

Piperade

bazkaria=lunchtime

ttipiak translation: small - or in this case, appetizer size dishes

butter lettuce salad, fresh herbs 10
mixed chicory, pear, pomegranate, pear vinaigrette, perfect blondes 13
pacific black cod "bacalao," crème fraîche, oysters 12
dungeness crab "txangurro," mango, peppers, basil 15
warm sheep's milk cheese + ham terrine, aged sherry 12
beef crudo, chile, granny smith, fingerling chips 12
seasonal mushroom tartlet, garlic, thyme 13
calamari "a la plancha", fennel, olive, caper, coriander, lemon 15
marinated mussels, frisée, croutons, aged red wine vinegar 12
cold poached foie gras, black pepper, sea salt, fruit compote 18
piquillo peppers, goat cheese, pistachios, golden raisins 12
artisanal cheese selection 17
serrano ham, olive oil 16
garlic soup, rock shrimp, bacon, bread, egg 10
daily soup 8

haundiak literally means "large" as in entrée portions

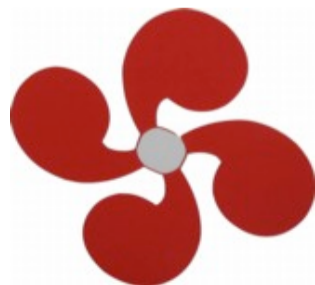
pipérade, sautéed serrano ham, poached egg 18
"mr. williams" chicken sandwich, avocado, red pepper, manchego 13
seared tuna salad, potato, egg, green beans 17
tuna sandwich, roasted peppers, mixed greens, onion marmalade 14
basque burger: caramelized onions, peppers, serrano, ossau iraty, pipérade ketchup 15
braised seafood + shellfish stew, red pepper sauce 24
pacific petrale sole, spinach, fried garlic vinaigrette 22
black cod, broccolini, baby leeks, pil-pil aioli 26
roasted rack of lamb, merguez, fennel, cumin-date relish 29
new york steak, piquillo + shallot jam, portobellos, gascon fries 30

euskaldunenak traditional basque specials

[includes daily soup or butter lettuce salad + choice of any dessert]

a la carte 23 / prix-fixe 26

mon: braised pork shank, garbanzos, roasted roma tomato
tues: calamari "txipiroa," ink sauce, rice
wed: seafood + shellfish soup "ttoro"
thur: duck confit, braised green lentils
fri: black cod "porrusalda," potatoes, leeks



sahetsekoak along the side

pommes frites 8 seasonal vegetables 10 potato + manchego gratin 10