

ORTZI

— NYC —

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 28

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

PULPO

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

LUBINA

ROASTED BRANZINO
Bean Stew, Spiced Cauliflower,
Hazelnut Sofrito 21

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