



BASQUERIA

PINTXOS AND SANGRIA BAR

COLD TAPAS

CHEESE BOARD • \$25 V

MURCIA AL VINO, MANCHEGO, GOAT CHEESE, BURRATA MOZZARELLA, DRIED FRUITS, ASSORTED NUTS, WITH JAM AND BREAD.

MEAT BOARD • \$28

IBERICO CHORIZO, SERRANO JAMON, CAPICOLA, SALCHICHÓN, WITH CORNICHON, PICKLED ONIONS, JAM AND BREAD.

MIXED BOARD • \$25

CHOICE OF TWO CHEESES AND TWO MEATS WITH JAM, CORNICHON AND BREAD.

VEGGIE BOARD • \$20 VG

MARINATED MUSHROOMS, OLIVE MIX, ROASTED ARTICHOKE HEARTS, RUSSIAN SALAD, TOMATO SPREAD, AND BREAD.

TOMATO SPREAD • \$8 VG

TOASTED GARLIC BREAD WITH HOUSE-MADE TOMATO SPREAD, OLIVE OIL, SALT, AND PEPPER.

RUSSIAN SALAD • \$7 V

POTATOES, CARROTS, PEAS, AND MAYO, TOPPED WITH TUNA AND IBERICO CHORIZO SERVED ON BREAD PINTXO STYLE.

DEVEILED EGG • \$8

HARD COOKED EGG WITH HOUSE MADE FILLING, TOPPED WITH SHRIMP. SERVED ON BREAD PINTXO STYLE.

SMOKED SALMON PINTXO • \$9

GOAT CHEESE ON BREAD WITH SMOKED SALMON, WHIPPED HOT HONEY, AND BALSAMIC PICKLED ONION.

ANCHOVY PINTXO • \$9

ANCHOVY, TOMATO, AND PIQUILLO PEPPER. (2 PER ORDER)

CHEESE PINTXO • \$7 V

MANCHEGO, CUCUMBER, AND OLIVE. (2 PER ORDER)

CHORIZO AND CHEESE PINTXO • \$8

MANCHEGO CHEESE ON BREAD TOPPED WITH IBERICO CHORIZO AND CORNICHON.

SERRANO JAMÓN PINTXO • \$8

BREAD WITH TOMATO SPREAD TOPPED WITH SERRANO AND A PIQUILLO PEPPER.

IBERICO JAMÓN AND BREAD • \$24

2OZ OF JAMÓN IBERICO SIDE OF OLIVES AND PICKLES.

HOT TAPAS

V PATATAS BRAVAS • \$9

TWICE FRIED POTATOES, SALSA BRAVA, HOUSE AIOLI.

V TORTILLA ESPAÑOLA • \$11

SPANISH STYLE BAKED EGG AND POTATO OMELET WITH ONIONS.

SHRIMP PINTXO • \$14

MARINATED GRILLED SHRIMP ON A SKEWER. (2 PER ORDER)

LAMB PINTXO • \$16

MARINATED GRILLED LAMB ON A SKEWER. (2 PER ORDER)

VG VEGETABLE PINTXO • \$10

MARINATED ZUCCHINI, YELLOW SQUASH, MUSHROOMS, ONIONS, AND BELL PEPPER ON A SKEWER. (2 PER ORDER)

SAUTEÉD CHICKEN • \$12

CHICKEN SAUTEÉD WITH LEMON, GARLIC, WHITE WINE, BUTTER, AND CILANTRO.

BACALAO PIL PIL • \$13

SLOW COOKED COD TOPPED WITH SAFFRON OLIVE OIL GARLIC PUREE SAUCE. SERVED ON BREAD PINTXO STYLE.

V CROQUETTE • \$9

HOUSE MADE DEEP FRIED CROQUETTE SERVED WITH WHIPPED CHIMICHURRI.

LAMB CHOPS • \$18

THREE GRILLED LAMB MEDALLIONS SERVED WITH WHIPPED CHIMICHURRI.

SHRIMP AL AJILLO • \$12

SPANISH STYLE SAUTEED SHRIMP IN GARLIC, WHITE WINE, LEMON JUICE AND OLIVE OIL.

GALICIAN OCTOPUS • \$16

SAUTEED OCTOPUS SERVED ON POTATOES WITH SMOKED PAPRIKA AND OLIVE OIL.

BASQUE SAUSAGE AND WHITE BEANS STEW • \$13

GROUND SAUSAGE STEWED WITH WHITE BEANS IN VEGETABLE BROTH.



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MAIN

SAUTEED SALMON • \$28

SAUTEED SALMON WITH WHITE WINE SAUCE
SERVED WITH RICE AND VEGETABLES.

ROPA VIEJA • \$20

SPICY SHREDDED BEEF POT ROAST
SERVED WITH RICE.

CHICKEN BASQUEZ • \$18

CHICKEN BREAST WITH BASQUE STYLE TOMATO
ONION AND PEPPER SAUCE OVER RICE.

PAELLA

PAELLA VERDURA • \$20 VG

SAFFRON ARBORIO RICE WITH VEGETABLES.
FAMILY SIZE • \$70

PAELLA BASQUERIA • \$25

SAFFRON ARBORIO RICE WITH CHICKEN
THIGH AND CHORIZO.
FAMILY SIZE • \$87

PAELLA DEL MAR • \$28

SAFFRON ARBORIO RICE WITH MUSSELS,
SHRIMP, COD, AND CALAMARI.
FAMILY SIZE • \$98

PAELLA ADD ONS

TOFU \$6, CHICKEN \$12, CHORIZO \$12,
COD \$12, SHRIMP \$12, MUSSELS \$12.

VG VEGAN

V VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical condition.

SOUP AND SALAD

SALAD BASQUEZ • \$16

MIXED GREENS WITH SMOKED SALMON, GOAT
CHEESE, BELL PEPPER, RED ONION, TOMATOES, AND
ARTICHOKE HEARTS WITH HOUSE VINAIGRETTE.

VG HOUSE SALAD • \$7

MIXED GREENS WITH ONIONS, TOMATOES,
ARTICHOKE HEARTS, AND BELL PEPPERS WITH
HOUSE VINAIGRETTE

VG WHITE BEAN SALAD • \$13

WHITE BEANS WITH CHERRY TOMATOES,
CUCUMBERS, BELL PEPPERS, ARTICHOKE HEARTS,
PARSLEY, RED ONIONS, AND OLIVES.

V BOWL OF FRENCH ONION SOUP • \$14

VEGETABLE STOCK, ONIONS, TOPPED WITH
MELTED CHEESE AND BAGUETTE.

DESSERT

BASQUE CHEESECAKE • \$10

OLD WORLD STYLE "BURNT" CHEESECAKE.

KOKA FLAN • \$8

VANILLA CUSTARD TOPPED WITH CARAMEL SAUCE.

SPANISH CHURROS • \$9

DEEP FRIED, SERVED WITH WHIPPED CREAM AND
DRIZZLED WITH CARAMEL AND SAUCE TOPPED
WITH POWDERED SUGAR.

HOURS OF OPERATION:

MON-THURS 4PM - 10PM • FRI 4PM - 12PM

SAT 11AM - 12AM • SUN 11AM - 10PM

WWW.BASQUERIAAZ.COM