

ORTZI

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QUESO Y CHARCUTERÍA

CHEESE

MANCHEGO 9
OSSAU IRATY 9
LA PERAL 8

MEAT

JAMÓN SERRANO 11
CHORIZO PAMPLONA 9
LOMO IBÉRICO 12

CHARCUTERÍA MIXTA 25

QUESO MIXTO 24

TABLA DE QUESO Y CHARCUTERÍA 32

LECHUGAS

LOCAL BABY LETTUCE

Lemon Confit, Brioche Migas 13

CHOICE OF DRESSING:

Jerez Vinaigrette,
Anchovy, Cabrales Blue Cheese

PINTXOS, CRUDOS, Y CONSERVAS

TORTILLA ESPAÑOLA

SPANISH TORTILLA

Salsa Brava, Chistorra Sausage 10

CROQUETAS DE JAMÓN

HAM CROQUETTES

Pickled Tomatoes, Pimentón 11

PATACAS

ROASTED SUNCHOKE

Crispy Quinoa, Cauliflower,
Fresno Chile Romesco 13

BUÑUELOS DE BACALAO*

COD CROQUETTES

Pickled Guindilla Aioli,
Red Pepper Sofrito 13

CALAMAR*

FRIED CALAMARI

Squid Ink Batter, Spicy Aioli, Lemon 16

ATÚN*

MARINATED BLUEFIN TUNA

Sherry Lime Vinaigrette, Satsuma Orange,
Fresno Chile, Sweet Potato Purée 19

PATATAS ASTURIANAS

CRISPY POTATOES

Tomato Jam, Blue Cheese Fondue 12

FOIE GRAS*

ROASTED FOIE GRAS

Honeycrisp Apple, Smoked Granola,
Red Beet Purée, Pedro Ximénez 29

CHORIZO A LA SIDRA

CHORIZO COOKED IN CIDER

Spanish Cider, Sweet Potato,
Thyme, Bay Leaf 15

CHEF'S TASTING MENU

A FOUR COURSE TRADITIONAL BASQUE
DINING EXPERIENCE \$75pp
WINE PAIRING \$40pp

Our Tasting Menu Requires Participation Of The Entire Table

MARISCOS Y PESCADOS

GAMBAS AL AJILLO*

GARLIC SHRIMP

Lemon, Toasted Garlic,
Garlic Toast 18

LUBINA

ROASTED BRANZINO

Orzo Pasta, Calamari, Mussels,
Artichoke Salsa Verde,
Meyer Lemon Purée 28

PULPO

ROASTED SPANISH OCTOPUS

Potato Purée, Crispy Potato,
Lemon Aioli 21

VIEIRAS*

SEA SCALLOPS

Butternut Squash Purée,
Pancetta, Trumpet Mushrooms,
Pickled Mustard Seeds 29

CARNES

PATO

LONG ISLAND CRESCENT DUCK

Coriander Fennel Crust, Espelette
Pickled Radish, Orange Jus 28

COCHINILLO ASADO

CRISPY SUCKLING PIG

Rosemary Chickpea Panisse,
Sauce Basquaise, Pickled Shallot 29

CORDERO

LAMB PORTERHOUSE

Roasted Celery Root,
Couscous, Pear 32

BISTECA*

GRASS-FED HANGER STEAK (8 OZ.)

Roasted Piquillo Peppers,
Chimichurri, Potato Purée 32

PAELLA

MARISCOS*

Red Prawns, Tuna, Mussels, Calamari,
Bomba Rice, Marcona Almond Picada 42

RABO DE TORO

Braised Oxtail, Sun dried Piquillo Peppers,
Pickled Carrots, Crispy Potatoes, Citrus Aioli 55

POLLO ESTOFADO

Braised Half Chicken, Mushrooms, Swiss Chard,
Figs, Pomegranate 42

VERDURAS

CALABAZA

ROASTED DELICATA SQUASH

Pumpkin Seed Praline, Sage,
Whipped Ricotta, Sherry 13

ESCALIVADA

ROASTED VEGETABLES

Sherry Vinaigrette,
Garlic Breadcrumbs 14

SETAS

WILD MUSHROOMS

Grilled Mushrooms,
Lemon 14