

ORTZI

— N Y C —

QUESO Y CHARCUTERÍA

CHEESE

MANCHEGO 9	JAMÓN SERRANO 11
OSSAU IRATY 9	CHORIZO PAMPLONA 9
LA PERAL 8	LOMO IBÉRICO 12
MONTE ENEBRO 9	JAMÓN IBÉRICO 32
QUESO MIXTO 24	CHARCUTERÍA MIXTA 25
QUESO Y CHARCUTERÍA MIXTO 32	

MEAT

HOUSE COCKTAILS

PORTERO

Four Roses Bourbon, Honey, Lemon, Cucumber

SALVADOR

Mezcal, Aperol, Fino Sherry

BROMISTA

White Rum, Four Roses Bourbon, Passion Fruit, Coconut

CREADOR

Vodka, Patxaran, Grapefruit Juice, Wild Elderflower Liqueur, Egg White*

MAGO

Rittenhouse Rye Infused with Black Fig, Angostura

AMANTE

Tanqueray Malacca Infused with Strawberry, Elderflower, Egg White*

INOCENTE

Tequila, Yellow Chartreuse, Honey, Egg White*

BUSCADOR

Vodka Infused with Citrus, Thyme, Lime

SANGRIA GORRIA (RED)

Red Wine, Cherry-Thyme, Cardamom, Cloves

SANGRIA ZURI (WHITE)

White Wine, Honey-Rosemary, Allspice, Anise

\$14

\$16

\$17

\$14

\$15

\$17

\$16

\$15

\$12/\$48

\$12/\$48

GIN & TONIC

PEPINO

Hendrick's, Lime,
T. H. Tonic

\$17

MORA

Bluecoat, Blackberry
Elderflower Tonic

TORONJA

Alkkemist Gin,
Fever Tree Tonic

VERDE

Green Hook Gin, Green Tea,
Q Tonic

FRESA

Gin Mare,
T.H. Cherry Blossom Tonic

TORTILLA ESPAÑOLA

SPANISH TORTILLA

Salsa Brava, Chistorra Sausage 9

CROQUETAS DE JAMÓN

HAM CROQUETTES

Pickled Tomato, Pimentón 11

BROCHETAS DE CERDO*

PORK BELLY SKEWERS

Pickled Green Tomato,
Chicharrones, Sherry Gastrique 16

ALBÓNDIGAS

BEEF MEATBALLS

Pipérade, Poached Egg 14

BONITO DEL NORTE

PRESERVED SPANISH TUNA

Remoulade, Capers Berries 9

PATATAS ASTURIANAS

CRISPY POTATOES

Tomato Jam, La Peral 11

BOCADILLOS

Sandwiches served with fries or side salad

POLLO

Grilled Chicken, Bacon,
Romesco, Parmesan 17

BIKINI

Manchego, Madurado, Serrano Ham,
Black Truffle, Seasonal Jam 18

PEPITO

Braised Short Ribs, Roasted Mushrooms,
La Peral Fondue 18

ORTZI BURGER*

Dry Aged Beef, Ossau Iraty,
Onion Jam 19

FROM THE PORRON

TXAKOLI

DAILY SELECTION

Quarter Liter \$15 • \$29 Half Liter

SIDRA

BARRIKA BASQUE

Quarter Liter \$8 • \$15 Half Liter

WINES BY THE GLASS

SPARKLING

PARES BALTA 2011 Cava Brut "Blanca Cuisine" \$18/\$72

JOSEP FORASTER NV Cava Brut Rosé "Reservation" \$14/\$56

WHITE

PAZO DE SAN MAURO 2017 Albariño Rías Baixas \$14/\$49

CASA DE LA VEGA 2017 Verdejo \$12/\$48

VIÑA GODEVAL 2016 Godello "Cepas Vellas" \$17/\$66

PURA VIDA 2013 Chardonnay & Macabeo \$18/\$72

PARES BALTA 2017 "Cosmic" Sauvignon Blanc Blend \$14/\$56

ROSÉ

VAL DE LOS FRAILES Tempranillo, Verdejo Rosé \$14/\$56

RED

PERICA 2008 Tempranillo Rioja Gran Reserva \$18/\$74

NONA "PETIT" 2015 Garnacha, Syrah, Merlot \$17/\$68

ALTA PAVINA "CITIUS" 2014 Pinot Noir \$16/\$64

ALAN DE VAL 2013 Mencia \$18/\$72

CARLOS MORO "OINEZ" 2014 Tempranillo Rioja Crianza \$16/\$64

NUMANTHIA 2016 Tinto de Toro "Termes" \$16/\$64

CELLAR DE L'ERA "BRI" 2011 Garnacha, Syrah, Cabernet Sauvignon \$14/\$56

DRAFT BEER

ALHAMBRA RESERVA "1925" Spain \$9

ESTRELLA GALICIA LAGER Spain \$9

ESTRELLA "1906" LAGER Spain \$10

MONTAUK "WAVE CHASER" IPA New York \$9

BOTTLED BEER

ALHAMBRA RESERVA "ROJA" Spain \$9

MAHOU "CINCO ESTRELLAS" Spain \$9

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