



Restaurant Basque offers a unique European dining experience meant to be enjoyed at a comfortable pace over multiple shared courses. We recommend that you make selections from various sections of the menu, then sit back and relax while our staff guides you through the evening.

Pintxos y Montaditos

SNACKS

Pan Rustico Country-style Sourdough, Roasted Garlic Piquillo Butter	\$5	Croquettes House-cured Salt Cod, Garlic Aioli	\$4/8	Escalivada & Idiazabal Toast Stewed Peppers, Eggplant, Smoked Sheep's Milk Cheese	\$3/6
18 Month Jamón Serrano Aged Sherry Caramel, Chimichurri, Sourdough	\$16	Shishito Peppers (GF) Flash-fried w/ Sea Salt, Garlic Aioli	\$9	Quail Egg & Chorizo Toast* Fried Quail Egg, Cured Sausage, Sourdough	\$4/8
Queso Manchego, Caña de Cabra, Idiazabal Membrillo, Strawberry, Marcona	\$14	Stuffed Piquillo Peppers (GF) Imported Tuna, Celery, Red Onion, Guindilla Pepper, Garlic Aioli, Crispy Potato	\$11/22	Braised Beef Cheeks Tomato, Manzanilla, Pickled shallot, Sourdough	\$4/8
Marinated Olives (GF) Spanish Olives, Garlic, Orange, Chili	\$5	Bikini Serrano, Manchego, Sourdough, Garlic Aioli, Truffle Flour	\$9	Chorizo & Chocolate Dark Chocolate Ganache, Spicy Chorizo, Sea Salt, Sourdough	\$4/8
		Foie Gras Torchon* Brioche, Strawberry Jam, Pistachio	\$18		

Raciones

TO SHARE

Gazpacho Crouton, Parsley	\$9	Beef Tenderloin Carpaccio Roasted Eggplant Aioli, Red Onion, Sourdough, Manchego	\$16	Mussels & White Beans (GF) Chorizo & Fennel	\$14
Little Gem Romaine White Anchovy Vinaigrette, Manchego, Migas	\$11	Boquerones Marinated White Anchovies, Parsley, Spanish Olive Oil, Sourdough	\$6	Sea Scallops* Pea Salad, Torn Ham, Mint, Carrot Vinaigrette	\$18
Watermelon, Tomato, & Goat Cheese Salad (GF) Caña de Cabra, Sea Salt, Basil Vinaigrette	\$12	Fried Calamari (GF) Shaved Onion, Basque Pepper, Squid Ink	\$14	Basque-Style Snails (GF) Burgundy Snails, Bacon, Choricero Pepper	\$14
Salt Roasted Beets (GF) Candied Orange, Marcona Almond, Manchego	\$11	Brandade House-cured Salt Cod & Potato Purée, Garlic, Sourdough	\$12	Butifarra (GF) Catalan Pork Sausage, Piperade, Parsley	\$13
Fried Eggplant & Honey Local Honey, Zested Lemon, Chive	\$10	Charred Spanish Octopus (GF) Romesco, Manzanilla Olive, Citrus, Fennel, Soft Boiled Egg	\$23	Albondigas (GF) Lamb Meatballs in Broth, Roasted Garlic, Parsley	\$11
Gin & Juniper Cured Ruby Red Trout Grated Tomato, Black Olive, Shaved Onion	\$16				

Mariscos

SEAFOOD

Wood Oven Roasted Brook Trout (GF) Serrano Ham, Crispy Garlic, Sherry Vinaigrette	\$24
Salt Baked Petrale Sole (GF) Manzanilla Olive, Guindilla Pepper, Toasted Pine Nuts	\$26
Olive Oil Poached Cod (GF) Lima Bean, Artichoke, Lemon Vinaigrette	\$29

Carne

MEAT

Quail en Escebeche (GF) Navarran White Beans, Carrot, Sherry Vinegar	\$28
Cochinillo (GF) Slow Roasted Suckling Pig, Honey Sherry Reduction, Corn, Pimentón, Shaved Apple	\$31
Cast Iron Roasted Beef Tenderloin* (GF) Broken Potatoes, Escalivada, Cabrales Sauce, Chimichurri	\$48

Verduras

VEGETABLES

Sautéed Mushrooms (GF) Sherry, Cider, Rosemary	\$12	Roasted Carrots (GF) Honey, Moorish Spices, Oregano	\$9
Crispy Potatoes (GF) Aioli, Pimentón	\$9	Wilted Spinach (GF) Toasted Pinenuts, Golden Raisins	\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

5% Kitchen Service Charge will be added to your bill