

AUTHENTIC  
BASQUE CUISINE



A.P BAKERY™  
Artisanal Loaf

5pp  
Served w/ Whipped  
Espelette Butter

### LA BOQUERIA

—Sliced to Order—

Warm Olives (GF, V)  
9

36 months Ibérico de Cebo  
Jamón (GF)  
36

Serrano Jamón (GF)  
22

Basque Paté,  
Espelette Pepper (GF)  
6

Basque Saucisson (GF)  
14

### HOUSE CROQUETAS

Served w/ Shaved Ossau Iraty,  
Sauce Gribiche



- Ham & Cheese
- Confit Duck
- Bacalao Fish

### OUR Desserts

Ask our server the flavor

# DEUX FRÈRES

— PINTXOS & BAR —

TRADITIONAL  
PINTXOS BAR

## PINTXOS FROM THE COUNTER

A small snack, typically eaten in bars, traditional in northern Spain and especially popular in the Basque country.

Tomato, Serrano Ham	8ea	Gildas (GF).....	6ea
Brie Cheese, Serrano Ham, Walnut, Honey	9ea	Guindilla, Olive, Anchovy	
Brioche, Foie Gras, Onion Jam	13ea	Ibérico Jamón Bocadillos	12ea
		Wagyu Tartare, Anchovy, Guindilla	13ea

Prepared with Wagyu Raw Meat

Lobster Brioche Roll.....16ea

Served w/ Tarragon Mayonnaise

### House Tapas made on the day

Tuesday to Friday LUNCH ONLY (until sold out)

Paella.....17

Traditional Spanish Rice, Prawns, Mussels, Calamari, Chorizo & Chicken

Boquerones (GF).....	18	Ajo Soup (V).....	12
Olive Oil & Vinegar marinated Anchovies, Whipped Espelette Butter		Spanish Garlic Soup, Croutons, Truffle Oil	
Gambas Al Ajillo (GF).....	24	Grilled Green Asparagus (GF, V).....	16
"Cooked at the table" Garlic Shrimps & Paprika		Shaved Basque Cheese, Crispy Garlic, Béarnaise	
Tortilla de Patatas (GF, V).....	20	Breaded Artichokes (V).....	18
"A la Minute"		Crumbed with Nuts, Romesco Sauce	
Pimiento del Piquillo (GF).....	10ea	Calamari Frito (GF).....	29
"Espiraler" Tuna & Goat Cheese Stuffed		Lemon Wedges, Homemade Aioli	
Patatas Bravas (GF, V).....	18	Pulpo a la Brava (GF).....	25
Deep Fried Potatoes, Brava Sauce, House Aioli		Pan Seared Octopus, Steamed Potatoes, Salsa Brava	
Piperade Basque (GF, V).....	16	Torreznos.....	19
Onion, Espelette Peppers, Tomatoes & Fried Egg		Homemade 7 Days Dry Aged Crispy Kurobuta Pork Belly, Chimichurri Rojo Sauce	
Stuffed Tomato (GF, V).....	19	Gazpacho (V).....	12
Goat Cheese, Black Olive Crumb, Balsamic Glaze		Cold Spanish Tomatoe Soup	

## FROM OUR HIBACHI GRILL

180g Wagyu Rump Cap MBS 5+ (GF).....48  
Port Wine Glaze, Confit Shallot

Txistorra "Chorizo" (GF).....  
Cider Glaze, Calvados Flamed at the Table

Chipirones "A la Plancha".....  
Parsley & Garlic

Blood Orange Sorbet (GF, V).....14  
In his shell

Churros.....14

Dulce de leche or Nutella

Crema Catalana (GF).....14

Flamed at the table Red Fruit Coulis

Burnt Basque Cheesecake of the day.....15

Ask our server the flavor

PLEASE NOTE ALL OUR DISHES ARE  
HOMEMADE AND PREPARED FRESH TO ORDER

1.8% surcharge is applied to all credit cards payment, 15% surcharge is applied on public holiday and 10% service is applied to all tables of 6+ guests. No BYO allowed.

Our kitchen handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience.

GF - Gluten Free V - Vegetarian





# DEUX FRÈRES

— BISTRO & BAR —

“PINTXOS - BITE-SIZED FINGERFOOD SERVED AT BARS AND TAVERNS, TYPICALLY AS A SNACK BEFORE DINNER - HAVE FORMED THE BACKBONE OF THE LOCAL FOOD CULTURE IN BASQUE COUNTRY SINCE THE 1940S.

STEPPING INSIDE DEUX FRÈRES YOU’LL FEEL AS IF YOU’VE JUST WANDERED THROUGH A MAZE OF COBBLESTONE STREETS AND STUMBLED INTO A BAR IN DONOSTIA - SAM SEBASTIAN

WHERE MAKING PINTXOS IS AN ART FORM, AND EATING THEM IS A SOCIAL EVENT!  
WE OFFER A VARIETY OF SMALL PLATES - BOTH HOT AND COLD

FOR YOU TO PICK AND CHOOSE, ALONG WITH HOME-MADE VERMOUTH, ALL TO BE ENJOYED IN A BEAUTIFUL VENUE DESIGNED TO REFLECT THE OWNERS’ OWN EUROPEAN HERITAGE”

# DEUX FRÈRES

— PINTXOS —