

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

CÓCTELS

PORTERO

Four Roses Bourbon, Honey, Lemon, Cucumber

\$14

SALVADOR

Mezcal, Aperol, Fino Sherry

\$16

BROMISTA

White Rum, Four Roses Bourbon, Passion Fruit, Coconut

\$17

CREADOR

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

\$14

MAGO

Rittenhouse Rye Infused with Black Fig, Angostura

\$15

BUSCADOR

Vodka Infused with Citrus, Thyme, Lime

\$15

SANGRIA GORRIA (RED)

Red Wine, Cherry-Thyme, Cardamom, Cloves

\$12/\$48

SANGRIA ZURI (WHITE)

White Wine, Honey-Rosemary, Allspice, Anise

\$12/\$48

PINTXOS, CRUDOS, Y CONSERVAS

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

KALE & QUINOA BOWL

Pears, Spiced Pecans, Feta Cheese, Raisins,
Nora Chile & Buttermilk Vinaigrette 18

Choice of: Shrimp, Steak, or Chicken 8

PATATAS ASTURIANAS

CRISPY POTATOES

Tomato Jam, La Peral 11

BOCADILLOS

*Sandwiches Served with Choice of
Fries or Side Salad

POLLO

Grilled Chicken, Bacon,
Romesco Aioli, 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

GIN Y 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

VINO

SPARKLING

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

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

WHITE

BODEGAS AQUITANIA 2017 "Bernon" Albariño Rías Baixas \$14/\$56

CASA DE LA VEGA 2018 Verdejo \$12/\$48

VIÑA GODEVAL 2017 Godello "Cepas Vellas" \$17/\$66

PURA VIDA 2016 Chardonnay & Macabeo \$18/\$72

PARES BALTA 2018 "Cosmic" Sauvignon Blanc Blend \$14/\$56

ROSÉ

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

RED

PERICA 2009 Tempranillo Rioja Gran Reserva \$18/\$74

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

ALTA PAVINA "CITIUS" 2012 Pinot Noir \$16/\$64

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

CARLOS MORO "OINEZ" 2015 Tempranillo Rioja Crianza \$16/\$64

NUMANTHIA 2014 Tinto de Toro "Termes" \$16/\$64

CERVEZA

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