

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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