

ORTZI

— N Y C —

QUESO Y CHARCUTERÍA

CHEESE

MANCHEGO 9
OSSAU IRATY 9
LA PERAL 8
MONTE ENEBRO 9
QUESO MIXTO 24

MEAT

JAMÓN SERRANO 11
CHORIZO PAMPLONA 9
LOMO IBÉRICO 12
JAMÓN IBÉRICO 32
CHARCUTERÍA MIXTA 25

QUESO Y CHARCUTERÍA MIXTA 32

PINTXOS, CRUDOS, Y CONSERVAS

TORTILLA ESPAÑOLA
SPANISH TORTILLA
Salsa Brava, Chistorra Sausage 9

CROQUETAS DE JAMÓN
HAM CROQUETTES
Pickled Tomatoes, Pimentón 11

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

PAN CON PATACAS
ROASTED SPANISH SUNCHOKES ON TOAST
Roasted Sunchokes, Mahon Cheese, Potatoes, Onion 14

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, Caper Berries 9

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

BROCHETAS DE CERDO*
PORK BELL 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 MEATBALLS
Pipérade, Poached Egg 14

SARDINAS
SPANISH SARDINES
Parsley Marinade, Piquillos 7

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 13

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

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

PAELLA VERDE
Calasparra Rice, Kale Salsa Verde, Sunchokes,
Crispy Vegetable Medley, Hiyashi Wakame 29

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
Bean Stew, Spiced Cauliflower,
Hazelnut Sofrito, & Piquillo 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, Oregon 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 | \$75pp

A FOUR COURSE TRADITIONAL BASQUE
TAPAS EXPERIENCE

WINE PAIRING | \$40pp