

# 2016 PICK UP MENU



608 W. GROVE ST. BOISE, ID - (208)433-1208 - WWW.THEBASQUEMARKET.COM

- We appreciate 48 hour notice on all orders
- Prices are for Pick-up only. Call for delivery and service options
- V= Vegetarian, VG= Vegan, GF= Gluten Free
- Pick-up orders will come cold or room temperature unless specified. A 10% fee may apply
- Items come in/on disposable containers & don't include utensils unless otherwise arranged

## **BURRUNTZIAK (BANDERILLAS)**

Ingredients elegantly paired to make the perfect bite on a small skewer - 30 skewers each

**Basque Market Banderillas (V, GF), \$45.00** - Manchego cheese, house olives, and piquillo peppers all on a Bamboo Skewer.

**Watermelon with Spicy Tomato Jam (V, VG, GF) \$20.00** - A surprisingly delicious and beautiful combination of sweet, savory and spicy. Topped with a cool, fresh basil leaf.

**Jamón Serrano Wrapped Asparagus with Red Wine Reduction (GF), \$35.00** - Thinly sliced imported Jamón Serrano, a dry cured ham, draped around blanched, fresh asparagus and drizzled with a red wine reduction. A delightful and classic combination.

**Chilled Piquillo Pepper BBQ Shrimp or Citrus Herb Chicken Skewers (GF), \$45.00/Shrimp, \$30.00 Chicken or \$40 Combo** Sweet and smoky grilled and chilled BBQ shrimp or citrus herb roasted chicken skewers.

**Roasted Squash and Chorizo Banderillas (GF), \$35** - Roasted yellow squash and zucchini capped with savory grilled Basque chorizo.

**Tortilla Squares with Romesco Sauce (V), \$18.00** - A classic Spanish choice. An overstuffed egg and potato omelet topped with a rich tomato, pepper and almond sauce.

**Manchego Cheese with Melon Compote (V,GF), \$25** - Cubes of creamy Manchego cheese topped with Jake's delicious fruit compote and finished with fresh herbs.

## **PLATERAK (PLATTERS)**

**Delicious and beautiful.**

**Spreads and Toppings Platter, \$9.99** - Roasted Eggplant and Tomato (V, VG, GF), Olive Tapenade (V, VG, GF), Apple, Bacon Blue Cheese Spread (GF) or Piquillo Pepper Cheese (V, GF) with 30 crostini. For spreads a la carte, \$5.99 each.

**Chorizo Pamplona and House Marinated Olive Platter (GF), \$30.00** - Zesty and smoky dry cured chorizo slices paired with our house olives marinated in our own mix of spices and herbs. Add sliced baguette, \$4.99

**Manchego and Membrillo Platter (V, GF), \$40.00** - Slices of creamy Spanish sheep's milk cheese and Membrillo, a sweet and tart quince preserve. Delicious on baguette slices.

**Smoked and Cured Solomo (GF), \$45.00** – House cured and smoked pork loin, thinly sliced served with crushed marcona almonds and Espellet Mustard.

**Customized Meat and Cheese Platter (GF), *Starting at \$6/person*** We have a wide selection of gourmet meats and cheeses both domestic and imported from the Iberian Peninsula. Choose your favorites for this platter!

**Roasted & Pickled Veggie Platter (V, VG, GF), \$40.00** - An assortment of seasonal, delicious and unique fire-roasted and house pickled vegetables.

**Seasonal Fresh Fruit Platter (V, VG, GF), \$40.00** - A variety of fresh and colorful fruit.

**Mini Bocadillo Platter, \$60.00** – 24(3”) or 48(1.5”) mini sandwiches made with Manchego cheese and your choice of Chorizo Pamplona, Olive Tapenade or The Basque Market Club with Turkey, Bacon, lettuce, and piquillo pepper allioli. Ask about other options or feel free to mix and match!

**Apricot and Caramelized Onion Tartlets (V), \$45** - Flaky, bite size pastry filled with sweet apricot and caramelized onion jam, topped with creamy goat cheese. 30 Tartlets

**Brie with Seasonal Stone Fruit (V), \$20** - A hearty wedge of creamy brie, wrapped in buttery puff pastry and topped with sweet caramelized fruit. A delicious juxtaposition of sweet and savory.

## **PINTXOS (TAPAS)**

**Small bites: Mix and match creating a meal or serve as an appetizer.**

**Beer Braised Chorizos (GF), \$35.00** - Basque chorizos slowly braised until tender with onions, beer and a touch of red pepper. 50 pieces

**Basque Meatballs, \$35.00** - Tender beef and pork meatballs simmered in our chorizero pepper and tomato sauce. 75 meatballs

**Croquetas, \$35.00** - Addictive bite-sized balls made of savory dough and then fried until golden on the outside. Choose between/mix and match flavors: cod, ham, chicken, or piquillo pepper with cheese. 75 croquetas

**Tortilla (V,GF), \$10.00** - A tasty 10” overstuffed potato and egg omelet. Add chorizo, cheese, roasted red peppers, or seasonal veggies for \$2.00 more. Please notify us if you want your Tortilla whole or cut in 12 Wedges. Add \$2 for 24+ skewered squares.

**Layered Tortilla (V, GF), \$20.00-** Two tortillas of your choice, layered with gooey melted cheese in between! Please notify us if you want your Tortilla whole or cut in 12 Wedges. Add \$2 for 24+ skewered squares.

**Shrimp Stuffed Portobello Mushrooms (GF), \$45.00** – Shrimp, scallion, garlic and cream cheese stuffed Portobello mushrooms. 60 Quarters/order

**Pastry Wrapped Chorizos, \$23.00** - Authentic Basque chorizo wrapped in pastry and served with our house-made Piment d’Espelette Mustard. 24/order

## **JANARIA, ZOPA, ENTSALADAK, ETA OGIA (MEALS, SOUPS, SALADS, AND BREAD)**

**Customized Paella (V, VG, GF), \$10/person - 10 person minimum-** A traditional Spanish dish, filled with saffron flavored rice and your selection of shrimp, mussels, clams, chicken or chorizo along with onions, peppers, garlic and seasonal vegetables served in a foil pan or a traditional enamel paella pan (\$100 deposit required along with a \$10 service fee). Prices are for your paella to be hot and ready to eat Monday-Saturday Noon-5pm pick up. Additional charges may be required for other pick up times or accommodations. Ask us about the option of having us come prepare your paella from start to finish at a location of your choice. Additional fees apply.

**Lamb Lollipops (Chup a Chups) (GF), \$90** - Herb rubbed and roasted rack of lamb “lollo-pops” topped with port poached cherries and sweet balsamic drizzle. 20 Lollipops

**Cod Stuffed Piquillo Peppers, \$40** - Traditional cod stuffed piquillo peppers topped with a classic Romesco sauce. Terrific as a side or a light entree-16 peppers.

**Braised Pork with Peppers (GF), \$60** - Tender braised pork and pimientos, slow cooked with aromatic vegetables, pimento and a hint of garlic.

**Rosemary Potato Gratin (V,GF), \$30** -Thinly sliced potatoes baked in cream, rosemary and garlic, finished with a delicious crust of cheese.

**Basque Market Macaroni and Cheese (\*V), \$35** - Macaroni fideo baked in a rich bechamel sauce with Manchego and Asiago cheese, finished with a crunchy topping. \*Add dry cured chorizo for an additional \$5.

**Herbed Mashed Potatoes (V,VG,GF), \$25** – Fresh Herbs folded into velvety potatoes, mashed with butter and cream to create a beautiful bright green statement perfect with any meal. \*Can be prepared vegan upon request.

**Green Bean Salad (V,VG,GF), \$25** - Blanched green beans tossed with dried figs, toasted walnuts and a tangy-sweet walnut vinaigrette.

**Gazpacho (GF,V), \$6.99** - A refreshing cold soup prepared with tomato, almonds, garlic and cilantro. 1 Quart

**Red Bean & Chorizo Soup (GF), \$6.99** - Amuma's recipe! A hearty soup filled with red beans and chunks of Basque chorizo. 1 Quart

**Potato Leek (GF), \$6.99** - Potatoes, leeks, carrots, onions & garlic in a rich chicken broth. 1 Quart

**Entsalada Rusa (V,GF), \$ 8.99** - Creamy Basque potato salad spiked with garlic and green olives. 1 quart

**Basque Market Salad (V, GF), \$2.50/person-** Mixed greens with house marinated olives, piquillo peppers, red onions with a side of our Basque vinaigrette.

**Basque Vinaigrette (V, GF), \$3.99/8oz** - Our famous sweet but tangy garlic vinaigrette.

**Shepherders Bread (V\*VG), \$8.00** - Traditional Basque bread baked in a Dutch oven. Please order 48 hours in advance. Available for pick up after 3pm only. \*Can be prepared without dairy upon request.

**Baguette (V,VG), \$3.99** - Add \$1.00 for sliced.

**Rolls (v, VG), \$0.75 each**

**Crostini (v, VG), \$3.99** - Crisp, crunchy, and laced with garlic olive oil-50 crostini.

### **GOXOKIAK ETA POSTREAK (SWEETS AND DESSERTS)**

**Traditional and unique sweets to provide the perfect ending to your meal.**

**Arroz con Leche (v, GF), \$9.99** - This rice pudding is creamy with a hint of cinnamon! 1 Quart

**Flan (v, GF), \$2.99/individual 2” round cups, or \$20/8” round pan** - Traditional egg custard with a classic caramel sauce.

**Tara’s Mini Sugar Cookies (v), \$18.00** - 24 melt in your mouth little sugar cookies with a touch of coconut.

**Idatzia Cookieak (Aggression Cookies) (v), \$18.00** - 18 grand cookies. Buttery and rich with a burst of robust and hearty oatmeal. Idatzia translates to “Aggression.” Just don’t ask us why they are called Aggression cookies, we won’t be able to answer. It’s just what they are called.

**Dessert Shots (v), \$25** - Want to impress your crowd and make everyone happy? Serve our famous creamy rice pudding and rich chocolate cream pudding in our little “shot” glasses with cute mini red spoons. (20 shots per platter)

### **BASQUE MARKET SACK LUNCHES**

**Have a large group to feed? Order our grab and go lunches. Add a Coke or Bottle Water for \$1.**

**Individual Sack Lunches, \$8.00** – Includes sandwich, side and a complimentary sweet treat. Choose from: Chorizo Pamplona, Olive Tapenade or Basque Club with piquillo pepper aioli.

Choose a side: Basque Market green salad, seasonal salad or a Cup of Soup.