

# ORTZI

— N Y C —

## QUESO Y CHARCUTERÍA

### 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  
CHARCUTERÍA MIXTA 19

## LECHUGAS

Local Baby Lettuces, Lemon Confit,  
Brioche Migas 12

### CHOICE OF DRESSING:

Jerez Vinaigrette, Anchovy Dressing,  
Cabrales Blue Cheese

## PINTXOS, CRUDOS, Y CONSERVAS

### TORTILLA ESPAÑOLA

SPANISH TORTILLA  
Salsa Brava, Chistorra Sausage 8

### CROQUETAS DE JAMÓN

HAM CROQUETTES  
Pickled Tomatoes, Pimentón 10

### HABAS

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

### ALCACHOFAS

ARTICHOKES  
Olive Escabeche, Monte Enebros 10

### PATATAS ASTURIANAS

CRISPY POTATOES  
Tomato Jam, La Peral 10

### MEDREGAL\*

HAMACHI CRUDO  
Piquillo Pepper, Saffron Emulsion 19

### TORO\*

TUNA BELLY CRUDO  
Arbequina Olive Oil, Caviar 31

### MADAI\*

RED SNAPPER TARTARE  
Chickpeas, Olive Purée, Finger Lime 17

### BONITO DEL NORTE

PRESERVED SPANISH TUNA  
Remoulade, Capers Berries 9

### MEJILLONES

PRESERVED SPANISH MUSSELS  
Tomato Escabeche, Fennel 12

### SARDINAS

SPANISH SARDINES  
Parsley Marinade, Piquillos 7

### TRUCHA\*

POACHED SALMON TROUT  
Garlic Crema, Caviar 15

### BROCHETAS DE CORDERO\*

LAMB LOIN BROCHETTES  
Eggplant, Bacon, Sherry Jus 14

### BOCADILLO DE ATÚN\*

TUNA TARTARE  
Croissant, Chorizo Aioli, Guindilla Peppers 14

### ALBÓNDIGAS

BEEF & PORK MEATBALLS  
Pipérade, Poached Egg 14

## 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

### PESCADO DEL DÍA

MARKET FISH  
Chorizo Ragout, Fennel Sofrito, Dill 24

### CHULETA\*

WAGYU SIRLOIN STEAK  
Royal Trumpet Mushrooms, Veal Jus 29

### SETAS

WILD MUSHROOMS  
Seasonal Wild Mushrooms 14

### COLES DE BRUSELAS

BRUSSELS SPROUTS  
Manchego, Lemon 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.