



## Le Basque

### **Artisanal Breads 12**

*Includes choice of butter: garlic thyme or cured olive caramel*  
Rustic Sourdough | Brioche | French Baguette

### **Le Basque Pâté 26**

*Includes choice of bread*  
Mushroom Walnut | Smoked Goat Cheese & Jamón | Salted Cod & Spring Onion

### **Pickle and Brine 19**

Guindilla peppers, manzanilla, gordal, kalamata, arbequina, pearl onions, anchovies, marcona almonds, piquillo peppers, caper berries

### **Cheese Board 34**

*Served with housemade preserves*  
Blue, smoked goat, manchego, camembert, herb farmer's cheese, marcona almonds, candied walnuts, toasted baguette

## PINTXOS

### **Romesco Grilled Chicken 19**

Piquillo peppers, garlic confit, ñora chili peppers, spring onions

### **Mint Grilled Lamb 22**

Cumin, asparagus purée, pistachio mint crust

### **Wild Mushroom 19**

Chanterelle, oyster, wood ear, crimini, and hen of the woods mushrooms, tarragon porcini cream, aged balsamic

### **Allium 18**

Spring onions, leeks, shallots, pearl onions, caramel glaze, sunchoke purée, red wine gastrique

### **Chorizo 18**

Ñora chili flakes, smoked pepper goat cheese, pickled fennel, apples, black olives, dill

Our menu is entirely vegan and kosher certified. Please be advised that our food may contain wheat, soy, seeds, sesame, and nuts.  
While we're able to accommodate some dietary restrictions, there may be a chance of cross-contamination.  
20% gratuity applied to parties of 6 or more.



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### STARTERS

#### **Heirloom Tomato Salad 19**

Romesco, heirloom tomatoes, pearl onion jam, pickled caper leaves, sherry vinegar, farmer's cheese

#### **Duck Confit Salad 21**

Shredded duck confit, frisée, pommes persillade, shallots, red wine vinaigrette, shaved manchego

#### **Faux Gras 20**

Smoked lentils, sage infused butter, white wine, poached apples, toasted sourdough

#### **Saffron Tuna Crudo 19**

Lemon cured tuna, saffron and citrus marinade, pickled fennel, chervil, nasturtium, shaved marcona almonds, ñora chili oil

#### **Escargot 18**

Wood ear mushrooms, shallots, parsley, butter, garlic, gruyere, toasted baguette

#### **Salmorejo 19**

Heirloom tomato soup, smoked goat cheese, jamón, garlic, parsley oil, toasted sourdough

### ENTRÉES

#### **Port Beef Bourguignon 32**

Braised beef, port wine sauce, heirloom carrots, pearl onions, crimini mushrooms, yukon potatoes

#### **Mojo Flank Steak 39**

Grilled Chunk Foods™ steak, sea salt, mojo kalamata sauce, beluga lentils, garlic confit, roasted heirloom tomatoes

#### **Grilled Chicken Paella 29**

Bomba rice, chorizo, saffron, garlic, white wine, piquillo peppers, confit sunchokes, cilantro

#### **Mushroom Paella 28**

Bomba rice, chorizo, king oyster and chanterelle mushrooms, saffron, white wine, dulse flakes, parsley

#### **Blue Oyster Mushroom Steak 28**

Smoked lemon orzo, grilled asparagus, red wine gastrique, spring onions

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### SIDES

**Scorched Confit Sunchoke 13**  
Shaved manchego, ñora garlic chili crisp

**Sautéed Wild Mushrooms 14**  
Heirloom tomato jam, garlic confit

**Torched Leeks 14**  
Red wine gastrique, chervil

**Braised Beluga Lentils 12**  
Garlic confit, cilantro

**Grilled Asparagus 13**  
Mint mojo sauce, crushed marcona almonds

**Smashed Yukon Potatoes 12**  
Butter, garlic, parsley, lemon, sea salt

### DESSERTS

**Entremet aux Noisettes 18**  
Hazelnut mousse, chocolate cake, salted fig caramel

**Tarte au Citron 16**  
Brown butter tartlet, lemon curd, black cherry preserve, meringue

**“Le Basque” Cheesecake 17**  
Quince chantilly, wild berry lavender compote, raspberry tuile

SCAN FOR INFORMATION ON  
CITY ROOTS RESTAURANTS



Guy Vaknin  
*Executive Chef*  
Makenna Hale  
*Executive Pastry Chef*  
Matthew Almodiel  
*Beverage Director*

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