

## events at txori

### **txoko dinner \$45**

we are now accepting reservations for our next txoko dinner on Monday January 4<sup>th</sup> at 6:30!

## **Reservations**

txori now accepts a limited number of reservations each day for any size group. Please call 204-9771

## Twitter

Follow txoribar and harvestvine on twitter to be included on upcoming events and special offerings.

## gift certificates: enjoy your meal and shop for the holidays.

Receive a 10% discount on all gift certificates purchased during the entire month of December. Gift Certificates are not redeemable on day of purchase.

## bocadillos

### **sandwiches on columbia city rolls 4.75 served from noon 'til they run out**

serrano ham – piquillo pepper  
cured chorizo – roasted garlic purée  
spanish potato omelet – ali oli

## hours

open 7 days a week

noon – 11:00 p.m.

## contact

www.txoribar.com  
206 – 204 – 9771  
2207 2nd avenue  
seattle, wa

eating raw or undercooked foods  
may increase your risk of food-borne illness

an 18% gratuity will be included on all groups of  
6 or more

## pintxos frios

### **manchego 3.25**

sheep cheese – olive oil

### **caña de cabra 4.25**

goat cheese – pear – caramelized onions - walnuts

### **torilla española 2.50**

potato onion omelet – ali oli

### **boquerones olivada 4.00**

vinegar cured anchovies – black olive spread – onions

### **ensaladilla rusa 3.75**

tuna – potato – piquillo – egg – anchovy stuffed olive

### **chorizo con chocolate 2.50**

spanish cured chorizo – shaved chocolate

### **pa amb tomàquet 3.75**

jamón serrano – tomato – garlic – toasted bread

## pintxos calientes

### **piquillo relleno de brandada con viscaína 5.00**

salt cod & potato mousse – piquillo pepper –  
choricero pepper sauce

### **pulpo da feira 4.25**

octopus – red potato – lagrima olive oil – smoked paprika

### **huevo frito con jamon y setas 5.00**

fried egg – jamon serrano – oyster mushrooms

### **chorizo cocido 3.25**

spanish chorizo – white wine

### **piquillo relleno de morcilla 3.75**

blood sausage – piquillo pepper

### **pintxo moruno 3.50**

braised pork – roasted green pepper

### **rabo de toro 6.75**

braised oxtail – panaderas potatoes

## raciones

### **tres aceitunas 6.50**

3 olive varieties

### **garbanzos con tomate 6.00**

chickpeas – cumin – tomato sauce

### **plato de jamón 10.50**

jamón serrano

### **champiñones 6.50**

button mushrooms – garlic – cream sherry

### **pochas con almejas 9.00**

clams - white beans – garlic - parsley

### **revuelto de pato confitado 10.00**

lightly scrambled eggs – duck confit

### **alubias con chorizo 8.00**

alubia beans – chorizo - bacon

### **albóndigas 6.50**

veal – pork meatballs – choricero - txakoli