

2019 Summer Pick-up Menu



608 W. Grove St. Boise, ID - (208)433-1208 - www.thebasquemarket.com

- We appreciate a minimum of 48-hour notice. Unfortunately, there may be occasions when we are not be able to fulfill orders despite advanced notice due to prior 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
- If you order multiples, we may condense down to one platter to minimize space and waste

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.

Salchichon de Vic Bandarillas (GF), \$35.00 – Skewers of Drunken goat cheese, Spanish salami, house olive and guindilla pepper.

Gildas (GF), \$32.00 – The most famous Basque pintxo! White anchovy, house olive and Guindilla pepper. Named after Rita Hayworth's character in the movie by the same name, these skewers are salty and spicy, just like her.

Chilled Pil Pil Shrimp (GF), \$55.00 - Cooked in white wine, garlic, red pepper flakes and Spanish olive oil.

Tortilla Squares with Romesco Sauce (V), \$28.00 - A classic Spanish choice. An overstuffed egg and potato omelet topped with a rich tomato, pepper and almond sauce.

Platerak (Platters)

Delicious and beautiful.

Spreads and Toppings Platter, \$11.00 – Green Olive Tapenade (V, VG, GF), or Piquillo Pepper Cheese (V, GF) with 30 crostini or Baguette Slices. For spreads a la carte, \$5.99 each.

Chorizo Pamplona, Manchego Cheese and House Marinated Olive Platter (GF), \$48.00 - 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

Brussel Sprout Platter (GF, can be prepared vegan upon request), \$25.00 -- Sherry glazed roasted Brussel sprouts sprinkled with fried garlic and crispy jamon Serrano.

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, Jamon Serrano or feel free to mix and match!

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), \$11.00 - 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.

Braised Lamb Rellenos, \$48.00- Piquillo peppers stuffed with tender lamb and topped with scallion alioli and herbed bread crumbs. 24 peppers per order.

Cod Rellenos, \$48.00- Rich, creamy bechamel and flakey roasted cod stuffed into piquillo peppers, then drizzled with saffron alioli. 24 peppers per order.

Paella!!!

Customized Paella (V, VG, GF), \$11/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.

Zopa, Entsaladak, eta ogia (Soup, Salad, and Bread)

Seasonal Soups (GF), \$6.99 – Choose from Hearty Red Bean and Chorizo or Creamy Tomato Bisque -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), \$4.99/8oz - Our famous sweet but tangy garlic vinaigrette.

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

Rolls (V, VG), \$1.00 each

Crostini (V, VG), \$4.99 - Crisp, crunchy, and laced with garlic 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), \$11.99 - This rice pudding is creamy with a hint of cinnamon! 1 Quart

Flan (V, GF), \$4.99/individual 2” round cups, or \$20/8” round pan - Traditional egg custard with a classic caramel sauce.

Gateau Basque, \$25.00- A buttery almond-flavored cake filled with a layer of pastry cream for a beautiful contrast of crumbly and creamy layers. (9inch diameter)