

# 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

## CÓCTELES

<b>PORTERO</b> <i>Four Roses Bourbon, Honey, Lemon, Cucumber</i>	\$16
<b>EL BANDIDO</b> <i>Union Mezcal, Tequila, Jalapeño Liqueur, Tajin, Freddy's Hosue Made Chicha De Piña</i>	\$17
<b>SOÑADORA</b> <i>Spiced Rum, White Rum, Banana Liqueur, Cinnamon Syrup, Pineapple, Lime</i>	\$17
<b>LA GRAN MANZANA</b> <i>Apple Infused Brandy, Oloroso Sherry, Lemon, Almond &amp; Clove Syrup</i>	\$16
<b>MENTIROSA</b> <i>Citrus Vodka, Pear, Fennel Syrup, Club Soda</i>	\$16
<b>FUMADOR AL PORRÓN (SERVES 2-3)</b> <i>Applewood Smoked Bourbon, Lillet Rosé, Campari, Sweet Vermouth</i>	\$46
<b>SANGRIA GORRIA (RED)</b> <i>Red Wine, Orange Thyme Syrup, Cardamom, Cloves</i>	\$12/\$48
<b>SANGRIA ZURI (WHITE)</b> <i>White Wine, Honey Rosemary Syrup, Allspice, Anise</i>	\$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 PORRÓN

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

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

## GIN Y TONIC

<b>NARANJA</b> Orange Infused Gin Mare, Cardamom Bitters, T.H. Tonic	\$17	<b>MORA</b> Berry Infused Gin, T.H. Elderflower Tonic
<b>PERA</b> Pear Infused Nolet's Dry Gin, Fever Tree Tonic	<b>PEPINO</b> Hendrick's, Cucumber Lime foam, T.H. Tonic	<b>TORONJA</b> Alkkemist Gin, Grapefruit Bitters, Fever Tree Tonic

## VINO

### SPARKLING

<b>PARÉS BALTÀ "BLANCA CUISINE" 2011</b> Cava Brut	\$18/\$72
<b>JOSEP FORASTER "RESERVATION" NV</b> Cava Brut Rosé	\$14/\$56

### WHITE

<b>BODEGAS AQUITANIA "BERNON" 2017</b> Albariño	\$14/\$56
<b>CASA DE LA VEGA 2018</b> Verdejo	\$12/\$48
<b>VIÑA GODEVAL "CEPAS VELLAS" 2017</b> Godello	\$17/\$66
<b>PURA VIDA 2017</b> Chardonnay, Macabeo	\$18/\$72
<b>PARES BALTA "COSMIC" 2018</b> Sauvignon Blanc Blend	\$14/\$56

### ROSÉ

<b>VAL DE LOS FRAILES 2018</b> Tempranillo, Verdejo	\$14/\$56
<b>BODEGAS PERICA "6 CEPAS" 2018</b> Garnacha, Tempranillo, Viura	\$15/\$60
<b>SAN SALVATORE "VETERE" 2018</b> Aglianico	\$16/\$63
<b>ROSÉ TASTING FLIGHT - 4oz. each</b>	3/\$30

### RED

<b>BODEGAS PERICA 2009</b> Tempranillo Rioja Gran Reserva	\$18/\$74
<b>NONA "PETIT" 2016</b> Garnacha, Syrah, Merlot	\$15/\$58
<b>ALTA PAVINA "CITIUS" 2012</b> Pinot Noir	\$17/\$68
<b>ALAN DE VAL 2013</b> Mencia	\$18/\$72
<b>CARLOS MORO "OINOZ" 2015</b> Tempranillo Rioja Crianza	\$16/\$60
<b>NUMANTHIA "TERMES" 2015</b> Tinta de Toro	\$16/\$64

## CERVEZA

<b>ALHAMBRA RESERVA "1925"</b> Spain	\$9
<b>ESTRELLA GALICIA LAGER</b> Spain	\$9
<b>MONTAUK PUMPKIN ALE</b> New York	\$10
<b>FIVE BOROUGHS "TINY JUICY" IPA</b> New York	\$9
<b>BOTTLED BEER</b>	
<b>ALHAMBRA RESERVA "ROJA"</b> Spain	\$9
<b>MAHOU "CINCO ESTRELLAS"</b> Spain	\$9
<b>ESTRELLA GALICIA 1906 "BLACK COUPAGE"</b> Spain	\$10

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