



Melissa Telecican

Pintxo Spanish Taperia Owner

AFTER two years of planning, Melissa Telecican proudly opened her own Pintxo Spanish Taperia. The name goes back to the Basque region in Spain where 'pintxo' is used for 'thorn' or 'spike' which resembles a toothpick that the Spanish commonly use to hold their tapas together. Pintxo is set up as two distinctively different dining spaces: a taperia and a bar seating area. The taperia offers banquets of tapas in a quick and casual manner, whereas the huge timber bar can host up to 28 guests who enjoy picking up any favorable dish from the conveyor belt that runs around the table.

All tapas are freshly made in-house from scratch, providing highest quality and Spanish originality.

Melissa says hearing guests reminiscing about their travels to Spain while passing plates of tapas around is most rewarding: "Sharing food and stories is the best way to spend dinner with friends. It's exactly what I'd hoped for at Pintxo."

The next step is soon to come. In anticipation of their soon-to-be approved liquor license, Melissa and her husband, Laurentio, are eagerly trying Spain's best wines.

Feeling the urge to give something back to the community made Pintxo raise money for The Heart Foundation during "Brisbane's First Bull Run", as Melissa likes to refer to Pintxo's participation in this year's Bridge to Brisbane.

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