

# LUNCH



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## PINTXOS

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### CROQUETAS | 8

béchamel-based croquetas — three per order, choose one flavor:

*~ jambon de bayonne with saffron aioli ~*

*~ cured spanish chorizo, manchego, & sundried tomato with romesco sauce ~*

*~ baby spinach & parmesan, with saffron aioli ~*

### CROQUETA TRIO | 12

two of each flavor with saffron aioli & romesco sauce

### GILDA SKEWERS | 6 GF

cantábrico anchovies, manzanilla olives, piparra peppers

### STUFFED PIQUILLO PEPPERS | 8 GF - V

laura chenel goat cheese, fine herbs & spanish olive oil

### HOUSE MARINATED OLIVES | 6 GF - V

manzanilla & niçoise olives in espelette pepper & herbs de provence

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## APPETIZERS

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### TRUFFLE PARMESAN FRIES | 10 GF - V

### ESCARGOTS À LA BOURGUIGNONNE | 17 GF

### PÂTÉ DE CAMPAGNE WITH SEASONAL PICKLES | 15 GF

### CHARCUTERIE BOARD | 22 GF

jambon de bayonne, chorizo, manchego, triple cream brie, seasonal pickles, & accoutrements

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## SOUP & SALADS

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### SOUP DU JOUR | 8

### HOUSE SALAD | 8 GF

field greens, butter lettuce, shredded red cabbage, & carrots with a tarragon dressing

*add chicken + 8*

*add grilled shrimp or salmon + 10*

### TUNA NIÇOISE | 18

field greens, spanish bonito, hard-boiled eggs, niçoise olives, cherry tomatoes, piparra peppers, with a champagne vinaigrette

**Minimum Charge of 15.00 per person**

**All checks include a mandatory 3% surcharge to support employee healthcare**

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## ENTREES

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**INCLUDES CHOICE OF SOUP OR SALAD**

### DUCK LEGS CONFIT | 32

duck fat potatoes, field greens with a sherry vinaigrette

### CAULIFLOWER STEAK | 26 GF - VG

pan-roasted cauliflower served over seasonal vegetables stewed in a savory tomato sauce

### ZAZPI BURGER | 25 \*

8 oz prime chuck patty, brioche bun, idiazabal cheese, confit onions, arugula, saffron aioli, romesco sauce, served with french fries

### TORTILLA ESPAÑOLA | 24 GF - V

omelette with confit onions, potatoes, & sauce basquaise  
*add mushrooms or cheese + 2*

### CAVATELLI BASQUAISE | 28 VG

house-made saffron pasta in a spicy tomato & pepper sauce

### EGGS IN PURGATORY | 22 \*

eggs poached in a warm tomato sauce with peppers & piment d'espelette

### SAUSAGE BASQUAISE | 29

basque-style sausage with piperade & field greens

### STEAK FRITES | 36 \*

8 oz dry-aged strip loin & demi-glace, served with french fries

### IBERICO PORK CHOP BASQUAISE | 34

bone-in grilled iberico pork, herb-roasted potatoes, sauce basquaise

### CHICKEN CORDON BLEU | 32

organic chicken breast stuffed with emmental cheese & jambon de paris  
served with roasted cauliflower, french fries, & madeira sauce

### LAMB CHEEK STEW | 32 GF

served over a rice pilaf

**GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions \*

