

ORTZI

— N Y C —

QUESO Y CHARCUTERÍA

CHEESE

MANCHEGO 8
OSSAU IRATY 9
LA PERAL 8
QUESO MIXTO 17

MEAT

JAMÓN SERRANO 9
CHORIZO PAMPLONA 8
LOMO IBÉRICO 10
JAMÓN IBÉRICO 32
CHARCUTERÍA MIXTA 19

PINTXOS, CRUDOS, Y CONSERVAS

TORTILLA ESPAÑOLA

SPANISH TORTILLA
Salsa Brava, Chistorra Sausage 8

CROQUETAS DE JAMÓN

HAM CROQUETTES
Pickled Tomatoes, Pimentón 10

HABAS

FAVA BEAN SALAD
Feta, Meyer Lemon, Gordal Olives, Smoked Egg Yolk 11

PAN CON TOMATE

SPANISH STYLE TOAST WITH TOMATO
Heirloom Tomatoes, Goat Cheese, Garlic, Basil 11

PATATAS ASTURIANAS

CRISPY POTATOES
Tomato Jam, La Peral 10

MEDREGAL*

HAMACHI CRUDO
Piquillo Pepper, Saffron Emulsion 19

TORO*

TUNA BELLY CRUDO
Arbequina Olive Oil, Caviar 31

MADAI*

RED SNAPPER TARTARE
Chickpeas, Olive Purée, Finger Lime 17

BONITO DEL NORTE

PRESERVED SPANISH TUNA
Remoulade, Caper Berries 9

MEJILLONES

PRESERVED SPANISH MUSSELS
Tomato Escabeche, Fennel 12

SARDINAS

SPANISH SARDINES
Parsley Marinade, Piquillos 7

FOIE GRAS*

ROASTED FOIE GRAS
Spanish French Toast, Peach,
Patxaran Syrup, Hazelnut Praline 27

BROCHETA DE PRESA IBÉRICO*

IBÉRICO PORK PRESA
Pork Skewers, Pickled Green Tomato, Chicharrones,
Sherry Gastrique 15

NAVAJAS*

RAZOR CLAMS IN ESCABECHE
Spicy Radish Salad, Zucchini Salsa Verde, Lemon 17

ALBÓNDIGAS

BEEF & PORK MEATBALLS
Pipérade, Poached Egg 14

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 12

CHOICE OF DRESSING:
Jerez Vinaigrette, Anchovy,
Cabrales Blue Cheese

CAZUELAS

POLLUELO

RED CHILE BRAISED CHICKEN
Grits, Quail Egg, Swiss Chard 24

GAMBAS*

SPANISH PRAWNS
Lemon, Toasted Garlic, Chile 18

RABO

BRAISED OXTAIL
Chickpeas, Tomato & Fennel Sofrito 19

COCHINILLO ASADO

CRISPY SUCKLING PIG
Couscous Salad, Confit Shallot,
Pedro Ximénez 29

PAELLA VALENCIANA*

Seafood Stew, Red Prawns, Mussels, Calamari,
Bomba Rice, Marcona Almond Picada 29

A LA PLANXA

VIEIRAS*

DIVER SCALLOPS
Corn Espuma, Serrano Ham, Pickled Ramp, Oregano 27

LUBINA*

ROASTED BRANZINO
Zucchini & Piquillo Pepper Pistou, Chickpeas 21

BISTECA*

HOLSTEIN DAIRY CATTLE NY STRIP 10 OZ
21 Day Aged Prime Strip Steak,
Green Chile Romesco 45

CARABINEROS*

SPANISH CARDINAL PRAWNS
Roasted Red Prawns, Preserved Lemon,
Espelette 15

SETAS

WILD MUSHROOMS
Grilled Mushrooms, Parsley, Lemon 14

COLES DE BRUSELAS

BRUSSELS SPROUTS
Manchego, Lemon 11

CHEF'S TASTING

A FOUR COURSE TRADITIONAL BASQUE
TAPAS EXPERIENCE

— \$75/pp —