



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= Prepared without Gluten
- 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), \$32.00 - Manchego cheese, house olive, and piquillo pepper all on a bamboo skewer.

Basque Market Chorizo Banderillas (GF), \$38.00 - Manchego cheese, thinly sliced chorizo Pamplona and house olive.

Salchichon de Vic Bandarillas (GF), \$36.00 – Skewers of Drunken goat cheese, Spanish salami, house olive and guindilla pepper.

Gildas (GF), \$36.00 – 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 – Garlicky and delicious with red pepper flakes and Spanish olive oil.

Tortilla Squares with Romesco Sauce (GF,V), \$30.00 - A classic Spanish choice. Overstuffed egg and potato omelet squares topped with a rich tomato, pepper and almond sauce.

Tortilla Squares with Chorizo (GF,V), \$36.00 - Overstuffed egg and potato omelet squares topped with thinly sliced chorizo pamplona.

Platerak (Platters)

Delicious and beautiful.

Spreads and Toppings Platter, \$15.00 – Green Olive Tapenade (v, VG, GF), Piquillo Pepper Cheese (v, GF), or ask about our seasonal option with 30 crostini or baguette slices. For spreads a la carte, \$5.99 each. Ask us about artfully assembling these for you for an additional \$10.

Chorizo Pamplona, Manchego Cheese and House Marinated Olive Platter (GF), \$50.00 - Zesty and smoky dry cured chorizo slices paired with our house olives, marinated in our own mix of spices and herbs. Add a sliced baguette, \$5.99

Mini Bocadillo Platter, \$65.00 – 24(3”) or 48(1.5”) Mini sandwiches made on French baguette style bread. Choose from Chorizo Pamplona and/or Olive Tapenade. Add Jamon Serrano to the mix for an additional \$15.

Seasonal Vegetables (v, VG), \$30.00 – Not your typical veggie platter. Seasonal fresh, roasted and/or pickled vegetables, artfully arranged and delicious.

Seasonal Fruit (v, VG), \$40.00 – Beautiful, fresh and bursting with flavor.

Pintxos (Tapas)

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

Braised Chorizos (GF), \$36.00 - 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, \$42.00 - Tender beef and pork meatballs simmered in our homemade chorizero pepper and tomato sauce. 75 meatballs.

Croquetas, \$45.00 - Addictive bites made of savory dough, fried until golden and crispy on the outside, creamy on the the inside. Choose between/mix and match flavors: Chorizo, Cod & Pepper, Jamon Serrano, Mushroom, Shrimp, Chicken, Tuna & Olive, Cod, York Ham & Basque Cheese, Cod, Piquillo Pepper & Cheese, Gluten Free Chicken, Hamburger and more! 75 Croquetas

Tortilla (v,GF), \$20.00 - A tasty 9” overstuffed potato and egg omelet. Add chorizo for \$5 or seasonal veggies for \$3.00 more.

Pastry Wrapped Chorizos, \$38.00 - Mini chorizos wrapped in flaky, buttery pastry includes a side of Piment d' Espelette mustard. 20 chorizos per order.

Paella

Customized Paella (V, VG, GF), \$14/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 \$20 service fee). Prices are for your paella to be hot and ready to eat Tuesday-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.

Complete your Paella meal with Basque Market Salad and Baguettes!

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

Seasonal Soups (GF), \$7.99 – 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), \$5.99/8oz - Our famous sweet but tangy garlic vinaigrette.

Baguette (V, VG), \$4.99 - Add \$1.00 for sliced.

Crostini (V, VG), \$6.99 - Crisp, crunchy, and laced with garlic olive oil-30 crostini.

Shepherders Bread (V, VG), \$12.00 – Great-Amuma Aldape's recipe! Made in a Dutch oven.

Goxokiak eta Postreak (Sweets and Desserts)

Traditional and unique sweets to provide the perfect ending to your meal.

Arroz con Leche (V, GF), \$13.99 - This rice pudding is creamy with a hint of cinnamon! 1 Quart

Flan (V, GF), \$5.99 - Individual 2” traditional egg custards with a classic caramel sauce.

Chocolate Cream Pudding (V, GF), \$5.99 – Rich, creamy and decadent individual 2” cups. Almond turrón garnish available upon request.

Gateau Basque, \$35.00- A cross between cake and pie. Almond-flavored crust filled with a layer of pastry cream for a beautiful contrast of crumbly and creamy layers. (9inch diameter)

Cinnamon Chocolate Chip Cookies. \$13.00 for 15- A classic with a twist!