

# ORTZI

— N Y C —

## BREAKFAST

### BISCAY BREAKFAST\*

Two Eggs Any Style

Potato Hash 16

Choice of:

Bacon, Chistorra, or Breakfast Sausage.

Choice of Toast

### BENEDICTO\*

Chorizo, Swiss Chard,

Poached Egg, Espellette Hollandaise,

Potato Hash 16

### BOCADILLO\*

Egg Sandwich, Manchego,

Bacon, Brioche, Potato Hash 15

### SMOKED SALMON

White Fish Salad, Red Onion, Capers,

Toasted Bagel 18

### ORTZI OMELET

Choose (2)  
served with potato hash 18

Manchego

Roasted Tomato

Goat Cheese

Wild Mushrooms

Cheddar

Bacon

Asparagus

Serrano Ham

### PANCAKES

Stone Fruit, Sangria Syrup,

Canela Whipped Cream 14

### FRENCH TOAST

Sidra Glazed Apples, Maple Syrup,

Marcona Almonds 16

### YOGURT & GRANOLA

Apple, Cherry Fig Marmalade,

Greek Yogurt 14

## SIDES

TWO EGGS ANY STYLE\* 9

POTATO HASH 6

APPLEWOOD SMOKED BACON 8

BREAKFAST SAUSAGE 8

SEASONAL FRUIT & BERRIES 7

OATMEAL 6

TOAST: WHITE, WHOLE WHEAT, RYE,

GLUTEN FREE BREAD 4

BAGEL WITH CREAM CHEESE 6

CEREAL WITH MILK 6

## BEVERAGES

COFFEE 4

AMERICANO 4

LATTE 5

CAPPUCCINO 5

CORTADO 4

ESPRESSO 4

TEA 5

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

TOMATO JUICE 6

CRANBERRY JUICE 7

ICED COFFEE 6

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

# O R T Z I

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## LECHUGAS

Local Baby Lettuces, Lemon Confit,  
Brioche Migas, Jerez Vinaigrette 12

One other salad?

## CHEF'S TASTING MENU

— \$75/pp —

## PINTYOS, CRUDOS Y CONSERVAS

Daily Selection of Spanish Ham

MP

### TORTILLA ESPANOLA

Salsa Brava 6

### CROQUETTA

Description

### LAMB BROCHETAS

Lamb Loin, Eggplant, Bacon, Sherry Jus 14

### PORK BELLY MONTADITO

Berkshire Pork Belly, Honey Laquer, Shaved Apples 10

### TUNA BOCADILLO

Description not currently on Tinto website 14

### ALBONDIGAS

Spiced Meatballs, Piperade, Poached Egg 12

### MEDREGAL\*

Hamachi, Piquillo Pepper, Saffron Emulsion 21

### TORO \*

Bluefin Tuna Belly, Arbequina Olive Oil, Caviar 31

### MADAI TARTARE\*

Chickpea Cured Japanese Sea Bream, Olive Pisto,  
FingerLime, Lemon 15

### PULPO

Braised Octopus, Garlic, Pimentón 17

### BONITO DEL NORTE

Ventresca Tuna Belly, Remoulade, Caper Berries 8

### BERBERECHOS

Cockles, Potato Purée, Pine Nuts, Chorizo 12

### MEJILLONES

Spanish Mussels, Tomato Escabeche 12

### TRUCHA

Soft Poached Salmon, Garlic Cremosa, Caviar 14

### ANCHOAS

Deporta Anchovies, Padron Peppers, Piquillos 12

### ALCACHOFA

Artichoke, Olive Pisto, Humboldt Fog 10

### PATATAS ASTURIANAS

Crispy Potatoes, Tomato, La Peral 7

### HABAS

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

### SARDINAS

Baby Sardines, Parsley Marinade, Piquillos 7

## QUESO Y CHARCUTERIA

JAMON SERRANO 9

CHORIZO PAMPLONA 8

LOMO IBERICO 10

CHARCUTERIA MIXTA 19

MANCHEGO 8

OSSAU IRATY 9

LA PERAL 8

QUESO MIXTA 17

## CAZUELAS

### POLLUELO

Red Chile Braised Chicken,  
Grits, Quail Egg, Swiss Chard 24

### RABO

Braised Oxtail, Chickpeas,  
Tomato & Fennel Sofrito 19

### COSTILLAS DE CERDO

Pork Ribs, Alubias de Toloso,  
Black Bean Stew, Guindilla Peppers 22

### BACALAO EN SALSA VERDE

Black Cod, Cockles, Parsley Emulsion 23

### ZARZUELA

Seafood Stew, Red Prawns, Mussels, Calamari,  
Bomba Rice, Marcona Almond Picada 32

## CIDER HOUSE TXULETA

24 oz. Dry Aged Bone-In Ribeye,

Green Chile, Potato 65

## A LA PLANXA

### GAMBAS

Spanish Prawns, Confit Potatoes, Preserved Lemon 23

### VIEIRAS\*

Sea Scallops, Crispy Leeks, Vermouth, Truffle Cream 27

### WAGYU SIRLOIN\*

Romanesco Cauliflower, Salsa Verde 29

### CHULETAS DE CORDERO\*

Eggplant, Anchovy Foam 33

### SETAS

Seasonal Wild Mushrooms 14

### ESPARRAGOS

Asparagus, Lemon, Manchego 11

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