

ZURITO



PINTXOS

PIMIENTOS RELLENOS DE BACALAO
GILDAS "the OG"
CONSERVA ATUN
GULAS CON HUEVO DE CODORNIZ
TOSTA MATRIMONIO
MEJIILLONES EN ESCABECHE
TOSTA ERIZOS DE MAR*
SOBRASSADA CON MIEL
TXULETA TARTARE*
BOCADILLO JAMÓN Y QUESO
ALKATXOFA Y LOMO
TXANGURRO
TXISTORRA
CROISSANT DE IBÉRICO
CANÀ DE CABRA
PERALZOLA Y MEMBRILLO
PAN CON TOMATE

salt cod stuffed piquillo pepper
Cantabrian anchovies, guindilla pepper, manzanilla olive
tuna conserva, celery mermelada
surimi baby eel, garlic, quail egg, parsley
white & black anchovies, egg butter, parsley
marinated mussels, almond romesco, myoga
sea urchin toast, garlic butter, pickled mustard seed
spicy spreadable sausage, tomato honey, baguette
steak tartare, olive, anchovy, fried garlic
mini baguette, jamón serrano, manchego
artichoke, lomo Ibérico, almond & mustard green salsa verde
chili crab salad, egg, guindilla pepper
grilled chorizo, piquillo pepper, manchego
mini croissant, jamón Ibérico
goat cheese, baguette, tomato honey, marcona almonds
blue cheese, walnut, quince paste
garlic rubbed bread, tomato, olive oil, sea salt
(add anchovies +4)

4.5
5.5
5
8
8
6
12
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JAMONES

MOJAMA cured tuna jamón, marcona almonds, SP 15
IBÉRICO DE BELLOTA acorn fed, 38 month cured, SP 35
SERRANO 20 month cured, SP 19
COPPA BELLOTA acorn fed pork collar, SP 17
LOMO IBÉRICO DE BELLOTA acorn fed pork loin, SP 17
CHORIZO IBÉRICO spicy sausage, SP 15

QUESOS

MANCHEGO ANEJO 12 months sheep's milk, La Mancha 10
IDIAZABÁL sheep's milk, Basque, SP 7
GARROTXA goat's milk, Cataluna, SP 7
PERALZOLA sheep's milk blue cheese, Asturias, SP 7

PLATOS ESPECIALES

BOQUERONES AL VINAGRE DE VERMUT

Cantabrian white anchovies, vermouth, Don Bocarte, SP ... 21

ANTXOAK ARTESANALES Y TXIPS

Cantabrian anchovies, Don Bocarte, SP ... 24

PATO CONFITADO

Duck confit, bacon & pear chutney, turnip puree ... 19

SOLOMILLO* (RACIONE)

16 oz NY strip steak, French fries, kimchi ... 57

TXULETON* 1kg

32 oz bone-in ribeye, French fries, kimchi ... 125

RACIONES

COCTEL DE GAMBAS
CONSERVAS DE SARDINAS PEQUIÑAS
RISOTTO NERO
HONGOS Y SETAS TEMPORADA*
PATATAS BRAVAS*
PIMIENTOS FRITOS
MAIZ ERRETA
TORTILLA ESPAGNOLA*
MORCILLA PLANTXA
FOIE GRAS PLANTXA
CARRILLERA DE TERNA
HAMBURGESA DONOSTIA*
GARBANZOS CON CHORIZO
KALLOS CON SIDRA
PULPO PLANTXA
SEPIA PLANTXA
GAMBAS PLANTXA

grilled jumbo shrimp, mojo picon cocktail sauce, lemon
small sardines in olive oil, Cabo de Peñas, Galicia, SP
orzo, squid ink, celery root, goat cheese risotto
seasonal mushrooms on the plantxa, farm egg yolk
fried potatoes, spicy tomato sauce, alioli
shishito peppers, maldon salt, arbequina olive oil
roasted corn, radish, ramp salsa verde, almond romesco
potato & onion omelette, alioli, chives
griddled blood sausage, lentils, piquillo peppers
seared foie gras, sunchoke & chestnut puree, blistered grapes, bee pollen
braised beef cheek, potato purée, scallion oil
grass fed mini burgers, jamón & tomato jam, onion, alioli
chickpea & chorizo stew, boiled egg, green onion
stewed tripe, Basque sidra, pork, Cascabel chilis
griddled octopus, fingerling potato, pimenton de la vera
baby cuttlefish, Basque chili oil, Titin olive oil, lemon
griddled shrimp, pimenton chili oil, garlic, sil gochu

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* These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy. Our meals are served family style. Not all foods can come out at the same time.

11.10.2025
Chef: Jamie Bissonnette
Sous Chef: David Chiaradio
Sous Chef: Ed Churchill