# MESITA

Basque tapas & pintxos

Inspired by the Pintxo bars of the Basque region in Northan Spain, we are passionate about creating an authentic tapas bar experience. We created Mesita to share our love of Spanish culture, sherry, wines & food.

## PARA PICAR | NIBBLES

"La Gilda" 1st Pintxo of Donostia from 1947
Valencia rosemary almonds ve
Traditional "pan con tomate" tomato bread ve
Basket of toasted bread & breadsticks ve
Perello Manzanilla olives ve
Spicy pickled chillies ve
Alioli for dipping v

## TAPAS FRIAS | COLD

Cantabrian brown anchovies & potato salad
Good Game Spanish style Charcuterie plate
Patatas fritas (crisps) with Cadiz white anchovies
Basque style pâté with pickles
Ensalada Russa (Russian vegetable salad)
Garlic hummus, olive oil & pimentón v
Ortiz Bonito del Norte tuna, olives & spicy peppers
Manchego cheese & orange blossom honey v

## TAPAS CALIENTES | HOT

Spider crab & saffron croquetas
Albondigas (spicy meatballs)
Mushroom croquetas v
Basque spicy peas, tomato, garlic & Pimentón ve
Iberian Jamón croquetas
Txisstorra Basque sausage made by Good Game
Patatas Bravas v
Panko crumb calamari

## POSTRES | DESSERT

Blood orange sorbet ve
Burnt Basque cheesecake v
Devon vanilla ice cream v
Both together (cake & ice cream)

## DIGSTIVOS

Drizzle a shot of Pedro Ximenez sherry
Drink a glass of East India Sherry

mesita.co.uk

A 12.5% discretionary service charge is added and shared between the whole of our lovely team

## SHERRY | JEREZ | XEREZ

A fortified wine produced from vineyards in the southern Spanish towns of Jerez, Sanlúcar de Barrameda & Puerto de Santa María.

Manzanilla La Gitana, Hidalgo
Lip-smackingly fresh, dry & light with a salty tang!
Excellent with a plate of jamón or anchovies.

Amontillado “Los Arcos” Solera Reserva, Lustau
A rich amber colour with notes of hazelnuts, raisins, figs & spice. Delicious with pâté or Manchego cheese.

East India Solera, Lustau
Sweeter, with hints of toffee, walnuts, chocolate & coffee
Pair with dessert or as a liquid dessert on its own, true opulence!

Pedro Ximénez Triana, Hidalgo gl (50ml)
Sun-dried grapes for intensity & syrupy style, bombarded with raisins, figs, caramel & toasted nuts. Decadent!

## APERITIVO

Mesita Negroni | Mesita Spritz | Cava | G&T
Red or White Sangria by the glass or “Jar”
Estrella Galicia Cerveza | Maeloc Apple Cidre

## APERITIVO 0% ALCOHOL

Mesita Spritz | Cava | G&T
Red or White Sangria by the glass or “Jar”
Estrella Galicia Cerveza “0%”
Red, White or Rose wine 0% gl | bt

## CAVA (125ML GLASS)

Pago de Tharsys Cava brut gl | bt
Pago de Tharsys Cava rosado bt

## TXAKOLI DE GETARIA

The only wine drunk by locals in the Pintxo bars of San Sebastian.
Beautifully dry, light wines with the famous Txakolí subtle spritz.
Bodegas Ameztoi, Txakolí de Getaria blanco bt
Bodegas Ameztoi, Txakolí de Getaria rosardo bt

## VINO BLANCO & ROSADO (125ML GLASS)

Amoranza Vino de Casa gl | bt
Our house wine produced in northwest Spain
Amoranza Rosé gl | bt
A light and quaffable house rose wine
Custom House Airen Macabeo gl | bt
A refreshingly crisp wine, notes of ripe fruit & citrus
Bodega Classica, Pharos Rioja gl | bt
A refreshingly crisp wine, notes of ripe fruit & citrus
Via Barrosa, Albariño gl | bt
‘The wine of the sea’ from the Basque region

## VINO TINTO (125ML GLASS)

Amoranza gl | bt
A pleasant house red, great with tapas
Bodegas Borsao, Garnacha gl | bt
Full bodied with spicy undertones
Gran Cerdo, Tempranillo gl | bt
Biodynamic wine from Rioja, earthy edge & spice
Meu Mencia, Vina Costeira gl | bt
A lovely lighter style wine great with seafood & cold dishes
Maetierra Dominum, Rioja Crianza Gavanza
gls | decanter (750ml) | magnum
A big & bold Rioja, everything you want and more! We only buy it in Magnums & love it…..