



PASS IT ON: Diners share plates at Pintxos, a new tapas spot.

X Marks the Spot

Tapas go all the way gourmet at the new Pintxos

BY LISA SHAMES / PHOTOGRAPHY BY JEFF MILLIES

Just when you thought you had tapas down pat, along comes River North's Pintxos to show that there's more to Spanish small plates than *patatas bravas*, baked goat cheese and jamón. From the same crew that first introduced us to Spanish food 17 years ago at crowd pleaser Café Ibérico, this restaurant-in-a-restaurant—it's upstairs—focuses on the Basque region of northern Spain. That's where you'll find, says owner Jose Lagoa, the restaurant's namesake *pintxos* (pronounced 'pinchos'), which are tiny skewers of grilled and raw meats and fishes (from lamb to salmon) accompanied by complementary sauces and garnishes. Heartier appetites can opt for garlic chicken legs and wings, or Spanish tortillas. But no matter what you choose, you'll want to pair it with *txatos*, small pours of Spanish wine. Looks like learning new tricks isn't so difficult, and considering the ongoing popularity of its predecessor, this place is likely here to stay. ■

PINTXOS 737 N. LASALLE ST., 312.664.4800