

# ORTZI

— N Y C —

## 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

### PATATAS ASURTIANAS

#### CRISPY POTATOES

Tomato Jam, Blue Cheese Fondue

### CROQUETAS DE JAMÓN

#### HAM CROQUETTES

Pickled Tomatoes, Pimentón

**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

### CALAMARI

#### FRIED CALAMARI

Squid Ink Batter,  
Spicy Aioli, Lemon

### BUÑUELOS DE BACALAO\*

#### COD CROQUETTES

Pickled Guindilla Aioli,  
Red Pepper Sofrito

### TORTILLA ESPAÑOLA

#### SPANISH TORTILLA

Potatoes, Chistorra Sausage,  
Salsa Brava, Garlic Aioli

**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

### COCHINILLO ASADO

#### CRISPY SUCKLING PIG

Rosemary Chickpea Panisse,  
Sauce Basquaise, Pickled Shallot

### BISTECA\*

#### GRASS-FED HANGER STEAK

Roasted Piquillo Peppers,  
Chimichurri, Potato Purée

### SETAS

#### WILD MUSHROOMS

Grilled Mushrooms,  
Lemon

**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

**TOMÁS GARCÍA** Montilla-Moriles "Pedro Ximénez"

OR

**ABADÍA DA COVA** Coffee Liqueur

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.