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
TXULETA TARTARE*	steak tartare, olive, anchovy, fried shallot	8
GULAS CON HUEVO DE CODORNIZ	surimi baby eel, garlic, quail egg, parsley	8
TOSTA MATRIMONIO	white & black anchovies, egg butter, parsley	8
TOSTA ERIZOS DE MAR*	sea urchin toast, garlic butter, pickled mustard seed	12
CORAZONES AL FUEGO VERDE	grilled chicken hearts, Canaria salsa verde, baguette	7
SOBRASSADA CON MIEL	spicy spreadable sausage, tomato honey, baguette	8
BOCADILLO JAMÓN Y QUESO	mini baguette, jamón serrano, manchego	8
TARTARE DE ATUN*	bluefin tuna, habanada, apple kohlrabi relish, myoga	8
TXANGURRO	chili crab salad, egg, guindilla pepper	7
TXISTORRA	grilled chorizo, piquillo pepper, manchego	7
CROISSANT DE IBÉRICO	mini croissant, jamón Ibérico	12
CORAZÓN DE TERNERA	beef heart pastrami, almond romesco	5
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, CINCO JOTAS acorn fed, Ibérian pork shoulder	32
SERRANO, FERMÍN 20 month cured, SP	19
IBÉRICO DE CEBO, FERMÍN grain fed, 36 month cured, SP	27
COPPA BELLOTA, FERMÍN acorn fed pork collar, SP	17
LOMO IBÉRICO CEBO, MARCOS acorn fed pork loin	15
CHORIZO IBÉRICO, ALTA EXPRESIÓN spicy sausage	15

QUESOS

MANCHEGO ANEJO 12 mo. sheep's milk, SP	10
IDIAZÁBAL sheep's milk, Basque, SP	8
P'TIT BASQUE sheep's milk, Basque, FR	8

PLATOS ESPECIALES

ANTXOAS ARTESENALES Y TXIPS
Cantabrian anchovies, Don Bocarte, SP ... 24

CONSERVAS DE SARDINAS PEQUIÑAS
small sardines in olive oil, Cabo de Peñas, Galicia, SP ... 15

CABECERO IBÉRICO*
grilled fresh Ibérico pork coppa, vadouvan, verjus ...25

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

BOQUERONES AL VINAGRE DE VERMUT	Cantabrian white anchovies, vermouth, Don Bocarte, SP	21
MOJAMA	cured tuna jamón, marcona almonds, SP	15
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
PIMIENTOS FRITOS	shishito peppers, maldon salt, arbequina olive oil	11
TORTILLA ESPAGNOLA*	potato & onion omelette, alioli, chives	10
FOIE GRAS PLANTXA	griddled foie gras, sherry caramel apple, almond crumble, tarragon, bee pollen	23
MORCILLA PLANTXA	griddled blood sausage, lentils, piquillo peppers	19
CARRILLERA DE TERNERA	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	13
CALLOS CON SIDRA	stewed tripe, Basque sidra, pork, Cascabel chilis	11
PULPO PLANTXA	griddled octopus, fingerling potato, pimenton de la vera	22
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.

11.4.2026
Chef: Jamie Bissonnette
Chef de Cuisine: Ed Churchill
Sous Chef: Zach Watkins
Sous Chef: David Chiaradio