



# BASQUE

TARRYTOWN, NY

## Tapas

### GAMBAS al AJILLO ~ 18

Shrimp in garlic sauce

### LANGOSTINOS ~ 25

4 head on Prawns pan seared garlic, lemon, brandy and seasoning

### COLAS al AJILLO ~ 20

3oz baby Lobster tails in garlic sauce

### CHORIZO SALTEADO ~ 16

Sauteed chorizo with onions, peppers and white Rioja wine

### PATATAS BRAVAS ~ 13

Crispy potato cubes with spicy tomato sauce and aioli

### CROQUETAS del DIA ~ 15

Crispy and creamy croquettes of the day

### TORTILLA ESPAÑOLA ~ 12

Traditional Spanish omelette

### CHIPIRONES PLANCHA ~ 16

Sizzling baby squid, olive oil, garlic, pimenton and a touch of white Rioja

### PAN con TOMATE ~ 13

Fresh tomato spread, olive oil, garlic, Iberico ham over country toast

### ALCACHOFAS FRITAS ~ 15

Fried artichokes with a caper remoulade

### EMPANADAS DEL DIA ~ 14

Empanadas of the day

### ACEITUNAS Y ALMENDRAS ~ 10

Spanish olives & Marcona almonds

### SETAS al JEREZ ~ 18

Sherry sauteed shitake, portobello and oyster mushrooms

### VIEIRAS RELLENAS ~ 22

Stuffed scallop shells, crab meat, shrimp, scallops, Spanish seasoning and Applewood bacon

### MEJILLONES en SALSA DIABLO ~ 16

Mussels in a hot tomato onion and pepper sauce

### BURRATA y IBERICO ~ 20

Burrata, arugula, cherry tomatoes, Iberico ham, olive oil, balsamic glaze, country toast and dried cranberries

### PUNTAS de FILET MIGNON PICANTE ~ 22

Spicy Certified Angus Filet Mignon tips sauté with hot cherry peppers

### ENDIVIAS de BOQUERONES VINAGRETA ~ 18

Spanish anchovy, vinagrete in fresh endive

### PULPO A LA PLANCHA ~ 20

Galician seasoning, sliced, pan grilled with virgin olive oil, touch of garlic, white wine and smoked pimenton pearls

### CHULETITAS de CORDERO ~ 24

Four herbed and marinated grilled baby Lamb Chops

### ATUN PICANTE ~ 16

Cajun spiced Ahi Tuna cubes

### PIMIENTOS de PADRON ~ 12

Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

### ALBONDIGAS PICANTE ~ 18

Spicy Certified Angus beef meatballs, melted Manchego

### MANCHEGO FRITO ~ 16

Fried Manchego cheese, drizzled honey and balsamic glaze

### BERENJENA FRITA con MIEL ~ 16

Fried eggplant, drizzled honey sea salt

## Tablas / Boards

### TABLA de JAMON IBERICO ~ 34

Fermin, acorn fed Iberico ham.

### TABLA de QUESOS ~ 28

Mixed selection of cheeses.

### TABLA JAMON Y QUESOS ~ 30

Iberico ham and mixed Cheeses.

## Salads & Soup

### GRILLED SHRIMP SALAD ~ 16

### SKIRT STEAK SALAD ~ 18

### MIXED HOUSE SALAD ~ 12

Mixed greens, onions, peppers, olives, tomatoes and granny smith apples seasoned with Spanish EVOO, red wine vinegar, coarse sea salt, black pepper and oregano.

SOUP of the day (Served Seasonal) ~ 6

## Paellas

A perfect seductive Paella prepared in the traditional Spanish method. Please note Paella requires an approximate time of 30 - 40 minutes.

Paella pan portions (2) (4/5)

### MARISCO ~ For Two ~ 58 For Four/Five ~ 115

Seafood.....clams, mussels, scallops, shrimp, baby squid, olives, tomato and onion sofrito. Finished with a touch of Jerez wine.

### CARNE ~ For Two ~ 58 For Four/Five ~ 115

Meat .....Chorizo, chicken, Certified Angus skirt steak & filet mignon, olives, mushroom sofrito. Finished with a touch of Spanish brandy.

### DE LA HUERTA ~ For Two ~ 35 For Four/Five ~ 65

Vegetarian ..... Broccoli, tomatoes, artichoke, peppers, chickpeas, olives, tomato and onion sofrito.

### MAR y TIERRA ~ For Two ~ 60 For Four/Five ~ 120

Surf and Turf .....Certified Angus NY Strip, baby lobster tails, scallops, tomato and onion sofrito.

## Platos Fuertes

### POLLO al AJILLO ~ 28

Classic Spanish Chicken in spicy garlic sauce, white wine, touch of parsley and cubed potatoes

### CHURRASCO con PIMIENTO y CEBOLLA ~ 38

Grilled Certified Angus skirt steak, sauté onions, peppers and Julianne fries

### MARISCADA SALSA VERDE ~ 30

Mix of clams, mussels, scallops and shrimp in a white wine, garlic and parsley sauce

### SALMON al AJO Y LIMON con GAMBAS ~ 30

Grilled wild salmon with Shrimp in a garlic, lemon and white wine sauce over sauté spinach

### LUBINA en SALSA de TOMATE PICANTE ~ 38

Sea Bass in a spicy tomato sauce with Clams and Shrimp

### PARRILLADA de MARISCO al BRANDY ~ 38

Seafood platter, Clams, Shrimp, baby Lobster tails and Scallops, garlic Brandy sauce

### MEDALLONES de FILET MIGNON ~ 42

Certified Angus Filet Mignon Medallions, Piquillo peppers, spinach, and seasoned cubed potatoes

*Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.*

