

# O R T Z I

— N Y C —

## RESTAURANT WEEK MENU

January 21st to February 8th • 2019

Two-Course Prix Fixe Lunch \$26/pp | Plus Beverages, Tax & Gratuity

### First (Choose 1)

#### VERDOSA

Local Baby Lettuces, Lemon Confit,  
Brioche Migas, Jerez Vinaigrette

#### COCIDO MADRILEÑO

Ham Hock Soup, Chorizo, Braised Cabbage,  
Chickpeas, Fresno Pepper Hot Sauce

#### BONITO DEL NORTE

Preserved Spanish Tuna, Remoulade,  
Caper Berries, Garlic Toast

### Second (Choose 1)

#### POLLO BOCADILLO

Chicken Sandwich, Bacon, Romesco Aioli, Manchego

#### PEPITO BOCADILLO

Shortrib Sandwich, Roasted Mushrooms, La Peral Fondue

#### KALE & QUINOA

Pears, Spiced Pecans, Feta Cheese, Raisins,  
Nora Chile & Buttermilk Vinaigrette

*Choice Of Protein* Shrimp, Steak or Chicken

#### LUBINA

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

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.