

THE BASQUE MARKET

Pintxos Menu

Pintxos (Peen-chos) are little plates meant to be shared and savored family-style. We're continuing this Basque Country tradition here in Boise with communal seating – take a few minutes out of your day to unwind, talk to your neighbors, and maybe even meet a new friend or two.

We bring pintxos out when they're ready, not all at the same time, so be ready to share!

Pintxos Hotzak/Tapas Frio/Cold Snacks

House Marinated Colossal
Green Olives · \$3

Sliced Baguette with Spread
1 Spread · \$3 The Trio · \$7

- Olive tapenade
- Piquillo cheese
- Daily spread



Spicy Marcona Almonds · \$4
Fried in olive oil with sea salt
& Piment d'Espelette

Etxegarate Cheese & Membrillo · \$5
Mild sheep's milk cheese with a touch
of smoke paired with tangy but sweet
quince preserve & baguette slices

Gildas · \$4
Skewers of white anchovy, house
olive & guindilla pepper (5)

Pintxos Beroak/Tapas Caliente/Hot Snacks

Croquetas · \$5
Addictive fried balls of creamy,
flavored béchamel (7)
(ask about today's flavor)

Layered Tortilla Del Dia · \$3
Potato & egg omelet topped
with cheese & crowned with
today's special seasonal omelet

Paella Roll · \$3
Our famous chicken, chorizo & seafood
paella wrapped up in a crunchy shell
& fried to perfection

Patatas Bravas · \$3
Deliciously spiced fried potatoes
served with roasted garlic allioli

Jamon & Manchego Tostadas with
Spicy Tomato Jam · \$6
Baguette slices with Jamon Serrano &
Manchego cheese perfectly toasted &
topped with spicy tomato jam (5)

Shrimp Pil Pil · \$6
Cooked in olive oil, garlic, chili
flakes and white wine. Served
with sliced baguette (4)

Basque Meatballs · \$5
Beef & pork meatballs in
tomato-chorizero pepper sauce (7)

Wine Braised Chorizo · \$5
Local Basque style chorizo pieces
slowly simmered in red wine and
caramelized onions (7)

Calamari · \$10
Savory and crisp panko-crusted
calamari with slightly spicy-and-creamy
Guindilla pepper allioli

Mejillones · \$13
Steamed mussels with tomato-chorizero
pepper broth, saffron, and sliced
baguette for dipping

Specials and Bottle Wine List are also Available

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

THE BASQUE MARKET

Otartekoak/Bocadillos/Little Sandwiches

Jamon Serrano & Manchego Cheese · \$6

Dry-cured Spanish mountain ham sliced paper-thin with creamy Manchego cheese and fruity Spanish olive oil on house-made roll

Roasted Solomo with Pimento Pepper & Almond Chutney · \$6 half /\$9 full

Tender, thinly sliced pork loin with a sweet-tangy compote on crusty baguette

Chorizo Pamplona & Manchego Cheese · \$3 half /6 full

Tangy, smoky, dry-cured chorizo Pamplona layered with firm-yet-buttery Manchego cheese on crusty bread

Green Olive Tapenade & Etxegarate Cheese · \$3 half /6 full

Briny chopped green olives mixed with olive oil and garlic and paired with sheep's milk cheese on artisan bread

Ensaladia & Zopa/Ensalada & Sopa/Salad & Soup

Sopa del Dia · \$4

Rotating selection of house-made soups

Basque Market Entsalada · \$4

Mixed greens, piquillo peppers, house olives, red onion & Basque Vinaigrette

Add chorizo Pamplona & Etxegarate cheese for \$5 to make it a meal

Postres/Desserts

Arroz con Leche · \$5

Flan · \$5

Chocolate Creme Pudding · \$5

Tasting Menus

Food · \$15/person

Experience the tastiest morsels the Basque Country has to offer with our pintxos tasting menu.

Includes olives, boquerones, Basque cheeses, dry-cured meats and sliced baguette

Basque Wine · \$10/person

Take a wine tour through the Basque Country with five carefully chosen selections:

Txakoli, Viura, Garnacha, Crianza Tempranillo, and Reserva Tempranillo

Specials and Bottle Wine List are also Available

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.