

ORTZI

— N Y C —

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, Espellette 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

Goat Cheese

Cheddar

Asparagus

Roasted Tomato

Wild Mushrooms

Bacon

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 BRULEE 6

BEVERAGES

COFFEE

AMERICANO

LATTE

CAPPUCCINO

HOT CHOCOLATE

ESPRESSO

TEA

ORANGE JUICE

GRAPEFRUIT JUICE

TOMATO JUICE

CRANBERRY JUICE

ICED COFFEE

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, Pimenton 17

BONITO DEL NORTE

Ventresca Tuna Belly, Remoulade, Caper Berries 16

BERBERECHOS

Cockles, Potato Puree, 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, Idiazabal, 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

ATUN*

Paprika Rubbed Tuna, Green Olive,
Frisee, 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

ESPARRAGOS

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

COL

Wood Roasted Cabbage, Anchovy Dressing,
Manchego, Guanciale 12

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.

ORTZI

— N Y C —

LECHUGAS

Local Baby Lettuces, Lemon Confit,
Brioche Migas 12

CHOICE OF DRESSING:

Jerez Vinaigrette, Anchovy Dressing
Cabrales Blue Cheese

JAMON DEL DIA

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, Pimenton 17

BONITO DEL NORTE

Ventresca Tuna Belly, Remoulade, Caper Berries 16

BERBERECHOS

Cockles, Potato Puree, Pine Nuts, Chorizo 14

MEJILLONES

Spanish Mussels, Tomato Escabeche 14

VERDURAS

SETAS

Seasonal Wild Mushrooms 14

ESPARRAGOS

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

COL

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 Toloso,
Black Bean Stew, Guindilla Peppers 22

CONEJO ESTOFADO

Rabbit Stew, Albarino, 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 Puree, 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

HIRUNE (TRINITY)	\$14
Maurin Quina, Greenhook Ginsmiths American Dry Gin, Buil & Giné Vermut Priorat Natur	
BAIONA (BAYONNE) SOUR	\$14
Fair Quinoa Vodka, Pacharan, Grapefruit Juice, Giffard Wild Elderflower Liqueur	
BIZKAIA (BISCAY) ROYALE	\$12
Bere Aran Sidra Sagarda Natural, Domaine Jacquiot Crème de Cassis	
BIARRITZ DAISY	\$15
Rhum J.M. Blanc 80 Proof, Lime Juice, Giffard Banana Liqueur, Uriondo Txakolina Bizkaia 2015	
ARAGÓN SPECIAL	\$10/\$40
Lustau Brandy de Jerez Solera Reserva, Bigallet China-China Amer, Licor 43, Peychaud's Bitters, La Muse Verte Absinthe	
DONOSTIA (SAN SEBASTIÁN) COOLER	\$10/\$40
Gin Mare Mediterranean Gin, Emile Pernot Liqueur Sapin, Miró Vermut de Reus Extra Seco Tonic	
	SANGRIA
GORRIA (RED)	\$10/\$40
Red Wine, Cherry Syrup, Lustau Brandy de Jerez Solera Reserva	
SANGRIA ZURI (WHITE)	\$9

BEER & CIDER

DRAFT BEER	Glass /Bottle
MAHOU LAGER Spain	\$6
PEEKSKILL BREWING PALE ALE New York	\$6
BARRIER BREWING CO.	\$6
Czech-Style Pilsner "Impostor" New York	
BERE ARAN Sidra Natural (Basque Cider) Spain	\$7
BOTTLED CIDER	Glass /Bottle
ISTASEGI Cider Sagrado 2015 (Half Bottle) Spain	\$7
AARON BURR "Appinette" NV (Half Bottle) Spain	\$7
TXOPINONDO Sidra Natural (Basque Cider) Spain	\$7
JULIEN THUREL Sidra Natural (Basque Cider) Spain	\$52
CLOS DE LA FONTAINE HUGO Sidra Natural (Basque Cider) Spain	\$57
LE PÈRE JULES Cidre Bouché Brut NV France	\$85
LE PÈRE JULES Poiré Bouché Brut NV (Perry) France	\$85

WINES BY THE GLASS

SPARKLING	Glass /Bottle
SUMARROCA Cava Brut Reserve "Yá Cuvée" NV, Penedes	\$12/\$48
RAVENTOS I BLANC	\$17/\$68
Conca del Riu Brut Rosé "de Nit" 2014, Penedes From one of the oldest estates in Spain. Apple and hibiscus with fine bubbles.	
AUBRY	\$23/\$92
Champagne Brut NV Pinot Meunier, Chardonnay and Pinot Noir. Mineral and broad with bright fruit.	
WHITE	Glass /Bottle
BODEGAS D'BERNA	\$15/\$60
Conca del Riu Brut Rosé "de Nit" 2014, Penedes From one of the oldest estates in Spain. Apple and hibiscus with fine bubbles.	
BODEGAS LUIS ALEGRE Rioja Blanco Sobre Lias	\$11/\$44
From one of the oldest estates in Spain. Apple and hibiscus with fine bubbles.	
LAGAR DE COSTA Albariño 2015, Rías Baixas	\$11/\$44
A vineyard that practically abuts the Atlantic Ocean in Galicia. Sea salt, white peach, and wet stones.	
CHAMPALOU Vouvray Sec 2015	\$15/\$60
Chenin Blanc from Vouvray along the Loire River. Honey, apple skin, and limestone.	
DOMAINE DU PRÉ SEMELÉ	\$16/\$64
Sancerre 2015 Sauvignon Blanc from the heart of the Loire Valley. Grassy, grapefruit, and lean tropical fruit.	
DOMAINE THOMAS MOREY	\$16/\$64
Bourgogne Blanc 2014 A classic Chardonnay. Lemon, stone, and popcorn.	
ROSÉ	Glass /Bottle
ALIAGA	\$10/\$40
Lagrima de Garnacha Rosado 2014 From 100% Garnacha (Grenache). Bold and structured. Plum, cherry, and stone.	
REZEBAL Getariako Txakolina Rosé 2015	\$12/\$48

RED	Glass /Bottle
CHÂTEAU GAUTOUL Malbec 2011, Cahors	\$13/\$52
From 30-40 year old vines. Deep red and purple fruit and spices.	
CHÂTEAU TOUR DU PAS SAINT-GEORGES	\$11/\$44
Saint-Georges Saint-Émilion 2010 • Merlot, Cabernet Franc and Cabernet Sauvignon from just outside Saint-Émilion proper. Rich, jammy fruit balanced by a firm backbone of tannin.	
DOMAINE THENARD Givry 1er Cru	\$19/\$76
Pinot Noir from one of the top sites in Givry. Rose, mushroom, red spices, and leather.	
D. VENTURA Ribeira Sacra "Viña do Burato" 2015	\$13/\$52
Chenin Blanc from Vouvray along the Loire River. Honey, apple skin, and limestone.	
CONVENTO SAN FRANCISCO	\$18/\$72
Ribero del Duero 2006 A blend of mostly Tinto Fino (Tempranillo) with some Merlot. Dark fruit, soy, and chocolate.	
RIOJA 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. In addition to the prices below, we are happy to offer you a two-ounce taste of each Rioja for \$14.	
LA RIOJA ALTA Rioja Reserva "Viña Alberdi" 2010	\$15/\$60
From a benchmark producer. Aged entirely in American Oak. Ripe fruit, firm tannin, cherry, and truffle.	
OLIVIER RIVIÈRE Rioja "Rayos Uva" 2015	\$15/\$60
A blend of Tempranillo, Graciano, and old vine Garnacha. Red berries, pomegranate, and dark earth.	
SEÑORÍO DE BARRIOBERO Rioja Crianza 2013	\$15/\$60
Mostly Tempranillo with some Mazuelo. Aged 12 months in neutral French and	

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 Glass /Bottle

Txakoli is a traditional white wine of the Basque Country. Amazing as an aperitif or with seafood.

URIONDO Bizkaiko Txakolina 2015 \$14/28/\$42

From a small family winery near Bilbao. Lush stone fruit and white flowers.

SIDRA Glass /Bottle

Idra, or cider, is one of the oldest and most traditional beverages of the Basque region.

DOMAINE BORDATTO "Txalaparta" 2014 \$18/\$36/\$54

A blend of two indigenous apples. Honey, wool, and smoke.

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DESSERT

\$12

COPA CARAMEL

Milk Chocolate Cream, Caramel Espuma,
Pedro Ximenez, Orange, Sea Salt

PASTEL VASCO

Basque-Style Custard Tart, Apricot,
Olive Oil, Pistachio Cream

CUAJADA

Goat Cheese Cream, Almond Cake,
Red Wine Caramel, Roasted Cherries

PARFAIT DE MIEL

Honey, Tangerine, Crispy Dentelle

DESSERT BEVERAGES

GARCES TRADING COMPANY COFFEE

PADRE HIJO CUSTOM BLEND \$3.5

CANOA

CARLITO'S WAY ESPRESSO \$4

HOT TEA \$4

CAPPUCCINO \$4.5

CAFE CON LECHE \$4.5

ORTZI

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MID DAY

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

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

BOCADILLOS

*SERVED WITH FRIES OR SIDE SALAD

ORTZI BURGER*

Dry Aged Beef, Idiazabal, Onion Jam 22

BISCAY*

Hanger Steak, La Peral,
Caramelized Onions, Tomato 19

POLLO

Grilled Chicken, Bacon, Romesco,
Parmesan 17

BIKINI

Manchego, Madurado,
Black Truffle, Seasonal Jam 18

ATUN

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

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O R T Z I

— N Y C —

IN-ROOM DINING

POLLO

wood roasted poussin,
red chile, quail egg, grits

KING CRAB

piquillo aioli

PIQUILLOS RELLENOS

bacalao, almond

BACALO EN SALSA VERDE

black cod, clams, parsley

PATATAS ASTURIANAS

crispy potatoes,
tomato, la peral

PATATAS ASTURIANAS

crispy potatoes,
tomato, la peral

POLLO

wood roasted poussin,
red chile, quail egg, grits

KING CRAB

piquillo aioli

PIQUILLOS RELLENOS

bacalao, almond

BACALO EN SALSA VERDE

black cod, clams, parsley

PATATAS ASTURIANAS

crispy potatoes,
tomato, la peral

PATATAS ASTURIANAS

crispy potatoes,
tomato, la peral

O R T Z I

— N Y C —

CONTINENTAL BREAKFAST

YOGURT & GRANOLA

FRUIT CUP

COFFEE OR JUICE

SELECTION OF PASTRY:

-CHOOSE TWO-

CHOCOLATE CROISSANT

PLAIN CROISSANT

BANANA NUT MUFFIN

BLUEBERRY MUFFIN