

## Small Hot Plates

### **Ansots Chorizos** **\$9**

One traditional chorizo, one chorizo Motza, and one chistorra with grilled onions, green peppers, pimientos, and bread

### **Clams & Chorizo Motzak** **\$8**

Small clams sauteed with our Chorizo Motzak with roasted garlic and pimientos, cooked in clam broth & white wine and served with bread

### **Patatas Bravas** **\$6**

Roasted potato wedges seasoned with garlic and salt and served with salsa brava and aioli

### **Jamón Croquetas** **\$7**

Imported Jamón Serrano cooked into a creamy bechamel and fried

### **Spinach Filled Piquillo Peppers** **\$6**

3 Piquillo peppers filled with a spinach bechamel and topped with our savory Piquillo sauce and served with bread

### **Mila's Chorizo & Manchego Bread** **\$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!!

### **Pan con Tomate with thinly sliced Manchego cheese** **\$7.50**

A toasted baguette rubbed with garlic and fresh tomato

**ADD JAMÓN FOR \$3 MORE**

## Bocadillos

Available sauces: Piquillo Sauce, Brava Sauce, Garlic Aioli

Each bocadillo is served with two of Rod Wray's famous anglette peppers!

Add a small side of salad, patatas bravas, or croquetas for \$3

### **Chorizo Bocadillo** **\$8**

The traditional chorizo on a freshly baked roll with grilled onions and green peppers on Gaston's Baguette

### **Solomo Bocadillo** **\$9**

Ansots brined and marinated pork loin with piquillo peppers on Gaston's Ciabatta

### **Chistorra Bocadillo** **\$8**

Two smokey and somewhat spicy chistorra sausages with grilled onions and pimientos on Gaston's Baguette

## Salads

### **House Salad** **\$5**

Greens, fresh tomatoes, radicchio, Manchego cheese and Grandma Epi's dressing

## Desserts

### **Grandma Epi's Basque Rice Pudding** **\$4**

Our dear Grandmother (Amuma) Epi made a wonderfully creamy and sweet rice pudding with a hint of cinnamon that we try our best to replicate

### **Creme Brulee** **\$5**

The traditional egg pudding with a crispy sugar topping

### **Gateau Basque** **\$5**

A Basque tart with a delicious crust like a sugar cookie pie crust and filled with cream

## Ansots Bulk Products - all made in house

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 Anotegui and Inchausti families have been in southern Idaho. We proudly serve these products and hope you will enjoy them in your home as well as in Ansots.

### **Traditional Chorizos** **\$8.00 /lb**

### **Motzak Roasted Garlic Chorizos** **\$8.50 /lb**

### **Chistorras, smokey and spicy** **\$8.50 /lb**

### **Urdaia (Basque Bacon)** **\$6.00 /lb**

### **Marinated Solomo** **\$6.00 /lb**

## Beverages

### **Idaho Kombucha** **\$3.75**

What the Huckleberry

Ginger Peach

Blackberry Fig & Fennel

Honey Crisp Apple

### **San Pelegrino Limonata** **\$3**

### **San Pelegrino Mandarin** **\$3**

### **Coke** **Diet Coke** **\$1**

### **Sprite** **Dr. Pepper**

## **ABOUT ANSOTS**

### **BASQUE CHORIZOS & CATERING**

Ansots is owned and operated by Dan, Tamara, and Ellie Ansotegui. Ansots makes chorizos, solomo, and bacon for you to enjoy at home. Ansots is able to come to your home to cook paella, lamb, chorizos, or solomo. We also welcome you into our restaurant for small plates, Basque & Spanish wines, Basque natural cider, and espresso like you remember from your trips, either real or imagined, to the Basque Country.

The Ansotegui Inchausti family has been a part of the Idaho Basque scene for over a century. In 1908, Dan's grandfather, Santiago Ansotegui, jumped ship in New York and made his way out west to find work. He ended up on a ranch in southern Oregon herding sheep. In 1911, his betrothed, Gregoria left Ibarangelua, Bizkaia, in Spain to be with him. They were married and started their family. The couple had four children, Antonio, Domingo (Dan's dad), Francisca, and Julia. They moved to Nampa in 1920 and lived across from the Spanish Hotel, a Basque boarding house run by the Jausoro Family.

David Inchausti, Dan's maternal grandfather, immigrated to the U.S. in 1922, working on the Drake Ranch between Challis and Mackay, Idaho. He returned to Spain in 1925, met and married Epifania Lamiquiz, and came back to earn the money to bring her back to the States. She came to the U.S. in 1928 with their 2 year old daughter, Rosie, who had been born after David had returned to the U.S. Although she was a seamstress by trade, Epi became the ranch's head cook, and the Inchausti family took root. The family later moved to Hailey. David opened the Gem Bar and Epi started taking in Basque boarders to make ends meet. Epi became well known for her wonderful food as she served a few lucky diners each night if there was room. Ernest Hemingway, Bing Crosby, and Tennessee Ernie Ford, were among the famous who ate at Epi's.

Dan Ansotegui has been involved in the Boise food scene for 40 plus years, starting both Bar Gernika in 1991 and The Basque Market in 1999. He was recently involved in Txikiteo known for its fine charcuterie and tapas. Dan drug in his wife, Tamara Ansotegui, and daughter, Ellie Ansotegui, into their project here at Ansots. They couldn't be happier to work with a kinder, more talented man, but someday would like to try...



**560 W. Main Street**  
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**Boise, Idaho**

**208-336-9166**

[www.ansots.com](http://www.ansots.com)

**Tuesday thru Thursday - 10:00am - 7:00pm**  
**Friday and Saturday - 10:00am - 8:00pm**