

ANSOTS

560 West Main Street
Boise, ID 83702

(208) 336-9166
dan@ansots.com

ANSOTS HOLIDAY CATERING MENU

Bring Ansots home and take a well-deserved break from your holiday responsibilities.

Please use the prices and options available as a guideline. Each item is priced ala carte and could be combined with any other items for a full meal. We will give you a full quote on your event before asking you to commit. Be sure to ask us about the availability of beer, wine, and beverages.

DINNERS

Paella, Salad, and Bread | For 10 people or more \$200

We'll fix a vegetarian paella, one with chicken & chorizo, or the popular mixed paella for you and your guests and drop it off in one of our authentic paella pans

Roasted Leg of Lamb Dinner | For 8 people \$100

Garlic, rosemary, and lamb - what more could a human need?

Roasted Solomo & Piquillo Peppers | For 4 people \$40

Ansots marinated pork loin served with sweet piquillo peppers

Basque Meatballs | For 4 people \$25

Lamb and Chorizo meatballs in a traditional Española sauce

Quart of Txilindron (Leg of Lamb Stew) | Serves 4-6 people \$40

Our delicious Basque stew made from tender lamb and a tasty au jus

SALADS & SOUPS

Mixed Greens Salad with House Dressing | \$5

Greens, fresh tomatoes, radicchio, Manchego, pickled red onions tossed in Amuma's dressing (a garlic vinaigrette)

Ensalada Mixta | \$7

Green leaf and Butter lettuce, tomatoes, green olives, white asparagus, with a drizzle of olive oil and vinegar

Add Spanish Albacore Tuna \$2

Quart of Daily Soup, we have two choices each day

Give us one day's notice to request a specific soup. Options available are:

Basque Red Beans (vegetarian or with chorizo)

White Beans and Jamon Serrano

Cabbage and Vegetables (vegetarian)

Potato and Leek (vegetarian upon request)

Garbanzo, Chorizo, and Fideo Noodle

Roasted Chicken & Rice

SIDES + TAPAS

Chicken and Saffron Rice | For 4 people \$24

Roasted Chicken with saffron rice and pimientos

Rosemary & Idiazabal Cheese Potatoes Gratin | \$ For 8 people \$28

Potatoes roasted with the 9 month aged slightly smoked sheep milk's Idiazabal cheese and fresh rosemary

Mila's Manchego and Chorizo Rolls | \$4

We stole Milagros Landaluce's sandwich that she brought with her from the Basque Country - well sorta... by using Wiseguy's pizza dough, we bury our traditional chorizo and 1 year aged Manchego cheese inside!

Bechamel Filled Piquillos | \$4

Piquillo peppers from Navarra filled with spinach bechamel and topped with a piquillo white wine sauce

Croquetas | \$3

3 croquetas per person with your choice of jamón, bacalao, or vegetarian of our crispy and creamy favorites

TAPAS | \$3-4 per person

\$3	Gildas	Two to a serving of skewered Spanish green olives, one anchovy filet, spicy guindilla pepper
\$3	Tortilla de Patatas Fritas	Tortilla with jalapeño chips served on slices of Gaston's baguette
\$3	Pan con Tomate	Garlic and tomato rubbed into toasted Gaston's bread
\$3	Bechamel filled Piquillos	Piquillo peppers from Navarra filled with spinach, cod, or shrimp bechamel
\$3	Chistorras in Sidra	House-made chistorras braised in Basque cider
\$3	Fresh Pork Belly Tapa	Roasted, then quick-fried chorizero rub pork belly on a bed of arugula and pickled onions

DESSERTS

All of our desserts are house-made specially for your event!

Creamy Basque Rice Pudding | \$4 INDIVIDUAL

Amuma's (Grandma's) traditional Basque rice pudding recipe

Gateau Basque | \$5 INDIVIDUAL, \$40 for Gateau serves 12

A lemon shortbread tart filled with pudding & served with house-made whipped cream

Brazo Gitano | \$40 serves 8-10

Rolled sponge cake, filled with lemon cream pudding, topped with fresh berries and whipped cream

Kougin-Amann | \$5 INDIVIDUAL

A flaky, buttery pastry made fresh each day, choose between the original or bourbon-infused

Bourbon Apple Bread Pudding | \$6 INDIVIDUAL

The perfect fall dessert - tender, spiced apples baked into bread pudding served with a sweet bourbon sauce

Burnt Basque Cheesecake | \$40 CAKE serves 12

A creamy medium sweet cheesecake with hints of the texture of flan and an amber crust. You'll love it!

Ansots Bulk Products

Wake up with Ansots chorizos and our other bulk products right in the comfort of your own fridge!

Ansots chorizos, bacon, solomo, and ground meat are hand-made using family recipes that have been passed down over the past 100 years that the Ansotegui and Inchausti families. We proudly serve these products and hope you will enjoy them in your home as well as in Ansots.

Traditional Chorizos	\$8.00 /lb ~3 to a pound
Motzak Roasted Garlic Chorizos	\$8.50 /lb ~3 to a pound
Chistorras, smoky and spicy	\$8.50 /lb ~7 to a pound
Urdaixa (Basque Bacon)	\$6.50 /lb ~10 slices to a pound
Marinated Solomo	\$6.50 /lb ~6 slices to a pound
Croquetas uncooked by the dozen	\$10.00/dz

Feel free to add Patatas Bravas, Clams & Chorizo Motzak, or any of our Bocadillos from our regular menu to your order.

Please place all orders at least one day in advance.