

# ORTZI

— N Y C —

## LECHUGAS

Local Baby Lettuces, Lemon Confit,  
Brioche Migas 12

### CHOICE OF DRESSING:

Jerez Vinaigrette, Anchovy Dressing  
Cabrales Blue Cheese

## JAMÓN DEL DÍA

Daily Selection of Spanish Ham

— MP —

## CRUDOS & CONSERVAS

### MEDREGAL

Hamachi, Piquillo Pepper, Saffron Emulsion 19

### TORO

Bluefin Tuna Belly, Arbequina Olive Oil, Caviar 28

### TRUCHA

Sea Trout, Sevilla Orange, Fennel 16

### PLATJA

Fluke, Chickpea Powder, Lemon, Sea Beans 15

### LUBINA NEGRA

Black Bass, Green Chile Escabeche, Mojama 17

### PULPO

Braised Octopus, Garlic, Pimentón 17

### BONITO DEL NORTE

Ventresca Tuna Belly, Remoulade, Caper Berries 16

### BERBERECHOS

Cockles, Potato Purée, Pine Nuts, Chorizo 14

### MEJILLONES

Spanish Mussels, Tomato Escabeche 14

## VERDURAS

### SETAS

Seasonal Wild Mushrooms 14

### ESPÁRRAGOS

Asparagus, Grilled Lemon, Manchego 11

### PATATAS ASTURIANAS

Crispy Potatoes, Tomato, La Peral 10

### HABAS

Fava Bean Salad, Feta, Meyer Lemon,  
Gordal Olives, Smoked Egg Yolk 11

### C O L

Wood Roasted Cabbage, Anchovy Dressing,  
Manchego, Guanciale 12

## CHEF'S TASTING MENU

— \$75/pp —

## CAZUELAS

### POLLUELO

Wood Roasted Poussin, Nora Chile  
Grits, Quail Egg 24

### RABO

Braised Oxtail, Chickpeas,  
Tomato & Fennel Sofrito 19

### COSTILLAS DE CERDO

Pork Ribs, Alubias de Tolosa,  
Black Bean Stew, Guindilla Peppers 22

### CONEJO ESTOFADO

Rabbit Stew, Albariño, Artichokes,  
Rosemary 25

### BACALAO EN SALSA VERDE

Black Cod, Cockles, Parsley Emulsion 23

### ZARZUELA

Seafood Stew, Red Prawns, Mussels,  
Calamari, Fideos, Marcona Almond Picada 32

### CANGREJO

Roasted King Crab, Piquillo Aioli 31

### PIQUILLOS RELLENOS

Stuffed Piquillo Peppers, Bacalao, Almond 19

## CIDER HOUSE TXULETA

24 oz. Dry Aged Bone-In Ribeye,  
Green Chile, Potato 65

## A LA PLANXA

### GAMBAS

Spanish Prawns, Garlic, Lemon 19

### TRUCHA

Sea Trout, Parsley, Lemon 19

### MORCILLA

Blood Sausage, Potato Purée, Roasted Apple 14

### WAGYU SIRLOIN

Salsa Verde 24

### CHULETAS DE CORDERO

Lamb Chops, Garlic, Parsley 27

### POLLO

Jidori Chicken Breast, Guindilla Aioli 17

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## HOUSE COCKTAILS

<b>HIRUNE</b>	\$14
<i>Maurin Quina, Greenhook Ginsmiths American Dry Gin, Buil &amp; Giné Vermut Priorat Natur</i>	
<b>BAIONA SOUR</b>	\$14
<i>Fair Quinoa Vodka, Patxaran, Grapefruit Juice, Giffard Wild Elderflower Liqueur</i>	
<b>BIZKAIA ROYALE</b>	\$12
<i>Bere Aran Sidra Sagarda Natural, Domaine Jacquiot Crème de Cassis</i>	
<b>BIARRITZ DAISY</b>	\$15
<i>Rhum J.M. Blanc 80 Proof, Lime Juice, Giffard Banana Liqueur, Uriondo Txakolina Bizkaia 2015</i>	
<b>ARAGÓN SPECIAL</b>	\$14
<i>Lustau Brandy de Jerez Solera Reserva, Bigallet China-China Amer, Licor 43, Peychaud's Bitters, La Muse Verte Absinthe</i>	
<b>DONOSTIA COOLER</b>	\$14
<i>Gin Mare Mediterranean Gin, Emile Pernot Liqueur Sapin, Miró Vermut de Reus Extra Seco</i>	
<b>SANGRIA GORRIA (RED)</b>	\$9/\$36
<i>Red Wine, Cherry Syrup, Lustau Brandy de Jerez Solera Reserva</i>	
<b>SANGRIA ZURI (WHITE)</b>	\$9/\$36
<i>White Wine, Honey-Rosemary Syrup, Banana Liqueur</i>	

## BEER & CIDER

<b>DRAFT BEER</b> . . . . .	Glass /Bottle
<b>MAHOU LAGER</b> Spain	\$6
<b>PEEKSKILL BREWING PALE ALE</b> New York	\$6
<b>BARRIER BREWING CO.</b>	\$6
<i>Czech-Style Pilsner "Impostor" New York</i>	
<b>BERE ARAN</b> Sidra Natural (Basque Cider) Spain	\$7
<b>BOTTLED CIDER</b> . . . . .	Glass /Bottle
<b>ISTASEGI</b> Cider Sagrado 2015 (Half Bottle) Spain	\$12
<b>AARON BURR</b> "Appinette" NV (Half Bottle) Spain	\$28
<b>TXOPINONDO</b> Sidra Natural (Basque Cider) Spain	\$28
<b>JULIEN THUREL</b> Sidra Natural (Basque Cider) Spain	\$52
<b>CLOS DE LA FONTAINE HUGO</b>	
<i>Sidra Natural (Basque Cider) Spain</i>	
<b>LE PÈRE JULES</b> Cidre Bouché Brut NV France	\$42
<b>LE PÈRE JULES</b> Poiré Bouché Brut NV (Perry) France	\$36

## WINES BY THE GLASS

<b>SPARKLING</b> . . . . .	Glass /Bottle
<b>SUMARocca</b> Cava Brut Reserve "Yá Cuvée" NV	\$12/\$48
<i>Xarel-lo, Parellada, Macabeu</i>	
<b>RAVENTOS I BLANC</b> Conca del Riu Brut Rosé "de Nit" 2014	\$17/\$68
<i>Macabeu, Xarel-lo, Parellada, Monastrell</i>	
<b>AUBRY</b> Champagne Brut NV	\$23/\$92
<i>Pinot Meunier, Chardonnay, Pinot Noir</i>	
<b>WHITE</b> . . . . .	Glass /Bottle
<b>BODEGAS D'BERNA 2013</b>	\$15/\$60
<i>Godello</i>	
<b>BODEGAS LUIS ALEGRE</b> Rioja Blanco Sobre Lias 2014	\$11/\$44
<i>Viura, Malvasia</i>	
<b>LAGAR DE COSTA</b> 2015	\$14/\$56
<i>Albariño</i>	
<b>CHAMPALOU</b> Vouvray Sec 2015	\$15/\$60
<i>Chenin Blanc</i>	
<b>DOMAINE DU PRÉ SEMELÉ</b> Sancerre 2915	\$16/\$64
<i>Sauvignon Blanc</i>	
<b>DOMAINE THOMAS MOREY</b> Bourgogne Blanc 2014	\$18/\$72
<i>Chardonnay</i>	
<b>ROSÉ</b> . . . . .	Glass /Bottle
<b>ALIAGA</b> Lagrima de Garnacha Rosado 2014	\$10/\$40
<b>REZEBAL</b> Getariako Txakolina Rosé 2015	\$12/\$48

<b>RED</b> . . . . .	Glass /Bottle
<b>CHÂTEAU GAUTOUL</b> 2011	\$13/\$52
<i>Malbec</i>	
<b>CHÂTEAU TOUR DU PAS SAINT-GEORGES 2010</b>	\$15/\$60
<i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	
<b>DOMAINE THENARD</b> Givry 1er Cru 2013	\$19/\$76
<i>Pinot Noir</i>	
<b>D. VENTURA</b> "Viña do Burato" 2015	\$13/\$52
<i>Mencia</i>	
<b>CONVENTO SAN FRANCISCO</b> Ribera del Duero 2006	\$18/\$72
<i>Tempranillo and Merlot</i>	
<b>RIOJA</b> D.O. Rioja is made up of three subzones: Alta, Alavesa, and Baja. Each subzone has unique characteristics and the experience of tasting across each enhances the appreciation of one of Spain's most highly prized wines.	
<i>In addition to the prices below, we are happy to offer you a two-ounce taste of each Rioja for \$14.</i>	
<b>LA RIOJA ALTA</b> Rioja Reserva "Viña Alberdi" 2010	\$15/\$60
<i>Tempranillo</i>	
<b>OLIVIER RIVIÈRE</b> Rioja "Rayos Uva" 2015	\$15/\$60
<i>Tempranillo, Graciano, Garnacha</i>	
<b>SEÑORÍO DE BARRIOBERO</b> Rioja Crianza 2013	\$12/\$48
<i>Tempranillo, Mazuelo</i>	

## FROM THE PORRON

A Porron is a traditional Spanish glass wine pitcher. It is meant for communal drinking and adds festivity and a little bit of adventure to a traditional glass of wine.

## TXAKOLI . . . . . Quarter Liter /Half Liter

<b>URIONDO</b> Bizkaiko Txakolina 2015	\$14/28
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## SIDRA . . . . . Quarter Liter/Half Liter

<b>DOMAINE BORDATTO</b> "Txalaparta" 2014	\$18/\$36
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## BREAKFAST

### BISCAY BREAKFAST

Two Eggs Any Style  
Potato Hash 16

Choice of:

Bacon, Chistorra, Breakfast Sausage

Choice of Toast

### BENEDICTO

Chorizo, Swiss Chard,  
Poached Egg, Espelette Hollandaise  
Potato Hash 16

### BOCADILLO

Egg Sandwich, Manchego,  
Bacon, Brioche, Potato Hash 15

### SMOKED SALMON

White Fish Salad, Red Onion, Capers,  
Toasted Bagel 18

### ORTZI OMELET

Choose (2)

\*served with potato hash &  
choice of toast

18

Manchego	Roasted Tomato
Goat Cheese	Wild Mushrooms
Cheddar	Bacon
Asparagus	Serrano Ham

### PANCAKES

Stone Fruit, Sangria Syrup,  
Canela Whipped Cream 14

### FRENCH TOAST

Sidra Glazed Apples, Maple Syrup,  
Marcona Almonds 16

### YOGURT & GRANOLA

Apple, Cherry Fig Marmalade,  
Greek Yogurt 14

## SIDES

TWO EGGS ANY STYLE 9

POTATO HASH 6

APPLEWOOD SMOKED BACON 8

BREAKFAST SAUSAGE 8

SEASONAL FRUIT & BERRIES 7

YOGURT & GRANOLA 9

OATMEAL 6

TOAST: WHITE, WHOLE WHEAT, RYE,

GLUTEN FREE BREAD 4

BAGEL WITH CREAM CHEESE 6

CEREAL WITH MILK 6

GRAPEFRUIT BRÛLÉE 6

## BEVERAGES

COFFEE 4

AMERICANO 4

LATTE 5

CAPPUCCINO 5

HOT CHOCOLATE 5

ESPRESSO 4

TEA 7

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

TOMATO JUICE 6

CRANBERRY JUICE 7

ICED COFFEE 6

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Local Baby Lettuces, Lemon Confit,  
Brioche Migas 12

### CHOICE OF DRESSING:

Jerez Vinaigrette, Anchovy Dressing,  
Cabrales Blue Cheese

CHICKEN 7 STEAK 9 SHRIMP 8

## BOCADILLOS

\*SERVED WITH FRIES OR SIDE SALAD

### ORTZI BURGER

Dry Aged Beef, Idiazábal, Onion Jam 22

### POLLO

Grilled Chicken, Bacon, Romesco,  
Parmesan 17

### BISCAY

Hanger Steak, La Peral,  
Caramelized Onions, Tomato 19

### BIKINI

Manchego, Madurado,  
Black Truffle, Seasonal Jam 18

### ATÚN

Paprika Rubbed Tuna, Green Olive,  
Frisée, Guindilla Peppers 21

## CRUDOS & CONSERVAS

### LUBINA NEGRA

Black Bass, Green Chile Escabeche, Mojama 17

### TORO

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### POLLUELO

Wood Roasted Poussin,  
Nora Chile Grits, Quail Egg 24

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Black Cod, Cockles, Parsley Emulsion 23

### CANGREJO

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Stuffed Piquillo Peppers, Bacalao, Almond 19

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