

ORTZI

— N Y C —

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 12

CHOICE OF DRESSING:
Jerez Vinaigrette, Anchovy Dressing,
Cabrales Blue Cheese

CHICKEN 7 STEAK 9 SHRIMP 8

CRUDOS & CONSERVAS

LUBINA NEGRA*
Black Bass, Green Chile Escabeche, Mojama 17

TORO*
Bluefin Tuna Belly, Arbequina Olive Oil, Caviar 28

PLATJA*
Fluke, Chickpea Powder, Lemon, Sea Beans 15

PULPO
Braised Octopus, Garlic, Pimentón 17

BONITO DEL NORTE
Ventresca Tuna Belly, Remoulade, Caper Berries 16

BERBERECHOS
Cockles, Potato Purée, Pine Nuts, Chorizo 14

MEJILLONES
Spanish Mussels, Tomato Escabeche 14

CAZUELAS

POLLUELO
Wood Roasted Poussin,
Nora Chile Grits, Quail Egg 24

CANGREJO
Roasted King Crab, Piquillo Aioli 31

PIQUILLOS RELLENOS
Stuffed Piquillo Peppers, Bacalao, Almond 19

BOCADILLOS

*SERVED WITH FRIES OR SIDE SALAD

ORTZI BURGER*
Dry Aged Beef, Ossau Iraty, Onion Jam 22

POLLO
Grilled Chicken, Bacon, Romesco,
Parmesan 17

PEPITO
Braised Shortribs, Roasted Mushrooms,
La Peral Fondue 19

BIKINI
Manchego, Madurado,
Black Truffle, Seasonal Jam 18

ATÚN*
Paprika Rubbed Tuna, Green Olive,
Frisée, Guindilla Peppers 21

A LA PLANXA

GAMBAS
Spanish Prawns, Garlic, Lemon 19

TRUCHA*
Sea Trout, Parsley, Lemon 19

WAGYU SIRLOIN*
Salsa Verde 24

CHULETAS DE CORDERO*
Lamb Chops, Garlic, Parsley 27

POLLO
Organic Chicken Breast, Guindilla Aioli 17

VERDURAS

SETAS
Seasonal Wild Mushrooms 14

ESPÁRRAGOS
Asparagus, Grilled Lemon, Manchego 11

PATATAS ASTURIANAS
Crispy Potatoes, Tomato, La Peral 10

HABAS
Fava Bean Salad, Feta, Meyer Lemon,
Gordal Olives, Smoked Egg Yolk 11

C O L
Wood Roasted Cabbage, Anchovy Dressing,
Manchego, Guanciale 12

* Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.