

ORTZI

— N Y C —

QUESO Y CHARCUTERÍA

CHEESE

- MANCHEGO 9
 OSSAU IRATY 9
 LA PERAL 8
 MONTE ENEBRO 9
 QUESO MIXTO 24
 QUESO Y CHARCUTERÍA MIXTO 32

MEAT

- JAMÓN SERRANO 11
 CHORIZO PAMPLONA 9
 LOMO IBÉRICO 12
 JAMÓN IBÉRICO 32
 CHARCUTERÍA MIXTA 25

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 PORRÓN

TXAKOLI

DAILY SELECTION
 Quarter Liter \$15 • \$29 Half Liter

SIDRA

BARRIKA BASQUE
 Quarter Liter \$8 • \$15 Half Liter

CÓCTELES

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

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

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 Cuisine" \$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
 DOMAINE DE LA CHAISE Gamay, Cabernet Franc \$14/\$56
 SMOKE TREE Carignane, Garnacha, Zinfandel \$15/\$58
 ROSÉ TASTING FLIGHT 3/\$30

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

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