

Pinpilinpausha

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COCKTAILS

Shop

Estrella de Galicia

Shop 500 $6.900

Shop 300 $5.900

Sangría

Copa de Sangría $6.900

Jarra de Sangría $16.900

Copa de Sangría en Cava $7.900

Jarra de Sangría en Cava $18.900

Sour

Nacional Bauzá $6.900
Pisco, limón, goma, hielo
Pisco, lemon, syrup, ice

Peruano $7.900
Tabernero, limón, goma, hielo, amargo
Tabernero, lemon, syrup, ice, bitter

Gin & Tonic

Monkey 47 $14.100
Gin Monkey 47, tónica Thomas Henry, zestes de pomelo, romero o menta, semilla de cilantro, hielo
Gin Monkey 47, Thomas Henry tonic water, grapefruit zestes, rosemary or mint, coriander seed, ice

Hendrick's $12.900
Gin Hendrick's, tónica Thomas Henry, pepino, hielo
Gin Hendrick's, Thomas Henry tonic water, cucumber, ice

Malfy Pomelo $12.900
Gin Malfy, tónica Thomas Henry, triángulo de pomelo
Gin Malfy, Thomas Henry tonic water, grapefruit triangle

Bombay $10.900
Gin Bombay, tónica Thomas Henry, zestes de limón y enebro,
Gin Bombay, Thomas Henry tonic water, lemon zestes and juniper

Mare $12.900
Gin Mare, tónica Thomas Henry, albahaca, romero
Gin Mare, Thomas Henry tonic water, basil, rosemary

Carpintero Negro $12.900
Gin Nacional, tónica Thomas Henry, zestes de naranja, limón y jengibre.
Carpintero Negro, Thomas Henry tonic, orange and lemon zestes & ginger.

MOCKTAIL

Ginger Mule $6.900
Ginger beer, limón, menta, earlgrey y hielo.
Ginger beer, lemon, peppermint, earlgrey & ice.

MojitoVirgen $6.900
Mango, frambuesa, maracuyá o clásico.
Mango, raspberry, passion fruit or classic.

Nina Simone $6.900
Espresso, jugo de pomelo, jugo de naranja
hielo y agua tónica de hierbas
Espresso, grapefruit and orange juice and herbal tonic water

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◆ Cocktails de Autor ◆

Ainhoa $7.900
St. Germain, Jameson (whisky), pulpa de mango, jugo de limón
St. Germain, Jameson (whisky), mango pulp, lemon juice

Elquimista $7.900
Pisco 3R infusionado en genjibre y cardamomo,
vermut y syrup de lemongrass.
Pisco 3R infused with ginger and cardamomo,
vermouth and lemongrass syrup.

Cala Malfy $9.900
Gin Malfy pomelo, St. Germain, Cassis, Maracuyá, jugo de limón
Gin Malfy grapefruit, St. Germain, Cassis, Passion fruit, lemon juice

Brumble Pinpi $7.900
Clásico brumble con gin Carpintero, jugo de limón, pulpa de frambuesa,
vino blanco y su toque de Chambord.
Classic brumble with Gin Carpintero, lemon juice, raspberry pulp
white wine and a touch of Chambord

Rossato $7.900
Ramazzotti, gin, menta, limón, ginger ale
Ramazzotti, gin, peppermint, lemon, ginger ale

Rita Rica $7.900
Tequila infusionado con gajos vivos de pomelo,
Cointreau y jugo de pomelo natural
estilo Margarita.
Tequila fused with Cointreau with natural grapefruit juice
and grapefruit salt.

Mezcalita Paulita $7.900
Mezcal San Cosme, jugo de naranja, jugo de limón y Cointreau.
Enllantado en sal de tahini
Mezcal San Cosme orange juice, lemon juice and Cointreau,
served in a glass rimmed tahini salt.

Valentín $7.900
Gin República macerado en canela y frutilla, chambord,
jugo de limón y syrup de flor de jamaica y vermouth.
Gin República infused with cinnamon and strawberry,
Chambord, lemon juice, hibiscus flower syrup
and vermouth.

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◆ Spritz ◆

Violetto o Ramazzotti $6.900
Violetto o Ramazzotti, hielo, zestes de limón, menta, espumante
Violetto o Ramazzotti, ice, lemon zestes, mint, sparkling wine

Chambord $8.900
Chambord, hielo, frutos rojos, espumante
Chambord, ice, berries, sparkling wine

St. Germain $8.900
St Germain, hielo, romero, espumante
St Germain, ice, rosemary, sparkling wine

Aperol $7.900
Aperol, hielo, rodaja de naranja, espumante
Aperol, ice, orange slice, sparkling wine

◆ Clásicos ◆

Negroni $7.900
Gin, Vermout, Campari

Tequila 1800 Cristalino Margarita $10.900
Tequila, Cointreau, limón, hielo
Tequila, Cointreau, lemon, ice

Mojito a elección (mango, frambuesa, maracuyá, clásico) $7.900
Ron, limón, soda, goma, menta, hielo frappé
Rum, lemon, soda, syrup, mint, frappe ice

Bloody Mary $9.900
Vodka Absolut, jugo de tomate, salsa inglesa, rama de apio, jugo de limón
Vodka Absolut, tomato juice, worcestershire sauce, celery stick, lemon juice

Moscow Mule $7.900
Vodka Absolut, jugo de limón, Henry ginger beer, hojas de menta, hielo
Vodka Absolut, lemon juice, Henry ginger beer, mint leaves, ice

Espresso Martini $7.900
Vodka, Kahlua, syrup y espresso.

Martini Clásico $7.900
Vermouth, martini, y gin.

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PARA COMPARTIR Y NO DISCUTIR / *ENTREES*

Empanadas de marisco (2) $10.900
Seafood empanadas(2)

Camarones ecuatorianos al pil pil $12.900
Shrimps with olive oil, garlic and chili pepper

Croquetas de jamón serrano y queso manchego con salsa de pesto y tomaca $11.900
Cured serrano ham and manchego cheese croquettes with pesto sauce and tomaca

Paltas Reinas rellenas de cangrejo dorado sobre lechuga $20.900
Avocados stuffed with crab, served on lettuce

Queso Manchego $11.900
Spanish Manchego cheese

Calamares a la Romana $17.900
Fried squids rings

Machas a la parmesana $18.900
Pink clams with parmesan cheese

Locos con mayonesa y salsa verde $25.900
Abalone with mayonnaise and green sauce

Erizos en salsa verde (sólo en temporada) $17.900
Chilean sea urchins in green sauce (season only)

Pulpo a la gallega $17.900
Galician style octopus

Anchoas de Santoña con tostas de pan cristal. $28.900
Santoña anchovies with crystal bread toasts

Tabla de charcutería ibérica y queso manchego $28.900
Iberian charcuterie and manchego cheese board.

Tártaro de atún o salmón con palta $17.900
Tuna or salmon tartare with avocado

Tortilla riojana, riovasca, vasca o española $11.900
Riojana, riobasque, basque or spanish omelette

Ceviche Pinpi $20.900
Pinpi's ceviche

Habitas salteadas con jamón serrano y aros de cebolla crocante $9.900
Sautéed broad beans with serrano ham and crispy onion rings

Pimientos del piquillo rellenos con carne sobre salsa vizcaína $12.900
"Piquillo" peppers filled with meat in vizcaína sauce (4)

Jamón serrano con pan tomaca $15.900
Cured Serrano ham with tomaca bread

Jamón Ibérico de Bellota con pan tomaca $36.900
Iberico ham (100g) with tomaca bread

Ostiones a la parmesana $18.900
Scallops with parmesan cheese

Láminas de locos en salsa chardonnay $24.900
Abalone slices in chardonnay sauce

Fondos de alcachofas rostizadas en aceite de oliva, crocante de serrano y sal Maldon. $10.900
Roasted artichoke hearts in olive oil with crispy serrano ham and Maldon salt.

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ENSALADAS / *SALADS*

Ensalada de pepino, tomate, albahaca, queso de cabra, aceitunas y palta $14.900
Cucumber, tomato, basil, olives, goat cheese and avocado

Filetitos de pollo con especies y aderezo de yoghurt y romero acompañado de timbal de quinoa, palmitos, palta y tomate cherry $14.900
Grilled with spice chicken filet with yoghurt and rosemary dressing with quinoa, hearts of palm, avocado and cherry tomatoes timbale,

Camarones a la plancha con edamame, quínoa crocante, palta, tomates cherry y rúcula en dressing de mostaza a la miel $14.900
Grilled shrimps with edamame, crispy quinoa, avocado, cherry tomatoes and arugula with honey mustard dressing

Mozzarella de Búfala con crocante de jamón serrano y ensalada de rúcula, palta y tomates cherry $15.900
Buffalo mozzarella with crispy serrano ham, arugula salad, avocado and cherry tomatoes

Atún plancha con salsa de sésamo sobre ensalada verde con palta, palmitos y jengibre. $26.900
Grilled tuna with sesame sauce, served over a green salad with avocado, hearts of palm ang ginger.

PASTAS Y RISOTTOS / *FRESH PASTA*

Spaguetti a la española con champiñones, queso manchego y jamón serrano $17.900
Spanish style spaghetti with manchego cheese, serrano ham and mushrooms

Risotto con alcachofas, champiñones y camarones $17.900
Artichoke, shrimp and mushroom risotto

Fettuccini con frutos del mar $20.900
Fettuccini with seafood

Risotto de sepia con anillos de calamares al pil-pil $20.900
Cuttlefish risotto with pil pil squid rings

Risotto de hongos silvestres y puerros confitados con bocados de filete al pil-pil $22.900
Wild mushroom risotto with leeks confits and pil-pil steak bites

VEGANO - SIN LACTOSA
VEGAN - LACTOSE FREE

Gnocchis de butternut con tomate cherry, champiñones ostras y pimientos asados sobre coulis de albahaca y crocante de aceitunas $14.900
Butternut gnocchis with cherry tomatoes, roasted peppers and mushrooms on basil coulis with crisp black olives

Rollitos de berenjena a la plancha rellenos de palmitos y tomates confitados sobre cama de palta y salsa de pistachos $14.900
Griled eggplant rolls stuffed with hearts of palm and confit tomatoes, served on a bed of avocado and pistachio sauce

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PLATOS TRADICIONALES / *OUR TRADITIONAL SPECIALTIES*

Huevos estrellados sobre papas fritas y chorizo $16.900
Crushed eggs over french fries and chorizo

Riñones al jerez con arroz $16.900
Kidneys in sherry sauce with rice

Guatitas a la madrileña $16.900
Madrid style tripe

Garbanzos con camarones al pil-pil $16.900
Chickpeas with pil-pil shrimps

Camarones a la vizcaína con arroz
(salsa vasca en base a pimiento y tomate) $16.900
Vizcaina style shrimp with rice (tomato and red pepper sauce)

Croquetas de congrio sobre puré de arvejas y salsa thai $16.900
Conger croquettes with mashed peas and thai sauce

Calamares en su tinta con arroz $20.900
Squid in its ink with rice

Paella o Fideua (mínimo 2 porciones, 45 min) $49.000 (2 porciones)
Valenciana style rice (paella) or Fideua (roodle pasta with fish and seafood) (2 portions minimum, 45 min)

SOPAS / *SOUPS*

Sopa de choritos y almejas $7.900
Clams and mussels soup

Sopa del día $7.900
Soup of the day

ACOMPAÑAMIENTOS / *SIDE ORDERS*

Arroz, puré, papas fritas, papas chauchas, papas al vapor, papas provenzales $4.900
Rice, mashed potatoes, french fries, steamed potatoes, provençal potatoes & chunky potatoes.

Quínoa $4.900

Espinacas a la crema, verduras salteadas o al vapor $4.900
Spinach cream sauce, sautéed or steamed vegetables

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CARNES / *MEATS*

Confit de canard con puré de zapallo y zanahoria asado al aroma de drambuie y salsa de berries — $22.900
Duck confit with mashed pumpkin and carrot, roasted in drambuie scent and berries sauce

Paillard de filete con rúcula, tomates cherry y grana padano — $26.900
Beef fillet paillard with arugula, cherry tomato and grana padano cheese

Medallón de filete (180gr) con lingote de tuétano rostizado sobre puré de camotes y tomate cherry escabechados al jerez. — $26.900
Beef tenderloin medallion (180gr) with roasted marrow bone over sweet potato puree vegetables sherry-pickled cherry tomatoes.

Lomo vetado en salsa a las tres pimientas con papas provenzales — $26.900
Juicy steak accompanied with three-peppers sauce and provençal style potatoes (with their skin, sautéed with garlic and parsley)

Chuletitas de cordero con puré de garbanzos — $34.900
Lamb ribs with mashed chickpeas

Escalopa Pinpilinpausha acompañado de puré, pimientos asados arvejas y huevo frito) — $26.900
Pinpilinpausha escalope breaded cutlet with mashed potatoes, roasted peppers, peas and fried egg

Entraña americana angus a la plancha sobre garbanzos riojanos y salsa romesco — $36.900
Grilled american angus skirt steak (entraña) over riojan-style cheackpeas and romesco sauce

PESCADOS / *FROM THE SEA*

Merluza austral al estilo mediterráneo (alcachofas, aceitunas, tomate y orégano) — $26.900
Mediterranean style australis hake with tomato, artichokes, olives, oregano

Merluza crocante con ensalada chilena y puré — $26.900
Crispy hake with tomato and onion salad with mashed potatoes

Merluza a la vasca — $26.900
Hake in it´s own juice, with clams, egg, bell peppers and peas.

Corvina a la donostierra (en su jugo con cacho de cabra, ajo y papitas al vapor) — $26.900
Donostierra style white sea bass (in its juice, garlic and carrot) and steamed potatoes.

Salmón a la plancha con mix de arroces asiáticos, frutos secos, jamón serrano crocante suave salsa de berenjena y palmitos ahumados. — $26.900
Grilled salmon with mix of Asian rices, nuts, crispy serrano ham, mild aubergine sauce and smoked hearts of palm

Atún laqueado en salsa de miel y jengibre con ají en escabeche sobre puré — $26.900
Tuna fish with honey and ginger sauce, with pickled chili on mashed potatoes

Congrio en costra de chorizo español, salsa de cinco pimientas y papas nativas — $26.900
Spanish chorizo crusted conger with five pepper sauce and native potatoes

Caldillo de congrio — $26.900
Conger soup

POSTRES / *DESSERTS*

Cheesecake español con salsa de maracuyá — $8.500
Spanish cheesecake with passion fruit sauce

Flan casero — $6.900
Homemade custard (cream caramel)

Crema catalana — $6.900
Catalonian cream (créme brulée)

Arroz con leche — $6.900
Rice pudding

Turrón español con sorbet — $8.500
Spanish turrón with sorbet

Torta de láminas de chocolate blanco y negro con manjar — $8.500
White and dark chocolate layer cake with dulce de leche

Torta de merengue lúcuma — $6.900
Meringue cake with lucuma

Panqueques con miel o manjar y helado — $8.500
Pancakes with honey or caramel spread sauce and ice cream

Helados y sorbetes artesanales — $7.900
Handcrafted sherberts and ice cream

Carajillo café con licor 43 — $8.500
Coffee with liquore 43 “hot or cold”