

FUNCTIONS AT *PINCHOS*

Bar de Tapas



Pinchos is a celebration – a vivacious dining experience where food & friends come together. Let us bring the flavours of Spain from our little Spanish corner in Leederville to your next event or special occasion.

For function enquiries please contact Donna Bell

124 Oxford Street, Leederville
9228 3008 | info@pinchos.me | Open 7 Days | www.pinchos.me
f 📷 @pinchospert

*You'll find a number of spaces to suit your special occasion.
Limited seating configurations apply to some spaces.
Regardless of the space you choose, there is no venue hire fee.*



Private Back Room

15 pax



P1

Includes alfresco & indoor
+ Private Back Room

40-45 pax



P2

Includes inside & both
al frescos on Oxford &
Newcastle street - 70 pax



Alfresco Oxford Street

30 pax



***Alfresco
Newcastle Street***

40 pax



Parklet

Perfect for group
sundowners - 24 pax seated



Full Venue

100 pax

LET OUR CHEFS TAKE CARE OF THE ORDERING WITH OUR *FEED ME MENU.*

Please note the following are sample menus and we are happy to accommodate your requests.

Seasonal changes apply.

A SELECTION OF PINTXOS & TAPAS \$55pp

Pinchos + Ensalada / Salad + Cured Meat, Grilled Chorizo & Cheese
+ Pan de la Casa / Bread + px vinegar + Tapas

PINTXOS + RACION + DESSERT - \$55pp

4 Pinchos Classicos + Racion / Bigger Plate + Dessert

A SELECTION OF PINTXOS + TAPAS + RACION \$65pp

Pinchos + Ensalada / Salad + Cured Meat, Grilled Chorizo & Cheese
+ Pan de la Casa / Bread + px vinegar + Tapas + Racion / Bigger Plate



***FANCY A DRINK OR TWO?
WE HAVE A GREAT RANGE OF BEVERAGES TO SUIT EVERYONE.
SEE OUR DRINKS MENU.***

BREAKFAST OR LUNCH

Please go to our website www.pinchos.me to book or if
you want a large booking
pls contact donna@pinchos.me

AFTERNOON TEA OR COFFEE WITH CAKE

Please drop Donna an email and
we'll make it happen!

LET PINCHOS FIRE UP THE PAELLA AT YOUR NEXT EVENT!

Off site catering is available.

Minimum spend of \$600 applies to all catering orders.

Start with a paella order and then add a range of pintxos, tapas and salads to complete your event.

PAELLA (per person)

Vegetarian	\$14 + gst
Chicken & Chorizo	\$15 + gst
Seafood	\$17 + gst

Paellas are all served with garlic alioli, lemons, parsley and smoky paprika and with biodegradable environmentally friendly packaging - minimum \$600



At present, off-site catering is unavailable. Thank you for your understanding.



WANT MORE? ADD ANY OF THE FOLLOWING...

PARA PICAR - TO START (per serve)

Aceitunas; spanish marinated olives	\$4
Guindillas; spanish pickled chilli peppers	\$6
Boquerones; white anchovies, parsley + evoo	\$6

PINCHOS (per serve)

Gilda white anchovy, guindilla pickle + olive skewer	\$4
Chorizo sausage, honey, goats cheese + pickle skewer	\$4
Gazpacho chilled tomato soup, evoo, sweet sherry vinegar	\$2.5
Tortilla potato omelette w/ chistorra or Jamon, px onion, cherry tomato	\$4



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ENSALADAS - SALADS

(per serve)

Shaved spanish ham, tomatoes, piquillo peppers, basil, parsley + px onions

\$6

Frutos Secos rocket, confit nuts, pear, goats cheese + orange

\$6

Remolacha y Garbanzos beetroot, chickpeas, yoghurt, apple, fennel, honey + dukkah

\$6

TAPAS

(per piece/serve)

Croquetas champiñones; [on request] Mushroom, leek, manchego + garlic alioli

\$3 pc

Croquetas jamon y pollo; [on request] Spanish ham & chicken + paprika alioli

\$3 pc

Bomba Bacalao; [on request] Potatoes, salt cod + saffron alioli

\$3 pc

Albondigas; Organic beef meatballs, tomato, goat cheese, eggplant, pinenuts

\$7

Tortilla Española; Potato, egg, confit onion + garlic alioli

\$7

Patatas Bravas; Fried paprika potatoes, tomato + alioli

\$7

Ceviche; Lime & chilli marinated fresh fish, coconut milk + mango

\$10

EMBUTIDOS & QUESO

Spanish cheese and cured meats

Queso Manchego; semi cured sheeps cheese, served w/ bread, quince + fruit

\$7

Queso Azul; Spanish blue cheese, served w/ bread, quince + fruit

\$8

Queso de cabra; goats cheese, paprika + honey, served w/ bread, quince + fruit

\$7

Jamon Serrano; Spanish ham, served w/ bread, tomato mix + rocket

\$7

Jamon Iberico; Bellota Spanish ham, 36 months served w/ bread, tomato mix + rocket

\$9

Chorizo; grilled sausage + lemon, served w/ bread, tomato mix + rocket

\$8

Morcon; Shaved cured pork, chilli, garlic, paprika, rum, served w/ bread, tomato mix + rocket

\$8

Chistorra; grilled basque pork belly sausage, served w/ bread, tomato mix + rocket

\$8

POSTRES - DESSERTS

(per piece/serve)

Tocino del cielo; Coconut caramel flan, passionfruit, honeycomb & strawberry mint salad

\$11

Chocolate & fig truffle [skewer]

\$3

PINCHOS

Bar de Tapas

TENTATIVE BOOKINGS

All tentative bookings will be held for a period of 7 days, arrangements can be made to extend this period otherwise the booking will automatically expire. We will make attempts to contact you should we receive any enquiries for the same date.

BOOKING CONFIRMATION AND DEPOSIT

All bookings remain tentative until a deposit is received.

Deposits are requested to hold and confirm the date of your event. Deposit payment confirms your acceptance of the conditions of agreement.

If the deposit is not received within one week of making the tentative booking, Pinchos has the right to re-allocate the space to another potential client.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night.

FINAL PAYMENTS & MINIMUM SPENDS

Final payments are required on the day of the function. We accept MasterCard, Visa and American Express and Cash.

If the final payment is not received or minimum spend not met on the day of the function, Pinchos reserves the right to deduct the balance from the credit card information supplied. Minimum spend may apply to full venue hire.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 7 days of the function date, the deposit will be forfeited.

DIETARY REQUIREMENTS

If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. We request your finalised food order be submitted at least one week prior to the event.

GOODS & SERVICES TAX (GST)

All prices are inclusive of goods and services tax.