

# 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 sure to share!

Pintxos / Tapas / Snacks

House Marinated Colossal Green Olives • \$5.99

Spiced Marcona Almonds • \$5.99

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

Croquetas • \$6.99

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

Pimientos Verdes • \$6.99

Traditional green peppers fried in sea salt and garlic.

Sidra Braised Chorizos • \$6.99

Local chorizos slowly cooked in Basque Cider until tender and delicious.

Gildas • \$6.99

The most famous Basque pintxo! White anchovy, 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!

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 brava sauce and topped with roasted garlic alioli.

Calamari • \$8.99

Calamari Steaks, sliced, hand breaded and fried until golden and crispy. Served with our creamy and a bit spicy guindilla pepper alioli.



Scan For Current Menu

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. *Want a special treat?* Add a few crispy pieces of calamari. We had this on our last staff trip to Euskal Herria and it blew our minds! **+\$5**

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 Manchego cheese.

Chorizo with Piquillo Pepper Cheese Spread • \$8.99

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

Patata Tortilla • \$7.99

Traditional potato and egg omelet on baguette. A staff favorite! **Tortilla a la Carte \$6.99**

Entsalada eta Zopa / Ensalada y Sopa / Salad & Soup

Sopa del Dia • \$4.99

Rotating selection of house-made soups.

Shepherd's Bread • \$2.99

A big slice of Amuma's dutch oven bread toasted with the best olive oil.

Basque Market Entsalada • \$4.99

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

Make it an Entsalada Mixta!

Add: • Chorizo Pamplona **+\$3**,  
• Manchego Cheese **+\$3**,  
• Conservas/Tinned Seafood + the price of the can

Platerrak / 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 sweet quince membrillo.

Jamón Ibérico • \$29.99

From Spain to Boise. Splurge on the finest cured meat on earth. Thinly-sliced ham, served with onion-pepper jam, olive tapenade and roasted garlic.

Conservas • Price of the tinned fish, plus \$9.99 for extra set-up

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 and salsa brava.

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 —

