

ABASQ KITCHEN

EUSKAL JÄTETXEÄ

February 2017

SMALL PLÄTES APPETIZERS

Basque Olives \$5⁷⁵

Selection of olives in our very own ABK house marinade. (V+GF)

Potatoes Bravas \$5⁷⁵

Crispy potatoes in a spicy garlic and tomato sauce (GF)

.....add garlic and cheese \$0.50

Jamon Wrapped Dates \$5²⁵

Four jamon wrapped dates stuffed with blue cheese and fried for a crunchy salty sweetness! Served on toasted bread. (PGF)

Croquetas de Jamon or Bacalao \$6²⁵

A golden breaded coating with a creamy ham or cod filling.

Tortilla Vasca \$5⁷⁵

Flat potato, onion, txistorra and piquillo omelette served on a toasted baguette. Vegetarian available on request. (PGF)

Cured Meats & Cheese Board..... \$18⁰⁰

The best of both worlds beautifully arranged, perfect for sharing.

.....add Jamon de Bayonne \$6.00 (Basque delicacy acorn-fed pig)

Cheese Board "Gasnak" \$9⁵⁰

Chef's selection of cheeses, bread, and housemade fig jam.

.....make it stinky- add Neu de Cadi \$4.00

Pan con Ajo \$4⁵⁰

Plancha-toasted bread with garlic butter and parsley.

LÄRGE PLÄTES

Tapas Sampler \$13⁷⁵

3 of our favorites! Croquetas de Jamon, Tortilla Vasca and Olives.

Basque Cheese on Baguette..... \$4²⁵ / \$6⁷⁵

Simply perfect! Toasted bread and melted Istara Basque Cheese with a sprinkle of Espelette.

.....add Thin-Sliced Jamon \$1.50

Basque Burger \$11⁷⁵

An 8oz beef patty on a toasted bun with lettuce, tomato, onion.

Served with a side of Potatoes Bravas.

...add cheese \$1.00 ...add bacon \$1.50 ...add avocado \$2.00

SEAFOOD

Fresh Oyster \$3⁰⁰

Fresh from the ocean to your plate! Fresh shucked on the half shell.

Oyster Shooter \$3⁵⁰

An oyster garnished with chopped arugula, piquillo pepper, pintxo stick and Espelette Mignonette! (GF)

...add Petrov Vodka +\$3.00

ABK Ceviche \$9⁵⁰

Chef's daily market selection of fish and/or seafood marinated in citrus juices, ABK spices and served with toasty bread. (PGF)

Mejillones en Vino Blanco \$12⁵⁰

Mussels steamed with garlic, white wine, chorizo, parsley served with toasted garlic bread. (PGF)

Shrimp Pintxo \$10⁵⁰

Garlic marinated shrimp sauteed with white wine, onions and piquillo peppers. Served on toasty bread. (PGF)

SOUPS & STEWS

served with crusty garlic toast

Piperrada Vasca Veggie Stew..... \$7²⁵

Traditional Basque favorite- roasted red peppers in an onion and tomato stew. (V+PGF)

.....add jamon \$1.50

Txipirones en Su Tinta..... \$12⁵⁰

A signature Basque dish, plancha-seared squid, cooked in its own ink sauce with chorizo and served with toasted bread. (PGF)

SWEETNESS!

Amatxi's Creme Fraiche Plan..... \$5⁷⁵

Vasco's Chocolate Mousse..... \$5⁷⁵



(V) Vegan; (GF) Gluten-Free; (PGF) Can be prepared Gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic gratuity of 20% is added on for parties of 8 or more. Tips are shared between both servers and kitchen.

A BASQ KITCHEN

EUSKAL JĀTETXEĀ

WINE

White / Xuriak


True Myth Chardonnay
Edna Valley SAN LUIS OBISPO, 2013 \$8.50 \$34

Paco & Lola "Lolo" Albariño
Rias Baixas SPAIN, 2013 \$9.50 \$38

 **K5 Arginano** Txakolina,
Hondarribi Zuri SPAIN, 2013 \$10.50 \$42

Carneros Creek Reserve Chardonnay
NAPA VALLEY, 2012 \$65

Red / Gorriak

 **Príncipe de Viana** Garnacha
Navarra SPAIN, 2012 \$8.50 \$34

Rabble Cabernet Sauvignon
PASO ROBLES, 2013 \$10.25 \$41

Enrique Foster "Ique" Malbec
Mendoza ARGENTINA, 2013 \$9.00 \$36

 **Ostatu Reserva** Rioja
Rioja SPAIN, 2008 \$11.50 \$42

Alma Rosa Pinot Noir
SANTA RITA HILLS, 2013 \$11.75 \$47

Trailhead Cabernet Sauvignon
NAPA VALLEY, 2013 \$75


Bubbles / Burbuilak

 **Ameztoi Rubentis Rosé Txakolina**
Getaria SPAIN \$8.25 \$35

Tanglewood Brut Sparkling Wine (175ml bottle)
CALIFORNIA \$7

Mimosa!
Champagne with Orange Juice \$7.50

Sherry / Jerez

 **El Maestro Sierra** (375ml)
Pedro Jimenez SPAIN, 2013 \$8.00 \$30

CIDER

Basque Cider / Sagarnoak

 **Bordatto Etxaldea**
Jaxu Lapurdi BASA JAUN \$8.00 \$28

 **Isastegi Tolosa** (375ml)
Gipuzkoa SAGARDO NATURALA, 2013 \$15

 Basque Country Specialty BYOW Corkage Fee \$15

LIBATIONS

Red or White Sangria \$7.00 \$26

Seasonal Fruit Sangria \$7.50 \$28
Check with your server for the monthly changing special!

 **Kalimotxo!!!** \$6.00 \$22
Red wine and Coca Cola, traditionally enjoyed during Basque festivals such as San Fermin in Pamplona, Spain (Running of the Bulls)

ABK Pear Shrub \$7.50
Petrov, house-made pear shrub syrup, soda water, lime, cranberry.

Bloody Mary \$7.50

Petrov Vodka Shot \$3.00

BEER

Craft Beers On Tap \$7⁵⁰ pint \$26⁰⁰ pitcher

Strand Brewing's Beach House Amber (Torrance)

Mission Hefeweizen (San Diego)

Scrimshaw Pilsner (Fort Bragg)

King Harbor Specialty (Redondo Beach)

Featured IPA + Featured Craft Specials

**check out the specials menu for seasonal beers!*

Macrobrew Beers On Tap \$6⁵⁰ pint \$22⁵⁰ pitcher

Corona

Guinness

Hoegaarden

Stella Artois

Bud Lite (\$4.50/pint)

Bottles

Acoustic Ale Featured Craft 22oz \$8.50

Baltika or Zatecky Gus \$8.50

Budweiser \$4.50

Coors Lite or Miller Lite \$5.00

Estrella Spanish Beer \$6.50

Negra Modelo or Modelo Especial \$6.50

Original Sin Cider \$6.50

Selection of Soda or Iced Tea \$2.50

Coke, Diet Coke, Sprite, Lemonade, Iced Tea

Large Pellegrino Sparkling Water \$5.50

French Press Coffee \$2.50 cup \$4.50 pot