

# ORTZI

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## QUESO Y CHARCUTERÍA

### CHEESE

### MEAT

- MANCHEGO 9  
OSSAU IRATY 9  
LA PERAL 8  
MONTE ENEBRO 9  
QUESO MIXTO 24
- 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

### ALBÓNDIGAS

BEEF MEATBALLS  
Pipérade, Poached Egg 14

### PAN CON IBÉRICO\*

IBÉRICO LARDO TOAST  
Pickled Ramps, Lemon Thyme,  
Queso Cuajada, Tomato 16

### MEDREGAL\*

HAMACHI CRUDO  
Caviar, Piquillo Pepper Aioli,  
Whey, Sorrel 21

### MOJAMA\*

HOUSE CURED TUNA  
Oloroso Sherry, Gordal Olives,  
Fresno Chile, Cucumber 18

### MADAI\*

RED SNAPPER TARTARE  
Chickpeas, Olive Pisto, Finger Lime 17

### PATATAS ASTURIANAS

CRISPY POTATOES  
Tomato Jam, La Peral Cheese 11

### FOIE GRAS\*

ROASTED FOIE GRAS  
Spanish French Toast,  
Preserved Plums, Rioja & Plum Jus 27

### BROCHETAS DE CERDO\*

PORK BELLY SKEWERS  
Pickled Green Tomato,  
Chicharrones, Sherry Gastrique 16

### SALPICÓN DE MARISCOS\*

CHILLED SEAFOOD SALAD  
Shrimp, Cuttlefish, Scallops, Octopus, Avocado,  
Sweet Peppers, Mango Vinaigrette 22

## 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

### BACALAO\*

Atlantic Cod, Red Prawns, Bomba Rice, Onion Sofrito,  
White Lima Beans, Spring Garlic 42

### COSTILLAS

Braised Short Ribs, Roasted Bone Marrow, Bomba Rice,  
Salsa Verde, Red Pepper Sofrito, Fried Onions 59

## CARNES

### POLLO

ROASTED CHICKEN BREAST  
Spring Beans, Fideo Pasta,  
Garlic Cream, Chicken Jus 26

### COCHINILLO ASADO

CRISPY SUCKLING PIG  
Couscous Salad, Confit Shallot,  
Pedro Ximénez Vinegar 29

### CHULETA DE CERDO

PORK CHOP A LA PLANXA  
Garlic Sofrito, Guindilla Aioli,  
Olive Salsa Verde 28

### BISTECA\*

GRASS-FED HANGER STEAK (8 OZ.)  
Red Chile Marinade, Romeso Verde,  
Padrón Peppers 28

## MARISCOS Y PESCADOS

### GAMBAS AL AJILLO\*

GARLIC SHRIMP  
Lemon, Toasted Garlic,  
Garlic Toast 18

### LUBINA

ROASTED BRANZINO  
Bean Stew, Spiced Cauliflower,  
Hazelnut Sofrito 21

### PULPO

ROASTED SPANISH OCTOPUS  
Chive Remoulade, Fennel Pollen,  
Fingerling Potatoes 19

### VIEIRAS\*

DIVER SCALLOPS  
White Quinoa, Chorizo, Asparagus,  
Cashews, Brown Butter Espuma 27

## VERDURAS

### SETAS

WILD MUSHROOMS  
Grilled Mushrooms, Lemon 14

### ESPÁRRAGOS

GREEN ASPARAGUS  
Leek Vinaigrette, Manchego 14

### JUDÍAS VERDES

ROMANO BEANS  
Serrano Ham, Fresh Cheese, Crispy Shallots 11

CHEF'S TASTING MENU | \$75pp

A FOUR COURSE TRADITIONAL BASQUE  
TAPAS EXPERIENCE

WINE PAIRING | \$40pp