

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
TOSTA ERIZOS DE MAR*	sea urchin toast, garlic butter, pickled mustard seed	13.5
SOBRASSADA CON MIEL	spicy spreadable sausage, tomato honey, baguette	8
TXULETA TARTARE*	steak tartare, olive, anchovy, fried garlic	8
BOCADILLO JAMON Y QUESO	mini baguette, jamon serrano, manchego	8
TXANGURRO	chili crab salad, egg, guindilla pepper	7
MEJIILLONES EN ESCABECHE	marinated mussels, almond romesco, myoga, lemon	6
TXISTORRA	grilled chorizo, piquillo pepper, manchego	7
CRÔISSANT DE IBÉRICO	mini croissant, jamon Ibérico	12
CAÑA DE CABRA	goat cheese, baguette, tomato honey, marcona almonds	6
PERALZOLA Y MEMBRILLO	blue cheese, walnut, quince paste	7
PAN CON TOMATE	garlic rubbed bread, tomato, olive oil, sea salt (add anchovies +4)	8

JAMONES

MOJAMA	cured tuna jamon, marcona almonds, SP	15
IBÉRICO DE BELLOTA	acorn fed 38 month cured, SP	35
JAMON SERRANO	16 month cured, SP	19
COPPA BELLOTA	acorn fed pork collar, SP	17
LOMO IBÉRICO DE BELLOTA	acorn fed pork loin, SP	17
CHORIZO IBERICO	spicy sausage, SP	15
QUESOS		
MANCHEGO ANEJO	12 months sheep's milk, La Mancha	10
IDIAZABELLE	sheep's milk, Basque, SP	7
GARROTXA	goat's milk, Cataluna, SP	7
PERALZOLA	sheep's milk blue cheese, Asturias, SP	7

PLATOS ESPECIALES

CONSERVA DE SARDINAS PEQUEÑAS

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

ANTXOAK ARTESANALES Y TXIPS

Cantabrian anchovies, Don Bocarte, SP ... 24

SOLOMILLO* (RACIONE)

16 oz NY Strip Steak, french fries, kimchi ... 57

TXULETON* 1kg

32 oz bone-in Ribeye, french fries, kimchi ... 125

RACIONES

BOQUERONES AL VINAGRE DE SIDRA	Cantabrian white anchovies, sidra, 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
ENTRADA DE TOMATE	tomato salad, sherry vinegar, olive oil, Thai basil	13
CALABAZA	warm gold bar squash, almond romesco, goat butter, Jimmy Nardellos	14
PATATAS BRAVAS*	fried potatoes, spicy tomato sauce, alioli	10
PIMIENTOS FRITOS	shishito peppers, maldon salt, arbequina olive oil	9
TORTILLA ESPAGNOLA*	potato & onion omelette, alioli, chives	9
MORCILLA PLANTXA	griddled blood sausage, lentils, piquillo peppers	19
FOIE GRAS PLANTXA	seared foie gras, peach compote, marcona almonds, sherry caramel	21
CARRILLERA DE TERNA	braised beef cheek, potato purée, scallion oil	17
HAMBURGESA DONOSTIA*	grass fed mini burgers, jamon & tomato jam, onion, alioli	16
GARBANZOS CON CHORIZO	chickpea & chorizo stew, boiled egg, green onion	13
KALLOS CON SIDRA	stewed tripe, Basque sidra, pork, Cascabel chilis	11
SEPIA PLANTXA	baby cuttlefish, Basque chili oil, Titin olive oil, lemon	17
PULPO PLANTXA	griddled octopus, fingerling potato, pimenton de la vera	19
GAMBAS PLANTXA	griddled shrimp, pimenton chili oil, garlic, sil gochu	17

* 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.

08.22.2025
Chef: Jamie Bissonnette
Sous Chef: David Chiaradio
Sous Chef: Ed Churchill