

# Bistro Basque

13 River St 06460-3313 · +12038782092 · Updated: Jan 14, 2026

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## TAPAS/APPETIZERS 13

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### Pulpo A La Gallega

steamed octopus served with paprika, sea salt and spanish olive oil over potatoes

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### Calamares A La Plancha

grilled squid, sherry vinegar, shallots, tomatoes, red pepper and scallions

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### White Asparagus Gratin

served with manchego cheese and serrano ham

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### Gratin De Chou-fleur

cauliflower gratin wrapped with serrano ham

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### Croquetas De Bacalao

cod fish croquettes, alioli

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### Gambas Al Ajillo

sauteed shrimp in garlic sauce

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### Lomo

toast with marinated pork tenderloin, tetilla cheese, piquillo pepper and black olives

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### Flan De Champignons Sauvages

wild mushrooms flan

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### Spanish Tortilla

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### Piquillos Rellenos Con Ensalada Mixta De Txanguro

piquillo peppers stuffed with iberian style crab meat salad

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### Picodon

baked goat cheese toasts, grilled tomatoes, provencal herbs

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### Boudin Aux Pommes

portuguese sausage with apple compote

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### Artichaux Sautees

artichokes sauteed in capers and white wine sauce

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## SALADS AND SIDE DISHES 7

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### Salade Verte

mesclun, chef's vinagrette

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**Salade D' Endives**

endives, beets, roquefort, pear, walnuts, chef's vinagrette

**Salade Style Guacamole**

salad of avocado, tomato and cold shrimps

**Ratatouille**

vegetable stew of provence

**Piperade**

vegetable stew of the basque region; mostly red and green peppers

**Potato Gratin, A Bistro Classic**

**Arroz Cazero**

rice, shallots, parsley, thyme and wild mushrooms

**BISTRO ENTREES 11**

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**Paella, Estilo Vasco**

**Pollo Estilo De Mi Abuela**

chicken breast stuffed with spinach and mushrooms, served with piperade and rice

**Confit De Canard**

duck confit, potato gratin, grilled tomatoes

**Steak Au Poivre**

flank steak, pepper sauce served with gratin and ratatouille

**Filet Mignon**

served with a wild mushroom sauce.

**Rosemary Rack Of Lamb**

au jus, potato gratin and ratatouille

**Pasta Des Sous Bois**

sauted mushrooms and chicken in a basil and cream sauce over pasta

**St. Jacques Poelees Et Au Jus**

grilled jumbo sea scallops, spinach and mash potatoes served with a very light sherry sauce

**Bar Bordelaise**

chilean sea bass in a shallots and red wine sauce

**Saumon A La Provencale**

grilled salmon served with a taragon sauce

**Cazuela De Mariscos**

traditional seafood casserole cooked in a white wine, garlic and tomato sauce

**TAPAS GASTRONOMIQUES 6**

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**Tapas Cazera**

a napoleon of shitaki mushrooms topping red cabbage, spinach and duck confit

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**Ceviche Del Mar**

salad of jumbo sea scallops served with layers of shrimp, calamari and pickled condiments

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**Escargots De Bourgogne**

snails served with garlic, shallots in a light pernod and butter sauce over ratatouille

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**Txipirones**

basque style squid in an ink sauce

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**Roasted Boneless Quail**

stuffed with a dry fruit nougat in red dubonnet vermouth sauce

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**Foie Gras Poêle**

a slice of duck foie gras seared, over poached pears with a marsala, balsamic and sherry effusion

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