

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	12
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
ALKATXOFA Y LOMO	artichoke, lomo Ibérico, almond & dandelion green salsa verde	8
TXANGURRO	chili crab salad, egg, guindilla pepper	7
TXISTORRA	grilled chorizo, piquillo pepper, manchego	7
CRÔISSANT DE IBÉRICO	mini croissant, jamón 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	8
	(add anchovies +4)	

JAMONES

MOJAMA	cured tuna jamon, marcona almonds, SP	15
IBÉRICO DE BELLOTA	acorn fed 38 month cured, SP	35
JAMÓN 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

BOQUERONES AL VINAGRE DE VERMUT

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

ANTXOAK ARTESANALES Y TXIPS

Cantabrian anchovies, Don Bocarte, SP ... 24

SEPIA PLANTXA

baby cuttlefish, Basque chili oil, Titin olive oil, lemon ... 17

SOLOMILLO* (RACIONE)

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

TXULETON* 1kg

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

RACIONES

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	9
MAIZ ERRETA	roasted corn, radish, ramp salsa verde, red pepper & almond romesco	11
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, jamón & 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
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.

10.01.2025
Chef: Jamie Bissonnette
Sous Chef: David Chiaradio
Sous Chef: Ed Churchill