

O R T Z I

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CHEF'S TASTING MENU

WINTER 2020

ATÚN

MARINATED BLUEFIN TUNA

Sherry Lime Vinaigrette, Satsuma Orange,
Fresno Chile, Sweet Potato Purée

PATACAS

ROASTED SUNCHOKES

Crispy Quinoa, Cauliflower,
Fresno Chile Romesco

PARÉS BALTÀ "BLANCA CUSINÉ" 2011 Cava Brut Reserva

OR

JOSEP FORASTER "RESERVATION" NV Trepat Cava Brut Rosé

CHORIZO A LA SIDRA

CHORIZO COOKED IN CIDER

Spanish Cider, Sweet Potato,
Thyme, Bay Leaf

BUÑUELOS DE BACALAO*

COD CROQUETTES

Pickled Guindilla Aioli,
Red Pepper Sofrito

PURA VIDA 2017 Chardonnay & Macabeo

OR

QUINTA DEL OBISPO 2013 Mencía Joven

PAELLA DE MARISCOS*

SEAFOOD PAELLA

Red Prawns, Tuna, Mussels, Calamari,
Bomba Rice, Marcona Almond Picada

BISTECA*

GRASS-FED HANGER STEAK

Roasted Piquillo Peppers,
Chimichurri, Potato Purée

VIÑA GODEVAL "CEPAS VELLAS" 2017 Godello

OR

ROBLE DEL CONVENTO 2018 Tempranillo

PASTEL VASCO

Basque-Style Custard Tart,
Apricot, Olive Oil, Marcona Almonds

COPA CARAMEL

Milk Chocolate Cream, Caramel Espuma,
Pedro Ximénez, Orange, Sea Salt

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