



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	\$7	Croquettes House-cured Salt Cod, Garlic Aioli	\$4/8	Escalivada & Idiazabal Toast Stewed Peppers, Eggplant, Smoked Sheep's Milk Cheese	\$4/8
18 Month Jamón Serrano Aged Sherry Caramel, Chimichurri, Sourdough	\$16	Shishito Peppers (GF) Flash-fried w/ Sea Salt, Garlic Aioli	\$11	Quail Egg & Chorizo Toast* Fried Quail Egg, Cured Sausage, Sourdough	\$4/8
Trio of Spanish Cheeses Manchego, Caña de Cabra, Idiazabal Membrillo, Strawberry Preserves, Marcona Almonds	\$15	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	\$7	Bikini Serrano, Manchego, Sourdough, Garlic Aioli, Truffle Flour	\$10	Chorizo & Chocolate Dark Chocolate Ganache, Spicy Chorizo, Sea Salt, Sourdough	\$4/8
		Foie Gras Torchon* Brioche, Strawberry Jam, Pistachio	\$20		

Raciones

TO SHARE

Gazpacho Crouton, Parsley	\$10	Brandade House-cured Salt Cod & Potato Purée, Garlic, Sourdough	\$14
Watermelon, Tomato, & Goat Cheese Salad (GF) Caña de Cabra, Sea Salt, Basil Vinaigrette	\$14	Charred Spanish Octopus (GF) Romesco, Manzanilla Olive, Citrus, Fennel, Soft Boiled Egg	\$23
Salt Roasted Beets (GF) Candied Orange, Marcona Almond, Manchego	\$13	Sea Scallops* Pea Salad, Torn Ham, Mint, Carrot Vinaigrette	\$18
Fried Eggplant & Honey Local Honey, Zested Lemon, Chive	\$12	Mussels & White Beans (GF) Chorizo & Fennel	\$14
Beef Tenderloin Carpaccio Roasted Eggplant Aioli, Red Onion, Sourdough, Manchego	\$18	Basque-Style Snails (GF) Burgundy Snails, Bacon, Choricero Pepper	\$16
Cast Iron Roasted Beef Tenderloin* (GF) Broken Potatoes, Escalivada, Cabrales Sauce, Chimichurri	\$51	Butifarra (GF) Catalan Pork Sausage, Piperade, Parsley	\$14
Boquerones Marinated White Anchovies, Parsley, Spanish Olive Oil, Sourdough	\$8	Cochinillo (GF) Slow Roasted Suckling Pig, Honey Sherry Reduction, Corn, Pimentón, Shaved Apple	\$34
Fried Calamari (GF) Shaved Onion, Basque Pepper, Squid Ink	\$14	Albondigas (GF) Lamb Meatballs in Broth, Roasted Garlic, Parsley	\$12
Gin & Juniper Cured Ruby Red Trout Grated Tomato, Black Olive, Shaved Onion	\$16	Sautéed Mushrooms (GF) Sherry, Cider, Rosemary	\$12
Oven Roasted Brook Trout (GF) Serrano Ham, Crispy Garlic, Sherry Vinaigrette	\$27	Crispy Potatoes (GF) Aioli, Pimentón	\$11
Salt Baked Petrale Sole (GF) Manzanilla Olive, Guindilla Pepper, Toasted Pine Nuts	\$28	Roasted Carrots (GF) Honey, Moorish Spices, Oregano	\$11

**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