

# ORTZI

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## QUESO Y CHARCUTERÍA

### CHEESE

- MANCHEGO 9**  
**OSSAU IRATY 9**  
**LA PERAL 8**  
**QUESO MIXTO 24**  
**TABLA DE QUESO Y CHARCUTERÍA 32**

### MEAT

- JAMÓN SERRANO 11**  
**CHORIZO PAMPLONA 9**  
**LOMO IBÉRICO 12**  
**CHARCUTERÍA MIXTA 25**  
**TABLA DE QUESO Y CHARCUTERÍA 32**

## PINTXOS, CRUDOS, Y CONSERVAS

### TORTILLA ESPAÑOLA

SPANISH TORTILLA  
 Salsa Brava, Chistorra Sausage 10

### CROQUETAS DE JAMÓN

HAM CROQUETTES  
 Pickled Tomato, Pimentón 11

### KALE & QUINOA BOWL

Butternut Squash, Feta, Raisins,  
 Bacon, Pecans, Buttermilk Vinaigrette 14  
 + Chicken, Shrimp, or Steak \$8

### PATATAS ASTURIANAS

CRISPY POTATOES  
 Tomato Jam, Blue Cheese Fondue 12

### BUÑUELOS DE BACALAO\*

COD CROQUETTES  
 Pickled Guindilla Aioli,  
 Red Pepper Sofrito 13

### CHORIZO A LA SIDRA

CHORIZO COOKED IN CIDER  
 Spanish Cider, Sweet Potato,  
 Thyme, Bay Leaf 15

## BOCADILLOS

\*Sandwiches Served with Choice of Fries or Side Salad

### CHICKEN SANDWICH

Grilled Chicken, Bacon,  
 Manchego, Romesco Aioli 18

### BIKINI SANDWICH

Serrano Ham, Manchego,  
 Black Truffle, Seasonal Jam 18

### CARNE ASADA SANDWICH

Shaved Roast Beef, Horseradish, Watercress,  
 Red Pepper Sofrito, Cucumber Pickles 19

### ORTZI BURGER\*

Dry Aged Beef, Ossau Iraty,  
 Roasted Onion, Tomato, Truffle Aioli 20  
 + Applewood Smoked Bacon \$4

## PINXTOS BAR

AVAILABLE UNTIL MIDNIGHT

### OLIVAS

SPANISH MIXED OLIVES 7

### SARDINAS

SARDINES IN OLIVE OIL 9

### BANDERILLAS

SPICY PICKLES 7

### PATATAS FRITAS

IBÉRICO HAM POTATO CHIPS 7

## CÓCTELES

### VIDA MIA

Four Roses Bourbon, Honey, Lemon, Cucumber

\$17

### MI SOL

White Rum, Jalapeño Dark Rum, Milk Liqueur, Allspice Dram, Pineapple, Cinnamon Syrup

\$17

### LUNA DE MIEL

Four Roses Bourbon, Rinomato, White Vermouth, Amer Fleur De Joie, Rosemary

\$17

### LOCO X TI

Tequila, Maraschino Liqueur, Mezcal, Lime, O.J., Triple Sec

\$17

### BESO DULCE

Olive Oil Fat Washed Rye, Apple Infused Brandy, Maple Syrup, Lemon

\$17

### AMOR PERFECTO

Vodka, Cherry Rose Liqueur, Cucumber Syrup, Club Soda, Lime

\$17

### MOCKTAIL OF THE DAY

\$9

### SANGRIA GORRIA (RED)

Red Wine, Orange Thyme Syrup, Cardamom, Cloves

\$13/\$48

### SANGRIA ZURI (WHITE)

White Wine, Honey Rosemary Syrup, Allspice, Anise

\$13/\$48

## GIN Y TONIC

### NARANJA

Orange Infused Gin Mare,  
 Cardamom Bitters,  
 Thomas Henry Tonic

\$18

### UVA Y MENTA

Grape & Mint Infused Gin,  
 Fever Tree Tonic

### MARACUYA

Hendrick's Gin, Passion Fruit  
 Purée, Elderflower Foam,  
 Fever Tree Tonic

### FRESA

Strawberry Infused Nolet's Dry Gin,  
 Fever Tree Aromatic Tonic

### TORONJA

Alkkemist Gin, Grapefruit Bitters,  
 Fever Tree Tonic

## VINO

### SPARKLING

**PARÉS BALTÀ "BLANCA CUSINÉ" 2011** Cava Brut \$19/\$72

**JOSEP FORASTER "RESERVATION "NV** Cava Brut Rosé \$14/\$56

### WHITE

**BODEGAS AQUITANIA "BERNON" 2017** Albariño \$14/\$56

**CASA DE LA VEGA 2018** Verdejo \$12/\$48

**VIÑA GODEVAL "CEPAS VELLAS" 2017** Godello \$17/\$66

**PURA VIDA 2017** Chardonnay, Macabeo \$18/\$72

**PARÉS BALTÀ "COSMIC" 2018** Sauvignon Blanc Blend \$14/\$56

### ROSÉ

**VAL DE LOS FRAILES 2018** Tempranillo, Verdejo \$14/\$56

### RED

**BODEGAS PERICA 2009** Tempranillo Rioja Gran Reserva \$19/\$76

**NONA "PETIT" 2016** Garnacha, Syrah, Merlot \$15/\$58

**ALTA PAVINA "CITIUS" 2012** Pinot Noir \$17/\$68

**QUINTA DEL OBISPO 2013** Mencía Joven \$13/\$52

**CARLOS MORO "OINOZ" 2015** Tempranillo Rioja Crianza \$16/\$60

**ROBLE DEL CONVENTO 2018** Tempranillo \$15/\$60

## CERVEZA

**ALHAMBRA RESERVA "1925"** Spain \$9

**ESTRELLA GALICIA LAGER** Spain \$9

**FIVE BOROUGHS "TINY JUICY" IPA** New York \$9

### BOTTLED BEER

**ALHAMBRA RESERVA "ROJA"** Spain \$9

**MAHOU "CINCO ESTRELLAS"** Spain \$9

**ESTRELLA GALICIA 1906 "BLACK COUPAGE"** Spain \$10

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