

O R T Z I

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RESTAURANT WEEK MENU

January 22nd to February 9th • 2018

Three-Course Prix Fixe Lunch \$29 | Person

Plus Beverages, Tax and Gratuity

First (Tapas Style)

SERRANO & MANCHEGO

Lavash

BONITO DEL NORTE

Preserved Spanish Tuna, Remoulade, Caper Berries

Second (Choose 1)

POLLO BOCADILLO

Grilled Chicken, Bacon, Romesco, Parmesan

PEPITO BOCADILLO

Braised Shortribs, Roasted Mushrooms, La Peral Fondue

GARBANZO & FREEKEH BOWL

Mojo Picon, Pomegranate,
Caramelized Onions, Greek Yogurt
Choice Of Protein Chicken, Hanger Steak, Shrimp

VERDOSA

Local Baby Lettuces, Lemon Confit,
Brioche Migas, Jerez Vinaigrette
Choice Of Protein Chicken, Hanger Steak, Shrimp

Third

PASTEL VASCO

Basque-Style Custard Tart, Apricot,
Olive Oil, Pistachio

120 West 41st St. New York, NY 10036 • LUMA Hotel Times Square • 212-730-8900

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