

O R T Z I

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RESTAURANT WEEK MENU

July 23rd to August 17th, 2018

Three-Course Prix Fixe Dinner \$42/person | Plus Beverages, Tax & Gratuity

First (Choose 1)

ENSALADA DE VERANO

Summer Salad, Chopped Grilled Gem Lettuce,
Sweet Corn, String Beans, Fresno Chile Romesco

GAZPACHO

Chilled Heirloom Tomato Soup,
Poached Shrimp, Watermelon

BROCHETAS DE CERDO

Ibérico Pork Belly Skewers a la Planxa,
Sherry Gastrique, Hazelnut Crumble

Second (Choose 1)

POLLO AL AJILLO

Roasted Half Chicken, Fideo, Garlic Crema,
Spiced Chicken Jus

LUBINA*

Roasted Branzino,
Zucchini & Piquillo Pepper Pisto, Chickpeas

TORTILLA CON MAHÓN

Potato & Onion Spanish Omelet,
Mahón Cheese Center, Pimenton de la Vera

Third (Choose 1)

PASTEL VASCO

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

CREMA CATALANA

Citrus & Cinnamon Custard, Cherries, Caramel Tuile

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.