

THE BASQUE MARKET

PINTXOS (Peen-chos) are little plates meant to be shared and savored family-style. We're continuing this Basque Country tradition here in Boise - take a few minutes out of your day to unwind, talk to your neighbors, and maybe even meet a new friend or two. Pintxos come out as they're ready, not all at the same time, so be ready to share!

Pintxos / Tapas / Snacks



Scan For Current Menu

House Marinated Colossal Green Olives • \$5.99

Spiced Marcona Almonds • \$5.99

Fried in olive oil with sea salt & Piment d'Espelette.

Croquetas • \$6.99

Addictive fried bites of creamy, flavored béchamel. Ask about today's flavors.

Tortilla Especiala • \$7.99

Potato and egg omelet topped with cheese and crowned with a second, seasonal omelet.

Pimientos Verde • \$6.99

Traditional sea salt and garlic fried green peppers.

Pintxos of the Day 3 for \$5.00*

Rotating selection of yummy small bites throughout the day. Pick-n-choose...taste ...and taste some more!

*Available Wednesday-Saturday

Basque Meatballs • \$6.99

Beef meatballs simmered in our zesty and rich chorizero pepper and tomato sauce. Ask about adding some baguette bread for sopping up the goodness.

Patatas Bravas • \$7.99

Deliciously spiced fried potatoes tossed in our homemade salsa brava and topped with roasted garlic alioli.

Ogitartekoak / Bocadillos / Little Sandwiches

Jamón Serrano & Manchego Cheese • \$7.99

Dry-cured Spanish ham sliced paper-thin with creamy Manchego cheese and fruity Spanish olive oil.

Chorizo Pamplona & Manchego Cheese • \$6.99

Tangy, smoky, dry-cured chorizo Pamplona layered with firm-yet-buttery Manchego cheese.

Green Olive Tapenade & Manchego Cheese • \$6.99

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

Chorizo with Piquillo Pepper Cheese • \$8.99

Local, semi cured Basque chorizo and our popular creamy piquillo pepper cheese spread.

Entsalada eta Zopa / Ensalada y Sopa / Salad & Soup

Sopa del Dia • \$4.99

Rotating selection of house-made soups.

Basque Market Entsalada • \$4.99

Mixed greens, piquillo peppers, house olives, onion and Basque vinaigrette.

Platerak-Platos-Plates

Perfect for sharing: delicious bites for everyone's tastes!
All plates come with freshly baked baguette.

Cheese & Meat • \$14.99

A taste of the Iberian Peninsula. Specialty cheeses and meats, Marcona almonds, olives, and membrillo.

Jamón Ibérico • \$29.99

From Spain to Boise. Splurge on the finest cured meat on earth. Thinly-sliced ham, served with membrillo and piquillo pepper confit.

Conservas • \$9.99 Plus the price of our tin(s)

Eat your fish—the Spanish way! Choose your favorite tinned fish from our shelves and we'll set you up with traditional extras: guindilla peppers, caperberries, Spanish olive oil, and lemon.

Postreak / Postres / Desserts

Arroz con Leche • \$4.99

Amuma's creamy rice pudding with a hint of cinnamon.

Chocolate Crème Pudding • \$5.99

Rich and creamy topped with almond turron crumbles.

— Ask about today's dessert special —

