ZURiTO

PINTXOS

PIMIENTOS RELLENOS DE BACALAO	salt cod stuffed piquillo pepper	4.5
GILDAS "the OG"	Cantabrian anchovies, guindilla pepper, manzanilla olive	5.5
CONSERVA ATUN	tuna conserva, celery mermelada	5
GULAS CON HUEVO DE CODORNIZ	surimi baby eel, garlic, quail egg, parsley	8
TOSTA MATRIMONIO	white & black anchovies, egg butter, parsley	8
CORAZONES AL FUEGO VERDE	grilled chicken hearts, Canaria salsa verde, baguette	7
SOBRASSADA CON MIEL	spicy spreadable sausage, tomato honey, baguette	8
TXULETA TARTARE*	steak tartare, olive, anchovy, fried garlic	8
BOCADILLO JAMÓN Y QUESO	mini baguette, jamón serrano, manchego	8
TXANGURRO	chili crab salad, egg, guindilla pepper	7
TXISTORRA	grilled chorizo, piquillo pepper, manchego	7
CORAZÓN DE TERNA	beef heart pastrami, almond romesco	5
CROISSANT DE IBÉRICO	mini croissant, jamón Ibérico	12
CAÑA DE CABRA	goat cheese, baguette, tomato honey, marcona almonds	6
PAN CON TOMATE	garlic rubbed bread, tomato, olive oil, sea salt (add anchovies +4)	8

JAMÓNES

PALETA DE BELLOTA, 5j acorn fed, iberian pork shoulder	24
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

QUESOS

MANCHEGO ANEJO 12 mo. sheep's milk, SP	10
IDIAZÁBAL sheep's milk, Basque, 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 PEQUIÑAS

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	cured tuna jamón, marcona almonds, SP	15
BOQUERONES AL VINAGRE DE VERMUT	Cantabrian white anchovies, vermouth, Don Bocarte, SP	21
RISOTTO NERO	orzo, squid ink, celery root, goat cheese risotto	16
HONGOS Y SETAS TEMPORADA*	seasonal mushrooms on the plantxa, farm egg yolk	19
PATATAS BRAVAS*	fried potatoes, spicy tomato sauce, alioli	10
ESPÁRRAGOS ERREMOLATXA SALTSA	asparagus, pickled ramp remoulade, lemon	18
TORTILLA ESPAGNOLA*	potato & onion omelette, alioli, chives	10
MORCILLA PLANTXA	griddled blood sausage, lentils, piquillo peppers	19
FOIE GRAS PLANTXA	pickled ramps, candied walnuts, honeycrisp apple, fennel pollen	21
CARRILLERA DE TERNA	braised beef cheek, potato purée, scallion oil	17
HAMBURGESA DONOSTIA*	grass fed mini burgers, jamón & tomato jam, onion, alioli	16
GARBANZOS CON CHORIZO	chickpea & chorizo stew, boiled egg, green onion	22
KALLOS CON SIDRA	stewed tripe, Basque sidra, pork, Cascabel chilis	11
PULPO PLANTXA	griddled octopus, fingerling potato, pimenton de la vera	19
GAMBAS PLANTXA	griddled shrimp, pimenton chili oil, garlic, sil gochu	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.

04.06.2026
Chef: Jamie Bissonnette
Chef de Cuisine: Ed Churchill
Sous Chef: David Chiaradio
Sous Chef: Joseph Borger