

# 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 MIXTO 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, Mahón 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 BELLY 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

### COSTILLAS

10 oz Short Rib, Roasted Bone Marrow, Bomba Rice,  
Salsa Verde, Red Pepper Sofrito, Fried Onion Rings 59

## 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

### RABO

BRAISED OXTAIL  
Chickpeas,  
Tomato & Fennel Sofrito 19

### BISTECA\*

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

## MARISCOS Y PESCADOS

### GAMBAS AL AJILLO\*

GARLIC SHRIMP  
Lemon, Toasted Garlic 18

### CARABINEROS\*

SPANISH CARDINAL PRAWNS  
Espelette Chile Oil 18

### LUBINA

ROASTED BRANZINO  
Bean Stew, Spiced Cauliflower,  
Hazelnut Sofrito, Piquillo 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 | \$75pp

A FOUR COURSE TRADITIONAL BASQUE  
TAPAS EXPERIENCE

WINE PAIRING | \$40pp