

# SAMPLE MENU: WINTER

*Below is a sample menu to provide a small peek into what the menu may look like. The menu is selected by the chef the day of the event.*

## **FAMILY-STYLE TAPAS DINNER—\$75 PER PERSON**

*The Aatxe Family-Style Menu is a great way to experience the best from our menu! Chef Ryan Pollnow will create a unique menu including a selection of tapas and cazuelas (large shareable plates) from the Aatxe menu.*

### **Tapas**

#### **Beet Salad**

winter citrus, black olive, idiazábal

#### **Salt Cod Buñuelos**

seaweed, horseradish

#### **Patatas Bravas**

tomato, pimentón, alioli

#### **Gambas al Ajillo**

shrimp, garlic, nora chili

#### **Trumpet Mushrooms a la Plancha**

delicata, mahón, potato migas

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### **Cazuelas**

#### **Spanish Fried Rice**

chorizo, tortilla española, cuttlefish, bonito

#### **Chicken & Jamón Albondigas**

sweet potato, chickpeas, yogurt

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### **Dessert**

#### **Cinnamon-Vanilla Arroz con Leche**

dark chocolate, caramel, toasted meringue



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## CIDER HOUSE MENU - \$98 PER PERSON

The namesake of the room starts off with traditional high pours of cider!  
This menu features classic basque cider house fare which kicks-off with waves of tapas, followed by a large format roast meats with sides, concluded with a cheese course and finished with dessert

### Aatxe Pintxos

Basque-Inspired Bar Snacks

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### Tortilla de Bacalao

Salt Cod Omelette

### Croquetas

Jamón Croquettes

### Chirirones en su Tinta

Squid in its Ink

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### Txuleta

Salt Crusted Dry-Aged Beef Rib Eye

### Patatas Bravas

Crispy Potatoes with Pimentón-Tomato Sauce and Alioli

### Hongos a la Plancha

Trumpet Mushrooms with Nettles & Egg Yolk

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### Queso con Membrillo

Idiazabal Cheese with Quince Paste and Walnuts

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### Flan



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