

ORTZI

— NYC —

QUESO Y CHARCUTERÍA

CHEESE

MANCHEGO 9
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 13

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 11

HABAS

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

PAN CON TOMATE

SPANISH STYLE TOAST WITH TOMATO
Heirloom Tomatoes, Goat Cheese, Garlic, Basil 12

MEDREGAL*

HAMACHI CRUDO
Piquillo Pepper, Saffron Emulsion 19

TORO*

TUNA BELLY CRUDO
Arbequina Olive Oil, Caviar 29

MADAI*

RED SNAPPER TARTARE
Chickpeas, Olive Purée, Finger Lime 17

BONITO DEL NORTE

PRESERVED SPANISH TUNA
Remoulade, Capers Berries 9

FOIE GRAS*

ROASTED FOIE GRAS
Spanish French Toast
Apple Terrine, Sherry & Truffle Jus 27

BROCHETA DE PRESA IBÉRICO*

IBÉRICO PORK PRESA
Pork Skewers, Pickled Green Tomato,
Chicharrones, Sherry Gastrique 16

NAVAJAS*

RAZOR CLAMS IN ESCABECHE
Spicy Radish Salad, Lemon, Zucchini Salsa Verde 16

MEJILLONES

PRESERVED SPANISH MUSSELS
Tomato Escabeche, Fennel 12

ALBÓNDIGAS

BEEF & PORK MEATBALLS
Pipérade, Poached Egg 14

SARDINAS

SPANISH SARDINES
Parsley Marinade, Piquillos 7

PAELLA

MARISCOS*

Red Prawns, Tuna, Mussels, Calamari,
Bomba Rice, Marcona Almond Picada 38

PULPO*

Whole Roasted Octopus, Fideo, Black Garlic Aioli,
Cherry Tomatoes, Basil 56

PATO*

La Belle Farm Moulard Duck Breast, Gordal Olives,
Caramelized Onions, Roasted Shishito Peppers 52

CARNES

POLLUELO

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

COCHINILLO ASADO

CRISPY SUCKLING PIG
Couscous Salad, Confit Shallot,
Pedro Ximénez Vinegar 29

GAMBAS AL AJILLO*

GARLIC SHRIMP
Lemon, Toasted Garlic 18

LUBINA

ROASTED BRANZINO
Zucchini & Piquillo Pepper Pistou,
Chickpeas 18

RABO

BRAISED OXTAIL
Chickpeas, Tomato & Fennel Sofrito 19

BISTECA*

HOLSTEIN DAIRY NY STRIP (10 OZ.)
21 Day Aged Prime,
Green Chile, Romesco Sauce 45

MARISCOS Y PESCADOS

CARABINEROS*

SPANISH CARDINAL PRAWNS
Espelette Chile Oil 18

VIEIRAS*

DIVER SCALLOPS
Corn Espuma, Serrano Ham,
Pickled Ramps, Oregano 27

VERDURAS

SETAS

WILD MUSHROOMS
Grilled Mushrooms, Lemon 14

COLES DE BRUSELAS

BRUSSELS SPROUTS
Manchego, Parsley 14

PATATAS ASTURIANAS

CRISPY POTATOES
Tomato Jam, La Peral 11

CHEF'S TASTING MENU

A FOUR COURSE TRADITIONAL BASQUE
TAPAS EXPERIENCE

\$75/pp