

ORTZI

— NYC —

QUESO Y CHARCUTERIA

CHEESE

MANCHEGO 8
OSSAU IRATY 9
LA PERAL 8
QUESO MIXTO 17

MEAT

JAMÓN SERRANO 9
CHORIZO PAMPLONA 8
LOMO IBÉRICO 10
JAMÓN IBÉRICO 32
CHARCUTERIA MIXTA 19

PINTXOS, CRUDOS, Y CONSERVAS

TORTILLA ESPAÑOLA

SPANISH TORTILLA
Salsa Brava, Chistorra 6

CROQUETAS DE JAMÓN

HAM CROQUETTES
Pickled Tomato, Pimentón 10

BROCHETAS DE CORDERO*

LAMB LOIN BROCHETTES
Eggplant, Bacon, Sherry Jus 14

BOCADILLO DE ATÚN*

TUNA SANDWICH
Chorizo Aioli, Guindilla Pepper 14

ALBÓNDIGAS

BEEF & PORK MEATBALLS
Pipérade, Poached Egg 12

MEDREGAL*

HAMACHI CRUDO
Piquillo Pepper, Saffron Emulsion 19

TORO *

TUNA BELLY CRUDO
Arbequina Olive Oil, Caviar 31

MADAI*

RED SNAPPER TARTARE
Chickpea, Olive Puree, Finger Lime 17

BONITO DEL NORTE

PRESERVED SPANISH TUNA
Remoulade, Capers Berries 9

BERBERECHOS

PRESERVED SPANISH COCKLES
Potato Purée, Pine Nuts, Chorizo 12

MEJILLONES

PRESERVED SPANISH MUSSELS
Tomato Escabeche, Fennel 12

TRUCHA*

POACHED SALMON TROUT
Garlic Crema, Caviar 15

ANCHOAS

SPANISH ANCHOVIES
Padron Peppers, Piquillos 12

ALCACHOFAS

ARTICHOKES
Olive Escabeche, Monte Enebro 10

PATATAS ASTURIANAS

CRISPY POTATOES
Tomato Jam, La Peral 9

HABAS

FAVA BEAN SALAD
Feta, Meyer Lemon, Gordal Olives, Smoked Egg Yolk 11

SARDINAS

SPANISH SARDINES
Parsley Marinade, Piquillos 7

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 12

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

CAZUELAS

POLLUELO

RED CHILE BRAISED CHICKEN
Grits, Quail Egg, Swiss Chard 24

GAMBAS*

SPANISH PRAWNS
Lemon, Toasted Garlic, Chile 18

RABO

BRAISED OXTAIL
Chickpeas,
Tomato & Fennel Sofrito 19

COSTILLAS DE CERDO

PORK RIBS
Alubias de Tolosa,
Black Bean Stew, Guindilla Peppers 22

PAELLA VALENCIANA*

Seafood Stew, Red Prawns, Mussels, Calamari,
Bomba Rice, Marcona Almond Picada 29

A LA PLANXA

VIEIRAS*

DIVER SCALLOPS
Crispy Leeks,
Vermouth, Truffle Cream 27

CHULETA*

WAGYU SIRLOIN STEAK
Royal Trumpet Mushrooms,
Veal Jus 29

CORDERO*

LAMB LOIN
Eggplant Caviar, Anchovy Emulsion 33

SETAS

WILD MUSHROOMS
Seasonal Wild Mushrooms 14

ESPÁRRAGOS

ASPARAGUS
Asparagus, Lemon, Manchego 11

CHEF'S TASTING MENU

A FOUR COURSE TRADITIONAL BASQUE
TAPAS EXPERIENCE

— \$75/pp —

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