

ORTZI

— N Y C —

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 12

CHOICE OF DRESSING:

Jerez Vinaigrette, Anchovy Dressing,
Cabrales Blue Cheese

CHICKEN 7 STEAK 9 SHRIMP 8

CRUDOS & CONSERVAS

LUBINA NEGRA

Black Bass, Green Chile Escabeche, Mojama 17

TORO

Bluefin Tuna Belly, Arbequina Olive Oil, Caviar 28

PLATJA

Fluke, Chickpea Powder, Lemon, Sea Beans 15

PULPO

Braised Octopus, Garlic, Pimentón 17

BONITO DEL NORTE

Ventresca Tuna Belly, Remoulade, Capers Berries 16

BERBERECHOS

Cockles, Potato Purée, Pine Nuts, Chorizo 14

MEJILLONES

Spanish Mussels, Tomato Escabeche 14

CAZUELAS

POLLUELO

Wood Roasted Poussin,
Nora Chile Grits, Quail Egg 24

BACALAO EN SALSA VERDE

Black Cod, Cockles, Parsley Emulsion 23

CANGREJO

Roasted King Crab, Piquillo Aioli 31

PIQUILLOS RELLENOS

Stuffed Piquillo Peppers, Bacalao, Almond 19

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

A LA PLANXA

GAMBAS

Spanish Prawns, Garlic, Lemon 19

TRUCHA

Sea Trout, Parsley, Lemon 19

WAGYU SIRLOIN

Salsa Verde 24

CHULETAS DE CORDERO

Lamb Chops, Garlic, Parsley 27

POLLO

Jidori Chicken Breast, Guindilla Aioli 17

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