

# ORTZI

— N Y C —

## 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

### ALBONDIGAS

BEEF & PORK MEATBALLS  
 Piperade, Poached Egg 12

### BONITO DEL NORTE

PRESERVED SPANISH TUNA  
 Remoulade, Caper Berries 8

### 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

### BOQUERONES

SPANISH ANCHOVIES  
 Padron Peppers, Piquillos 12

### ALCACHOFA

#### ARTICHOKES

Olive Escabeche, Humboldt Fog 10

### PATATAS ASTURIANAS

CRISPY POTATOES  
 Tomato Jam, La Peral 9

### SARDINAS

SPANISH SARDINES  
 Parsley Marinade, Piquillos 7

## FROM THE PORRON

### TXAKOLI

URIONDO Bizkaiko Txakolina 2015  
 Quarter Liter \$14 • \$28 Half Liter

### SIDRA

DOMAINE BORDATTO "Txalaparta" 2014  
 Quarter Liter \$18 • \$36 Half Liter

## HOUSE COCKTAILS

### HIRUNE

Maurin Quina, Greenhook Ginsmiths American Dry Gin,  
 Buil & Giné Vermut Priorat Natur

\$14

### BAIONA SOUR

Helix Vodka, Pacharan, Grapefruit Juice, Atxa Dry Vermouth,  
 Giffard Wild Elderflower Liqueur, Egg White\*

\$14

### BIZKAIA ROYALE

Bere Aran Sidra Sagarda Natural, Domaine Jacquiot Crème de Cassis

\$12

### BIARRITZ DAISY

Rhum J.M. Blanc 80 Proof, El Dorado Rum 12 yr., Lime Juice,  
 Sevilla Orange Oleo, Uriondo Txakolina Bizkaia 2015

\$15

### ARAGÓN SPECIAL

Lustau Brandy de Jerez Solera Reserva, Bigallet China-China Amer,  
 Peychaud's Bitters, La Muse Verte Absinthe

\$14

### DONOSTIA COOLER

Gin Mare Mediterranean Gin, Emile Pernot Liqueur Sapin,  
 Miró Vermut de Reus Extra Seco, Tonic

\$14

### SANGRIA GORRIA (RED)

Red Wine, Cherry-Thyme, Cardamom, Cloves

\$9 / \$36

### SANGRIA ZURI (WHITE)

White Wine, Honey-Rosemary, Allspice, Anise

\$9 / \$36

## DRAFT BEER

**MAHOU LAGER** Spain

\$6

**PEEKSKILL BREWING PALE ALE** New York

\$8

**BARRIER BREWING CO.**

Czech-Style Pilsner "Impostor" New York

\$8

**BERE ARAN** Sidra Natural (Basque Cider) Spain

\$7

## BOTTLED CIDER

**ISTASEGI** Cider Sagrado 2015 (Half Bottle) Spain

\$12

**AARON BURR** "Appinette" NV (Half Bottle) Spain

\$28

**TXOPINONDO** Sidra Natural (Basque Cider) Spain

\$28

**JULIEN THUREL** Sidra Natural (Basque Cider) Spain

\$52

**CLOS DE LA FONTAINE HUGO**

Sidra Natural (Basque Cider) Spain

\$35

**LE PÈRE JULES** Cidre Bouché Brut NV France

\$42

**LE PÈRE JULES** Poiré Bouché Brut NV (Perry) France

\$36

## WINES BY THE GLASS

### SPARKLING

Glass / Bottle

**SUMAROCCA** Cava Brut Reserve "Yá Cuvée" NV

\$12 / \$48

**RAVENTOS I BLANC** Conca del Riu Brut Rosé "de Nit" 2014

\$16 / \$64

**AUBRY** Champagne Brut NV

\$23 / \$92

### WHITE

**JOSÉ PARIENTE** 2014

\$12 / \$48

**LAGAR DE COSTA** 2015

\$14 / \$56

**DOMAINE DE LA GUILLOTIERIE** Saumur Blanc 'Elégance' 2015 \$13 / \$55

**DOMAINE THOMAS MOREY** Bourgogne Blanc 2014 \$18 / \$72

### ROSÉ

**ALIAGA** Lagrima de Garnacha Rosado 2014

\$10 / \$40

**COEUR ESTRÉLLE** Côtes de Provence Rosé 2016

\$14 / \$56

### RED

**CHÂTEAU GAUTOUL** 2011 Malbec

\$13 / \$52

**CHÂTEAU TOUR DU PAS SAINT-GEORGES** 2010

\$15 / \$60

Merlot, Cabernet Franc, and Cabernet Sauvignon

**DOMAINE THENARD** Givry 1er Cru 2013 Pinot Noir

\$19 / \$76

**CONVENTO SAN FRANCISCO** Ribera del Duero 2006

\$18 / \$72

Tempranillo and Merlot

**LA RIOJA ALTA** Rioja Reserva "Viña Alberdi" 2010

\$15 / \$60

Tempranillo