

ORTZI

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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 Sausage 8

CROQUETAS DE JAMÓN
 HAM CROQUETTES
 Pickled Tomato, Pimentón 10

BROCHETAS DE CORDERO
 LAMB LOIN BROCHETTES
 Eggplant, Bacon, Sherry Jus 14

ALBÓNDIGAS
 BEEF & PORK MEATBALLS
 Piperade, Poached Egg 14

BONITO DEL NORTE
 PRESERVED SPANISH TUNA
 Remoulade, Capers Berries 8

PATATAS ASTURIANAS
 CRISPY POTATOES
 Tomato Jam, La Peral 10

BOCADILLOS

Sandwiches served with fries or side salad

POLLO
 Grilled Chicken, Bacon,
 Romesco, Parmesan 17

BIKINI
 Manchego, Madurado, Serrano Ham,
 Black Truffle, Seasonal Jam 18

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

ORTZI BURGER*
 Dry Aged Beef, Ossau Iraty,
 Onion Jam 19

FROM THE PORRON

TXAKOLINA
 DAILY SELECTION
 Quarter Bottle \$14 • \$27 Half Bottle

SIDRA
 BARRIKA BASQUE SIDRA
 Quarter Bottle \$8 • \$15 Half Bottle

HOUSE COCKTAILS

HIRUNE \$14
 Greenhook Ginsmiths American Dry Gin, Maurin Quina Liqueur,
 Priorat Natur Vermouth

BAIONA SOUR \$14
 Vodka, Patxaran, Grapefruit Juice, Dry Vermouth,
 Wild Elderflower, Egg White*

BIZKAIA ROYALE \$13
 L'Atzar Cava, Crème de Cassis

BIARRITZ DAISY \$15
 Diplomatico Planas, El Dorado Rum 12 yr., Lime Juice,
 Sevilla Orange Oleo, Txakolina

ARAGÓN SPECIAL \$14
 Lustau Brandy de Jerez Solera Reserva, Absinthe,
 Amaro, Peychaud's

DONOSTIA COOLER \$14
 Gin Mare, Emile Pernot Fir Liqueur,
 Dry Vermouth, Fever Tree Tonic

SANGRIA GORRIA (RED) \$11 / \$44
 Tempranillo, Cherry-Thyme, Cardamom, Cloves

SANGRIA ZURI (WHITE) \$11 / \$44
 Viura, Honey-Rosemary, Allspice, Anise

DRAFT BEER

ESTRELLA GALICIA LAGER Spain \$8

BRAVEN "BUSHWICK" PILSNER NY \$8

MONTAUK "WAVE CHASER" IPA NY \$9

RADIANT PIG "GANGSTER DUCK" HOPPY RED ALE NY \$9

BOTTLED CIDER

ISASTEGI Cider Sagrado 2015 (Half Bottle) Spain \$14

BARRIKA BASQUE Sidra 2016 Spain \$29

JULIEN THUREL "Mellicidre" France \$52

DOMAINE BORDATTO "Txalaparta" France \$54

CLOS DE LA FONTAINE HUGO France \$35

LE PÈRE JULES Cidre Bouché Brut NV France \$42

LE PÈRE JULES Poiré Bouché Brut NV France \$36

WINES BY THE GLASS

SPARKLING

Glass / Bottle

MAS LA MOLA Cava Brut Nature Reserve "L'Atzar" 2015 \$13 / \$50

JOSEP FORASTER Cava Brut Trepat "Reservation" Rosé NV \$14 / \$56

WHITE

BAUDRY-DUTOUR "Le Petit Rouilly" Sauvignon Blanc 2015 \$14 / \$56

FINCA DE ARANTEI Albariño 2016 \$15 / \$60

VALDUERO "Yunqueira" Blanco Albillo 2016 \$12 / \$48

BOUZEREAU-GRUÈRE ET FILLES Bourgogne Blanc 2013 \$18 / \$72

ROSÉ

EDETÀRIA "Vinya d'Irto" Garnatxa Rosé 2016 \$13 / \$52

COEUR ESTÉRELLE Côtes de Provence Rosé 2016 \$14 / \$56

RED

PALACIOS REMONDO "La Montesa" Gamacha Blend 2014 \$13 / \$52

CHÂTEAU PEYBRUN Cadillac Côtes de Bordeaux 2015 \$14 / \$56

DOMAINE DES CLOUS Bourgogne Rouge 2014 \$17 / \$66

ALIAGA "Vendimia Seleccionada" Tempranillo and Cabernet 2001 \$19 / \$76

CARLOS MORO Rioja Crianza "Oinoz" 2014 \$16 / \$62

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