

O R T Z I

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RESTAURANT WEEK MENU

January 22nd to February 9th • 2018

Three-Course Prix Fixe Dinner \$42 | Person

Plus Beverages, Tax and Gratuity

First (Tapas Style)

ALBÓNDIGAS

Beef & Pork Meatballs,
Pipérade, Poached Egg

PATATAS ASTURIANAS

Crispy Potatoes, Tomato Jam, La Peral

ALCACHOFAS

Artichokes, Olive Escabeche,
Monte Enebro

Second (Choose 1)

POLLUELO

Red Chile Braised Chicken Grits,
Quail Egg, Swiss Chard

PAELLA VALENCIANA*

Red Prawn, Mussel, Calamari,
Bomba Rice, Marcona Almond Picada

CHULETA*

Hanger Steak,
Royal Trumpet Mushrooms, Veal Jus

Third (Choose 1)

PASTEL VASCO

Basque-Style Custard Tart, Apricot,
Olive Oil, Pistachio

CUAJADA

Goat Cheese Cream, Almond Cake,
Red Wine Caramel, Roasted Cherries

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*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.