

2017-18 FALL/WINTER 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), \$30.00 - Manchego cheese, house olives, and piquillo peppers all on a Bamboo Skewer.

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

Chilled Pil Pil Shrimp or Chicken Skewers (GF), \$45.00/Shrimp, \$30.00 Chicken or \$40 Combo - Cooked in white wine, garlic, red pepper flakes and Spanish olive oil.

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.

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.

Bacon Wrapped Figs (GF), \$30 – Dried figs wrapped in salty bacon and drizzled with sherry reduction. Two figs per skewer.

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. 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 Piment d'Espelette Mustard. Like Basque *Pork and Seeds!*

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!

Seasonal, Roasted & Pickled Veggie Platter (V, VG, GF), \$45.00 - An assortment of seasonal, delicious and unique fresh, fire-roasted and house pickled vegetables.

Mini Bocadillo Platter, \$60.00 – 24(3”) or 48(1.5”) Mini sandwiches made on fresh baguette style bread. Choose from Chorizo Pamplona & Manchego Cheese, Olive Tapenade & Etxegarate Cheese or The Basque Market Club with turkey, bacon, lettuce, and piquillo pepper alioli. Ask about other options or feel free to mix and match!

Jamon Serrano Bocadillos, \$65.00 – 24 Jamon Serrano, Manchego cheese and Spanish extra virgin olive oil on mini house made baguettes. A favorite from our travels through Euskadi!

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

Brie with Caramelized Pears (V, GF), \$25 - A hearty wedge of creamy brie, topped with sweet and buttery caramelized pears. A delicious combination of sweet and savory.

PINTXOS (TAPAS)

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

Braised Chorizos (GF), \$35.00 - Basque chorizos slowly braised with onions and a touch of red pepper in your choice of beer or red wine until plump and tender. 50 pieces

Basque Meatballs, \$40.00 - Tender beef and pork meatballs simmered in our homemade chorizero pepper and tomato sauce. 75 meatballs

Croquetas, \$40.00 - 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/ 50* maximum for pick-up
- 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 having a paella prepared from start to finish at a location of your choice. This is a great option for groups over 50* or when you want a unique ambiance and mouthwatering aromas at your next party! 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, slow cooked with aromatic vegetables, pimentos 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.

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), **\$3.99/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.

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 wooden spoons. (20 shots per platter)

BASQUE MARKET SACK LUNCHES

Have a large group to feed? Order our grab and go lunches. Platters/family style options are available for groups of 4 or more.

Individual Sack Lunches, \$9.00 – 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.

Add a Can of Soda or Bottled Water for \$1