

ZURITO



PINTXOS

PIMIENTOS RELLENOS DE BACALAO
GILDAS "the OG"
CONSERVA ATUN
GULAS CON HUEVO DE CODORNIZ
TOSTA MATRIMONIO
TOSTA ERIZOS DE MAR*
SOBRASSADA CON MIEL
TXULETA TARTARE*
BOCADILLO JAMÓN Y QUESO
TXANGURRO
TXISTORRA
CROISSANT DE IBÉRICO
CAÑA DE CABRA
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
 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
 chili crab salad, egg, guindilla pepper
 grilled chorizo, piquillo pepper, manchego
 mini croissant, jamón Ibérico
 goat cheese, baguette, tomato honey, marcona almonds
 garlic rubbed bread, tomato, olive oil, sea salt
 (add anchovies +4)

4.5
 5.5
 5
 8
 8
 12
 8
 8
 8
 7
 7
 12
 6
 8

JAMONES

IBÉRICO DE CEBO, FERMÍN grain fed, 36 month cured, SP 27
SERRANO, FERMÍN 20 month cured, SP 19
COPPA BELLOTA, FERMÍN acorn fed pork collar, SP 17
LOMO IBÉRICO DE BELLOTA, MARCOS acorn fed pork loin 17
CHORIZO IBÉRICO, ALTA EXPRESIÓN spicy sausage 15

QUESO MANCHEGO ANEJO 12 mo. sheep's milk, SP 10
IDIAZÁBAL sheep's milk, Basque, SP 8
GARROTXA goat's milk, Cataluna, SP 8
WITHERSBROOK BLUE cow's milk, Jasper Hill ,VT 8

PLATOS ESPECIALES

ANTXOAK ARTESENALES Y TXIPS

Cantabrian anchovies, Don Bocarte, SP ... 24

CONSERVAS DE SARDINAS PEQUÑAS

small sardines in olive oil, Cabo de Peñas, Galicia, SP ...15

SOLOMILLO*

8 oz NY strip steak, red onion mermelada, blue cheese butter ... 36

TXULETON* 1kg

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

RACIONES

MOJAMA
BOQUERONES AL VINAGRE DE VERMUT
RISOTTO NERO
HONGOS Y SETAS TEMPORADA*
REMOLACHA ASADA
PATATAS BRAVAS*
PIMIENTOS FRITOS
TORTILLA ESPAGNOLA*
MORCILLA PLANTXA
FOIE GRAS PLANTXA
CARRILLERA DE TERNA
HAMBURGESA DONOSTIA*
GARBANZOS CON CHORIZO
KALLOS CON SIDRA
PULPO PLANTXA
SEPIA PLANTXA
GAMBAS PLANTXA

cured tuna jamón, marcona almonds, SP
 Cantabrian white anchovies, vermouth, Don Bocarte, SP
 orzo, squid ink, celery root, goat cheese risotto
 seasonal mushrooms on the plantxa, farm egg yolk
 roasted beets, walnut, lemon butter, horseradish
 fried potatoes, spicy tomato sauce, alioli
 shishito peppers, maldon salt, arbequina olive oil
 potato & onion omelette, alioli, chives
 griddled blood sausage, lentils, piquillo peppers
 seared foie gras, cranberry mermelada, honeycrisp apple, 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

15
 21
 16
 19
 11
 10
 9
 10
 19
 21
 17
 16
 13
 11
 22
 19
 18

* 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.

01.08.2026
 Chef: Jamie Bissonnette
 Sous Chef: David Chiaradio
 Sous Chef: Ed Churchill