



After last year's opening of Amada in Battery Park, chef and restaurateur Jose Garces has now opened his second New York City restaurant, the Basque-inspired Ortzi, at the new Luma Hotel Times Square. Garces was introduced to the cuisine of the Basque Country when he was a young chef living in Spain.

"Basque cuisine helped shape the chef I am today, and so it was a real passion project to be able to revisit those dishes to create the Ortzi menu," he said in a press release.



Atun Bocadillo. (Daniel Krieger)

He's working with chef de cuisine Michael Han, formerly of Bouley and A Voce, on a menu that features dishes cooked in a cazuela (a Spanish terra cotta pot), including the Zarzuela, a seafood stew, and the Bacalao en Salsa Verde, with black cod, cockles, and parsley emulsion. The menu includes dishes inspired by classic tapas as well.

The wine list is mainly from the Basque region, and most are natural and biodynamic. Parties of two to six can order some wines by the porrón, a traditional wine pitcher for communal drinking.

Open daily for lunch and dinner, and Monday through Friday for breakfast.

Ortzi NYC

At the Luma Hotel Times Square

120 W. 41st St. (between Broadway & Sixth Avenue)

Times Square

[212-730-8900](tel:212-730-8900)

OrtziRestaurant.com