



THE BASQUE MARKET

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

- We appreciate 48 hour notice on all orders
 - Ask us about delivery and service options
 - V= Vegetarian, VG= Vegan, GF= Gluten Free
 - Items come in/on disposable containers & don't include serving utensils unless otherwise arranged
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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 olive, and piquillo pepper. Add Dry cured Chorizo for \$6

Roasted Winter Squash with Spiced Apple Compote (V, VG, GF) **\$25.00-**A surprisingly delicious combination! Perfect for the cold weather months.

Jamón Serrano Wrapped Figs with Red Wine Reduction (GF), **\$35.00-** Thinly sliced imported Jamón Serrano, a dry cured ham draped around autumn dried figs and drizzled with a red wine reduction. A delightful sweet-salty combination.

Pil Pil Skewers (GF), **\$45.00/Shrimp, \$30/Chicken, \$40/Combo-** cooked in white wine, garlic, red pepper flakes and Spanish olive oil.

Grilled Apple and Herbed Goat Cheese Banderillas (GF), **\$35**—Slightly sweet, tart and smoky apple topped with herbaceous creamy goat cheese. A delicious winter tapa, perfect for vegetarians and meat eaters alike.

Tortilla Squares with Romesco Sauce (V), **\$30.00-** A classic Spanish choice. An overstuffed egg and potato omelet topped with a zesty tomato, pepper and almond sauce.

Manchego Cheese with Spiced Honey (V,GF), **\$40 --** Cubes of creamy Manchego cheese rubbed with fried sage and drizzled with our smoky, spiced honey. Sweet, salty and spicy- Yum

PLATERAK (PLATTERS)

Delicious and beautiful.

Spreads and Toppings Platter, \$10.00 – Butternut Squash & Sage Spread (V, GF), Apple, Bacon & Blue Cheese, Smoked Onion Marmalade, Green Olive Tapenade (V, VG, GF), or Piquillo Pepper Cheese (V, GF) with 30 crostini. For spreads a la carte, \$5.99 each.

Caramelized Onion, Brie and Rosemary Spread (V, GF), \$20.00 -- Hot & gooey melted brie laced with sweet caramelized onion and earthy rosemary with 50 crostini. For a la carte, \$13.99.

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.

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 Platter (GF), \$45.00- House smoked and cured pork loin thinly sliced with with crushed Marcona almonds and Piment d'Espelette Mustard.

Customized Meat and Cheese Platter (GF), We have a wide selection of gourmet meats and cheeses both domestic and imported from the Iberian Peninsula. Choose your favorites for this platter! We will prepare a platter to suit your budget and needs.

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

Mini Bocadillo Platter, \$60.00- 24- 3" or 48- 1.5" mini sandwiches made with Manchego cheese and your choice of Chorizo Pamplona or Olive Tapenade. Feel free to mix and match or ask about other seasonal options.

Brie with Caramelized Pears (V, GF), \$20 - A hearty wedge of creamy brie, topped with sweet and buttery caramelized pears. A delicious combination of sweet and savory.

Blue Cheese Stuffed Mushrooms (V, GF), \$40 – A 12'platter filled with garlic laced button mushrooms stuffed with creamy blue cheese and a touch of spice. Add imported jamon serrano for an additional \$5.

PINTXOS (TAPAS)

Small bites: mix and match creating a meal, or serve as an appetizer.

Wine Braised Chorizos (GF), **\$35.00**- Basque chorizos slowly braised with onions and red wine until tender-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 and 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.

Layered Tortilla (V, GF), **\$20.00**- Two tortillas of your choice, layered with gooey melted cheese in between!

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

CUSTOMIZED PAELLA

Customized Seafood, Meat or Vegetarian Paella (V, VG, GF), **\$10/person - 10 person minimum/40 person maximum**- A traditional Spanish dish, filled with saffron flavored rice along with your customized selection of shrimp, mussels, clams, chicken and/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 \$20 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. For more than 40 portions, 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.

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

Cod Stuffed Peppers, \$40.00 – 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 pimentos, slow cooked with aromatic vegetables, pimento and a hint of garlic. 10x12” pan-serves about 10

Rosemary Potato Gratin (V,GF), \$30 Thinly sliced potatoes baked in cream, rosemary and garlic, finished with a delicious crust of cheese. 10x12” pan-serves about 10

Basque Market Macaroni and Cheese (*V), \$35 Macaroni fideo baked in a rich bechamel sauce with Manchego, Asiago and Smoked Gouda cheese and finished with a crunchy topping. *Add dry cured chorizo for an additional \$5. 10x12” pan-serves about 10

Herbed Mashed Potatoes (V,*VG,GF), \$25 Rosemary, chives and parsley 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. 10x12” pan-serves about 10

Green Beans(V,VG,GF), \$25 Blanched green beans smothered in rich olive oil, caramelized onion and crispy garlic. 10x12” pan-serves about 10

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 Soup (GF), \$6.99- Potatoes, leeks, carrots and onions in a rich chicken broth-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), \$9.00- Traditional Basque bread baked in a Dutch oven. Please order 48 hours in advance. It will be 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), \$1.00 each

Crostini (V,VG), \$3.99- Crisp, crunchy, and laced with garlic and olive oil-30 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), **\$3.99/individual 2” round cups, or \$20/8” round pan**- Traditional egg custard with rich caramel sauce.

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

Cinnamon Bread Pudding (V), **\$20.00**-Buttery and rich with a touch of cinnamon and finished with house made dulce de leche. You’ll want to eat the whole pan! 10x12” pan

Winter Spiced Wine Poached Pears (V, VG, GF), **\$25**- The perfect light finish to a delicious meal. –18 pear halves

Dessert Shots (V), **\$30** - 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 spoons. (20 shots per platter)

BASQUE MARKET SACK LUNCHES

Add a Coke, Diet Coke or Bottle Water for \$1.

Bocadillo Sack Lunches, \$8.00 – Includes 6” sandwich and side
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.

Paella Sack Lunches, \$9.00 – Order before 10:00AM on Wednesdays or Fridays and pick up after Noon. Includes a hearty portion of our Chicken, Chorizo and Seafood Paella and a freshly baked baguette style roll. Vegetarian Paella available on the first Friday of each month.