

O R T Z I

— N Y C —

HAPPY HOUR

4:30pm to 7pm Daily

HOUSE COCKTAILS

CREADOR

Vodka, Patxaran, Grapefruit Juice, Elderflower Liqueur, Egg White* 10

SALVADOR

Mezcal, Aperol, Fino Sherry 10

PORTERO

Four Roses Bourbon, Honey, Lemon, Cucumber 10

SANGRIA GORRIA (RED)

Tempranillo, Cherry-Thyme, Cloves 8

SANGRIA ZURI (WHITE)

Viura, Honey-Rosemary, Anise 8

SANGRIA OF THE MONTH

Ask your server for our Seasonal Sangria 9

WINE

HOUSE WHITE WINE 9

HOUSE RED WINE 9

BEER

ALHAMBRA RESERVA "1925" 7

ESTRELLA GALICIA 7

PINTXOS

BY THE PIECE

CHICKEN BROCHETTE

Romesco, Olives 2

POACHED SHRIMP

Bravas, Aioli 3

SERRANO HAM

Manchego, Guindilla 2

PINTXOS DEL DÍA

3

CHARCUTERÍA Y QUESO

MEAT & CHEESE

JAMÓN SERRANO

Aged 12 Months 6

LOMO IBÉRICO

Ibérico Pork Loin, Aged 6 Months 6

CHORIZO DE PAMPLONA

Garlic & Paprika Sausage 6

MANCHEGO CHEESE

Cow's Milk, Aged 3 Months 6

OSSAU IRATY

Sheep's Milk, Aged 3 Months 6

LA PERAL

Sheep's Milk, Aged 2 Months 6

TAPAS

TORTILLA ESPAÑOLA SPANISH TORTILLA

Salsa Brava, Chistorra Sausage 7

PATATAS ASTURIANAS CRISPY POTATOES

Tomato Jam, La Peral 7

CROQUETAS DE JAMÓN HAM CROQUETTES

Pickled Tomatoes, Pimentón 7

ALBÓNDIGAS

BEEF MEATBALLS

Piperade, Poached Egg 7

BIKINI

HAM & CHEESE SANDWICH

Manchego, Serrano Ham, Black Truffle 7

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