

CHEF'S TASTING MENU

Two guest minimum
Entire table must participate

José's Way

Embrace the sophisticated side of Spain with José's favorite selection of tapas 175 per person

Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu

Tour de España 120 **José's Way** 175

PARA EMPEZAR

Pan de cristal con tomate

Toasted slices of uniquely crispy bread imported from Barcelona brushed with fresh tomato 16

Plato de queso Manchego Pasamontes*

(D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 16

Boquerones

Spanish white anchovies served with tomato bread 16

Cono de foie y membrillo

A crispy cone of brik pastry filled with foie gras and quince paste 10 ea

Cono de sobrasada

A crispy cone of brik pastry filled with sobrasada ibérica, goat cheese and local honey 9 ea

Cono salmón crudo*

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 8 ea

Cono de tomate*

A crispy cone of brik pastry filled with tomato marmalade and goat cheese 7 ea

QUESOS

Selection of 3 cheeses 38

Selection of 5 cheeses 49

Caña de Cabra

(Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam

Queso Manchego Pasamontes

(D.O. La Mancha) A raw sheep's-milk cheese. Nutty with a tangy, creamy finish paired with Marcona almonds

Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo

Valdeón

(León) Sharp and creamy, mixed-milk blue cheese paired with honey comb

Rey Silo Blanco

(Asturias) Intensely flavored cow's-milk cheese paired with a pine nut crumble cookie

Rey Silo Rojo

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade

Pastura con trufa

(Extremadura) Rich and buttery Sheep's-milk cheese with hints of black truffle paired with picos and candied apricots

Torta Pascualete

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 36

EMBUTIDOS

Selection of embutidos 75

Jamón Ibérico de bellota Cinco Jotas

48-month cured ham from the native, acorn-fed, black-footed Ibérico pigs of Spain 45 per oz

Jamón Ibérico de bellota Capa Negra

48-month cured ham from the native, acorn-fed, black-footed Ibérico pigs of Spain 45 per oz

Jamón flight 70

Paletilla Ibérica

24-month cured ham shoulder from the native acorn-fed, black-footed Ibérico pigs of Spain 40

SOPAS Y VERDURAS

Gazpacho de remolacha

The classic chilled Spanish soup made with tomatoes, cucumbers, and bell pepper made seasonally with beets 9

Sopa de ajo blanco y cangrejo

Chilled almond soup with crab and grapes 14

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing 16

Ensalada de hinojo y manzanas con queso Manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts 17

Espinacas a la Catalana

Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples 16

Trigueros romesco y jamón ibérico de bellota

Grilled asparagus with romesco sauce, jamón ibérico de bellota and sherry dressing 26

Tortilla de patatas clásica y trufas*

The classic Spanish omelet with potatoes, onions and black truffle 25

Setas salteadas con puré de patatas y trufas*

Sautéed mushrooms with truffled potato purée and a 63° egg 28

JOSÉ’S WAY

José’s taco*

Jamón Ibérico de bellota with Royal Osetra caviar 30 ea

Taco de huevo*

Fried-organic egg with Royal Osetra caviar and toasted brioche 32 ea

Aceitunas ‘Ferran Adrià’

Ferran Adrià’s ‘liquid’ olives 6 ea

Presa ibérica crudo ahumada*

Cold-smoked shoulder of the black-footed pigs of Spain with black olive and Torta Inez cracker 27

Coca con erizo de mar*

Warm cristal bread with sea urchin and Echire butter 28

Huevo frito con caviar*

Fried-organic egg with caramelized onions, royal Osetra caviar and cristal bread 24

Bikini de sobrasada Ibérica

A pressed sandwich with sobrasada Ibérica and Manchego cheese glazed in caramelized honey 24

Mini Pepito de Ibérico*

Mini-burger made from the native, acorn-fed, black footed Ibérico pigs of Spain 10 ea

Ostras gin y tonic*

Rappahanock oysters with Tanqueray gin and Fever-tree tonic 25

FRITURAS

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 16

Croquetas de pollo

Traditional Spanish chicken fritters 17

Croquetas de jamón

Traditional Spanish fritters with jamón Ibérico 21

Berenjenas fritas a la Malagueña

Fried eggplant with local honey and lemon 15

Dátiles rellenos

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 21

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 17

PESCADOS Y MARISCOS

Pimientos del piquillo rellenos de txangurro
Seared piquillo peppers filled with crab sofrito 24

Vieiras con romesco*
Seared scallops with raisins and pine nuts 26

Pulpo a la parilla
Grilled octopus with onion cream, tomato confit and chile-garlic dressing 28

Rossejat Negra...or not!*
'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 35

Gambas a la Zahara
Head on shrimp with garlic and extra virgin olive oil prepared as José does in summer 37

CARNES

Pollo al ajillo
Grilled chicken thigh with ajillo sauce and black garlic purée 24

Carne a la Navarra*
Grilled 6-oz flat iron steak with confit piquillo peppers 32

Costillas de cordero*
Grilled Merino lamb raised in New Zealand with honey aioli, rosemary sauce and olive oil potato purée
110/full order | 60/half order

Chorizo casero
Grilled chorizo sausage with olive oil potato purée and cider sauce 21

Canelones de pollo rustido y trufas
Canelone pasta filled with roasted Catalan-style chicken finished with Manchego cheese and pine nut praline 32

JOSÉ MAKES LARGE PLATES TOO

Secreto Ibérico*
The secret "butcher's cut" skirt steak grilled and served with toasted tomato bread, mojo verde and honey mustard aioli 95

Presa Ibérica
A shoulder cut from the native, acorn-fed, black-footed Ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard aioli 110

Lomo de buey con piquillos
18oz boneless Creekstone Farm prime angus strip loin. Served with piquillo peppers 110

PAELLA Y ARROCES (PAELLA & RICE)

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. He would put me in charge of the open fire where we would cook for our friends and family. This is where I learned the art of controlling the heat, a skill needed by any chef. While heat is important to creating the perfect paella, the real star is the rice. Bomba rice from Valencia or Calasparra from Murcia are the best to absorb all the amazing flavors and to keep a perfect texture. ¡Buen provecho!
- José Andrés

When you hear the bell, it's Paella Time! Our team will ring our famous Paella Cowbell every time a new paella is ready from our wood-fire grill.

Our selection of wood-fire paellas change daily and are available by the plate with garlic alioli. Please inquire with your server which paella is featured today.

Please allow up to 45 minutes of preparation time for all paellas.

Arroz a banda con gambas
Paella-style rice with cuttlefish sofrito and head-on shrimp 80

Arroz con costillas de cordero
Paella-style rice with grilled Merino lamb, lamb-rib sofrito and seasonal vegetables 95

Arroz de pollo y setas
Paella-style rice with chicken and seasonal mushrooms 68

Arroz de verduras de temporada
Paella-style rice with seasonal vegetables and mushrooms 60

***Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, especially in case of certain medical conditions.**