

# ORTZI

— NYC —

## QUESO Y CHARCUTERIA

### 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  
CHARCUTERIA MIXTA 19

## PINTXOS, CRUDOS, Y CONSERVAS

### TORTILLA ESPAÑOLA

SPANISH TORTILLA  
Salsa Brava, Chistorra 6

### CROQUETAS DE JAMÓN

HAM CROQUETTES  
Pickled Tomato, Pimentón 10

### BROCHETAS DE CORDERO\*

LAMB LOIN BROCHETTES  
Eggplant, Bacon, Sherry Jus 14

### BOCADILLO DE ATÚN\*

TUNA SANDWICH  
Chorizo Aioli, Guindilla Pepper 14

### ALBÓNDIGAS

BEEF & PORK MEATBALLS  
Pipérade, Poached Egg 12

### MEDREGAL\*

HAMACHI CRUDO  
Piquillo Pepper, Saffron Emulsion 19

### TORO \*

TUNA BELLY CRUDO  
Arbequina Olive Oil, Caviar 31

### MADAI\*

RED SNAPPER TARTARE  
Chickpea, Olive Puree, Finger Lime 17

### BONITO DEL NORTE

PRESERVED SPANISH TUNA  
Remoulade, Capér Berries 9

### BERBERECHOS

PRESERVED SPANISH COCKLES  
Potato Purée, Pine Nuts, Chorizo 12

### MEJILLONES

PRESERVED SPANISH MUSSELS  
Tomato Escabeche, Fennel 12

### TRUCHA\*

POACHED SALMON TROUT  
Garlic Crema, Caviar 15

### ANCHOAS

SPANISH ANCHOVIES  
Padron Peppers, Piquillos 12

### ALCACHOFAS

ARTICHOKES  
Olive Escabeche, Monte Enebro 10

### PATATAS ASTURIANAS

CRISPY POTATOES  
Tomato Jam, La Peral 9

### HABAS

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

### SARDINAS

SPANISH SARDINES  
Parsley Marinade, Piquillos 7

## LECHUGAS

Local Baby Lettuces, Lemon Confit,  
Brioche Migas 12

CHOICE OF DRESSING:  
Jerez Vinaigrette, Anchovy Dressing,  
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

### COSTILLAS DE CERDO

PORK RIBS  
Alubias de Tolosa,  
Black Bean Stew, Guindilla Peppers 22

### PAELLA VALENCIANA\*

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

## A LA PLANXA

### VIEIRAS\*

DIVER SCALLOPS  
Crispy Leeks,  
Vermouth, Truffle Cream 27

### CHULETA\*

WAGYU SIRLOIN STEAK  
Royal Trumpet Mushrooms,  
Veal Jus 29

### CORDERO\*

LAMB LOIN  
Eggplant Caviar, Anchovy Emulsion 33

### SETAS

WILD MUSHROOMS  
Seasonal Wild Mushrooms 14

### COLES DE BRUSELAS

BRUSSELS SPROUTS  
Lemon, Manchego 11

## CHEF'S TASTING MENU

A FOUR COURSE TRADITIONAL BASQUE  
TAPAS EXPERIENCE

— \$75/pp —

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