



608 W. Grove St. Boise, ID • (208)433-1208 • [www.thebasquemarket.com](http://www.thebasquemarket.com)

## PICK-UP MENU

Orders May be Take & Bake or Prepared Hot. \*Some orders may need notice ahead of time.

### Stuffed Baked Brie \$20/ 2 lb wheel

Choose from brandied apricot or mushrooms with thyme. Serve this molten warm treat with our freshly made crostini or baguettes.

### Cheese Pastry Wrapped Mini Chorizos \$18/dozen\*

Like old fashioned pigs in a blanket, only better!

### Spanish Herb Goat Cheese \$15/11oz log

Smooth, tangy goat cheese coated with our special blend of Spanish spices.

### Olive Tray and Entremesa \$40.00

Various Spanish olives, olive tapenade, guindilla peppers, seasoned Piquillo peppers and roasted garlic. (12" round platter)

### Smoked Solomo Platter \$25.00/\$40.00

Thin slices of smoked pork loin with roasted red peppers, garlic and olive oil. Great for mini-sandwiches; order some of our freshly baked French rolls.

(12" platter = 2 lb Solomo & 1 c. Peppers /16" platter=3lb solomo & 1.5 c. Peppers)

### Meat and Cheese Platter \$50.00

Assorted cured Spanish meats and cheeses. Great when served with baguette slices or order some of our freshly baked rolls to make mini sandwiches. Rolls are an additional \$.50 each.

(12" round platter.)

### Crostini & Bread Toppings \$4.99 each

Olive Tapenade, Pimento Spread (Add ½ lb San Andre cheese with our Port-Poached Figs for an additional \$8.00 for a tasty treat). Each topping is approximately 1 Cup

\*\*Crostini = \$3.99 (50 pieces) Sliced Baguette = \$3.99 ea

**Seasonal Vegetable Tray with Seasonal Dipping Sauce \$25.00** (16" round platter with 1/2 cup sauce)

### Mini Sandwich Tray \$50.00

(24- 3" sandwiches) Our famous imported meats and cheeses on our freshly baked bread. Also choose from Olive Tapenade, Chorizo Pamplona or ask for specials.

### Stuffed Mushrooms \$25.00\*

Whole mushroom caps filled with Jamon Serrano, cream cheese, and a hint of bleu cheese with a bit of a kick! (25 mushrooms in 8 x 10 pan)

**Banderillas \$30.00**

Skewers of Manchego cheese, Piquillo peppers, and imported olives OR Manchego cheese, chorizo Pamplona, and imported olives. A beautiful combination of flavors and great to look at as well! (40 banderillas)

**Empanadillas \$18 dozen\***

Flakey pastry stuffed with succulent seasonal fillings. Ask about available options.

**Spinach Filled Piquillo Peppers \$35.00\***

Hand stuffed sweet red peppers filled with creamy spinach. Ask about other seasonal filling options (25 peppers).

**Basque Meatballs \$ 25.00**

Tender beef and pork meatballs in your choice of zesty tomato-red pepper. Great when served with our freshly baked baguettes. (75 meatballs)

**Chorizos in Wine \$30.00**

Basque Chorizo pieces slowly braised with caramelized onions, red wine, and a hint of red pepper. (75 Pieces)

**Croquetas \$24.00 cooked/\$18.75 raw**

Our famous chicken croquetas. Ask about other varieties. (75 croquetas)

**Cracked-Pepper Shrimp Skewers \$35.00**

Marinated in garlic and olive oil and sprinkled with cracked black pepper. (25 skewers)

**Various Tortillas \$9.00**

A tasty 10" overstuffed potato and onion omelet. Add chorizo, cheese or roasted red peppers for \$2.00 more. Great when served with baguette slices or served alone. (8+ wedges or 16+ squares)

**Dates wrapped in spicy Cheese Pastry \$25.00\***

Luscious dates wrapped in spicy cheese pastry dough, baked until golden, then rolled in sugar. A delicious sweet/spicy/savory treat. (40 pieces)

**Paella for 10 \***

**\$70 with seafood, chicken and chorizo, \$60 chicken and chorizo, \$40 vegetarian**

A traditional Spanish dish, filled with saffron flavored rice, shrimp, mussels, clams, chicken and chorizo along with onions, peppers, garlic and seasonal vegetables served in a traditional enamel paella pan. \$100 deposit required. Prices are for Monday-Saturday Noon-5pm pick up. Additional charge may be required for other pick up times. Ask us about preparing a variation with all of YOUR favorite ingredients. Ask about our mixed green salad with our Basque Vinaigrette.

**Wine Poached Pears \$12/dozen**

A light dessert perfect to end any meal! 12 pear halves poached in spiced red wine.

**Traditional Flan \$ 20/8" round\***

The perfect ending to any Basque or Spanish meal, our flan is rich and creamy! Ask us about our seasonal variations.

**Arroz con Leche (Rice Pudding) \$6.99/ 4 cups**

Creamy and delicious, you will love our traditional rice pudding. Delicioso!

**Mixed Green Salad with Basque Vinaigrette \$15**

Our mixed greens with sliced Piquillo peppers, red onion and imported olives with a side of our irresistible Basque Vinaigrette.

**Spicy Tuna Stuffed Eggs \$9/1 dozen**

Classic deviled eggs with a Basque twist. Delicious tuna and spicy pepper sauce make for a classic combination. You'll soon be addicted!

**Membrillo and Manchego Platter \$35**

A scrumptious sweet and salty combination. Enjoy this pairing of tangy quince and sharp cheese.

**Port Poached Pears \$25**

Rich and creamy San Andres cheese encircled by our sumptuous port poached pears. It's a wonderful decadent combination!

**Goat Cheese with Spicy Tomato and Fried Jamon Serrano \$25**

This goat cheese log is topped with a slightly fiery tomato jam and Spanish meat. It's always a savory crowd pleaser.

**Brazo Gitans (Gypsy's Arm) \$24- 12" Cake**

A traditional Basque dessert of rich almond sponge cake filled with delectable chocolate buttercream.

**Baguette Bread \$2.99 each (sliced is \$1.00 extra)**

**French Rolls \$.60 each**

**Crostini \$3.99 (50 pieces)**

**Shepherders Bread - \$7.50**