

# TXOKO *By* AppleYard

Welcome to our 'Txoko' inspired from the Basque country and Northern Spain, meaning a cosy corner or 'nook' where people come together to meet and share home cooked traditional Spanish food, along side local drinks and wines with friends and family, new and old.

We use local fresh produce along with speciality products imported directly from Spain to create family recipes close to our hearts. Our Txoko has been created with repurposed furniture and accessories to minimise our carbon footprint.

## APERITIVOS

- Olives £4.25  
Spanish Gordal Olives
- Almonds £3.50  
Marcona Salted Almonds
- Rock Oysters £3.25  
Maldon, with tabasco and lemon
- Spanish Scotch Egg £6.95  
With black pudding, mustard and honey alioli

La Cuesta Vermouth (Rioja) 125ml £7.95

From Tuesday 18th February 2025

## PAN/JAMON

Jamon Iberico 40g £9.95

*Picos breadsticks, apple puree*

Pan Sobrasada £5.95

*Chorizo, cheese & honey*

Pan Con Alioli £3.95

*Confit garlic alioli*

Pan Con Tomate £4.25

*Tomato, garlic & sea salt*

## TAPAS

Boquerones £7.50

*Galician white anchovies*

Grilled Mussels £13.95

*Cooked across embers with a white wine liquor*

Croquetas del Dia £8.50

*Signature croquetas of the day*

Grilled Spanish Sausages £16.95

*Chorizo, black pudding and Butifarra sausages*

Beef Cheek £10.95

*Cooked in red wine and served with truffled mash*

Ensalada Mejillones £8.95

*Spanish potato salad with mussels*

Padron Peppers £7.25

*Galician peppers served with PX & sea salt*

Txistora a la Sidra £7.95

*Chorizo braised and cooked in Spanish Cider*

Patatas Bravas £6.25

*Fried potatoes, spicy sauce, alioli*

Mushroom "Bar Angel" £8.25

*Three garlic mushrooms on toasted bread*

Asparagus £8.95

*Grilled white & green spears with Rocoto sauce*

Huevos Rotos £12.95

*Sharing fried eggs, fries, chorizo, prawns*

Alitas £7.95

*Chicken wings marinated with pimenton*

Calamares Fritos £8.25

*Fried squid rings, citrus mayonnaise*

Gambas al Ajillo £10.95

*Garlic prawns, chilli & brandy*

Albondigas £8.95

*Pork and beef meatballs, tomato sauce*

Pinchos de Carnes £13.95

*Beef, chicken and pork skewers*

Arroz Negro £10.95

*Traditional Black rice & alioli*

## BRASA/GRILL

*Please ask for today's sharing cuts*

Ribeye 350g

*Sliced 28-day aged Scotch beef cooked 'a la Brasa'*

Txuleta 500-700g

*Sliced Galician dairy cow bone in rib*

Market Fish

*Whole fish with a Guindilla Donostia sauce*

Grilled Octopus

*With scrambled Sobrasada potatoes, raisins & garlic sauce*

## SIDES

Fries French £4.95

*Fries French battonet chips*

Fine Green Beans £5.50

*Steam and sauteed with chilli oil*

Calabacin £5.95

*Courgettes stuffed with Bechamel and Manchego*

Mac And Cheese £6.95

*Spanish fideua, idiazabal cheese and sobrasada*

## DESSERTS

Churros con Chocolate £6.25

*Spanish donuts tossed in sugar with dipping chocolate*

Basque Cheesecake £6.75

*Basque style cheesecake with salted caramel*

PX Ice Cream £6.95

*Vanilla bean ice cream with a shot of pedro ximenez sherry*

Manchego Cheese £7.95

*From north Spain, quince, toasted bread*

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Vegetarian / Vegan menu is available on request. All tips are given to our team. A discretionary 12.5% service charge will be added to your bill.