tagine | 5.95 |
| Lamb Moruno <i>lamb skewers marinated in spices</i> | 6.5 |
| Slow cooked pork cheek <i>in red wine jus</i> | 6.95 |
| Pluma Iberica grilled pork <i>top lion on bed of rocket, cherry tomato & Parmesan shavings</i> | 7.25 |

TAPAS DE PESCADO

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| Sardines <i>flour coated deep-fried sardines & salsa verde</i> | 4.95 |
| Empanada <i>w tuna, red onions & mixed peppers</i> | 4.95 |
| Calamar Andaluza fritto <i>w aioli</i> | 5.5 |
| Pan fried tuna <i>w grated tomato & basil oil</i> | 5.95 |
| Roast cod fillet <i>w braised lentils, shallots & fennel</i> | 5.95 |
| Marinated octopus <i>w warm potato & paprika</i> | 6.5 |
| Gambas al Ajillo <i>sauteed prawns, garlic & white wine</i> | 6.5 |
| Grilled king prawns <i>w romesco sauce</i> | 6.95 |
| Marinated salmon skewers <i>w dill dressing</i> | 6.95 |

TAPAS DE VEG

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| Padron peppers | 3.95 |
| Broad beans hummus, <i>crudites & pitta bread</i> | 4.25 |
| Chickpea hummus <i>w pitta bread</i> | 4.25 |
| Spinach w potatoes <i>melted picos blue cheese & sesame seeds</i> | 4.5 |
| Patatas bravas <i>w spicy tomato sauce & aioli dip</i> | 4.95 |
| Aubergine <i>oven baked w mushrooms, pinenuts, manchego cheese & truffle oil</i> | 4.95 |
| Classic tortilla <i>w potatoes & onions</i> | 4.95 |
| Deep fried Camembert <i>w Porto sauce</i> | 5.5 |
| Deep fried zatar coated haloumi <i>w yoghurt & harissa sauce</i> | 5.95 |

PLATOS

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| Grilled marinated baby chicken <i>in mixed herbs, lemon, garlic, paprika w sautéed potatoes</i> | 14.5 |
| Lamb tagine <i>braised w chickpeas, honey & prunes served w cous cous</i> | 15.5 |
| Pluma Iberica grilled pork <i>top lion on bed of rocket, cherry tomato & Parmesan shavings</i> | 15.95 |
| Sautéed rib-eye strips <i>w green asparagus, courgette, spring onion & mushroom</i> | 18.95 |

PAELLAS (MINIMUM 2 PEOPLE)

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| Paella Valenciana <i>w chicken, chorizo sausage, red & green peppers, flat beans, mussels & baby prawns</i> | 13.95 pp |
| Paella Marisco <i>w mussels, prawns, calamari, mixed peppers & green peas</i> | 14.95 pp |
| Vegetarian option available on request | |

SALADS & SIDES

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| Mixed salad | 4.5 |
| Greek salad <i>w tomatoes, peppers, onions, kalamata olives & feta cheese</i> | 5.95 |
| Quinoa salad <i>w mushroom, cherry tomatoes, carrots & spring onions served w french mustard & lemon dressing</i> | 9.5 |
| Warm aubergine, pomegranate, rocket, cherry tomatoes salad <i>w crumbled goat cheese & harissa dressing</i> | 9.75 |
| Remolacha <i>golden & red roasted beetroot, avocado, rocket, mixed herbs an, Harissa suce</i> | 12.95 |

GIN & TONIC

BOMBAY SAPPHIRE 6.5 **HENDRICKS** 8.5

Grapefruit

Fresh basil & succulent grapefruit

Melon

Lime twist & sweetest melon

Strawberry

Luscious strawberries & spearmint

Cucumber

The freshness of cucumber & pink pepper

SOFT DRINKS

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|---------------------------------|------|
| Sodas & Juices | 2.95 |
| Elderflower presse | 3.5 |
| Ginger beer | 3.5 |
| Still or Sparkling water (75ml) | 3.75 |

BEERS & CIDERS

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| Estrella | 3.95 |
| Peroni | 3.95 |
| Magners | 3.95 |



Med Tapas Bar

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Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances
An optional 10% service charge will be added to the bill of groups of 5 or more