

O R T Z I

— N Y C —

RESTAURANT WEEK MENU

January 21st to February 8th • 2019

Three-Course Prix Fixe Dinner \$42/pp | Plus Beverages, Tax & Gratuity

First (Choose 1)

ENSALADA DE ENDIVIAS

Endive Salad, Local Baby Lettuces,
Sunflower Seed Dressing, Marble Potato, Boiled Egg

ALCACHOFAS FRITAS

Fried Artichokes, Blood Orange Salad, Cashews,
Citrus Yogurt Dressing

BROCHETAS DE CERDO

Pork Belly Skewers, Pickled Green Tomato,
Chicharrones, Sherry Gastrique

Second (Choose 1)

POLLO AL AJILLO

Roasted Chicken, Potato & Onion Gratin,
Garlic Cream, Spiced Chicken Skin, Sage

LUBINA

Branzino, Gigante Bean Stew, Spiced Cauliflower,
Hazelnut Sofrito, Piquillo Peppers

BISTECA

6oz Hanger Steak, Butternut Squash,
La Peral Blue Cheese, Spiced Walnuts, Radicchio

Third (Choose 1)

PASTEL VASCO

Basque-Style Custard Tart, Apricot,
Olive Oil, Pistachio

CREMA CATALANA

Citrus & Cinnamon Custard, Orange, Caramel Tuile

120 West 41st St. New York, NY 10036 • LUMA Hotel Times Square • 212-730-8900

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