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
125 per person

Spanish Sips
Enjoy specially selected Spanish wines to pair with your tasting menu

Tour de España  50 José’s Way  125

PARA EMPEZAR
Pan de cristal con tomate
Toasted slices of uniquely crispy bread imported from Barcelona brushed with fresh tomato  14

Plato de queso Manchego Pasamontes* (D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 14

Boquerones
Spanish white anchovies served with tomato bread 16

Aceitunas ‘Ferran Adrià’ Ferran Adrià’s ‘liquid’ olives 4 ea

Cono de tomate
A crispy cone of brik pastry filled with tomato marmelade, soft goat cheese and tomato flakes 5 ea

Cono de sobrasada
A crispy cone of brik pastry filled with sobrasada Ibérica, goat cheese and local honey 8 ea

Cono de atún
A crispy cone of brik pastry filled with tuna tartare topped with whipped avocado 8 ea

Cono salmón crudo*
A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 7 ea

Almendras Aliñadas Fried Marcona almonds with spices from the south of Spain 8

Aceitunas marinadas
Traditional marinated Spanish olives 8

QUESOS
Selection of 3 cheeses 34
Selection of 5 cheeses 47

Caña de Cabra (Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam 14

Queso Manchego Pasamontes (D.O. La Mancha) A raw sheep's-milk cheese. Nutty with a tangy, creamy finish paired with Marcona almonds and compressed apples 14

Idiazábal (D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 13

Valdeón (León) Sharp and creamy, mixed-milk blue cheese paired with honey comb 13

Rey Silo Blanco (Asturias) Intensely flavored cow’s-milk cheese paired with a pine nut crumble cookie 14

Rey Silo Rojo (Asturias) Intensely flavored cow’s-milk cheese spiced with pimentón paired with orange marmalade 14

Torta Pascaulete
Creamy raw sheep's-milk cheese served with toasted ‘cristal’ bread, membrillo and fig jam 32

EMBUTITOS
José’s taco*
Jamón Ibérico de bellota with Royal Osetra caviar 25 ea

Jamón Ibérico de bellota Cinco Jotas 48-month cured ham from the native, acorn-fed, black-footed Ibérico pigs of Spain 40 per oz

Paletilla Ibérica 24-month cured ham shoulder from the native acorn-fed, black-footed Ibérico pigs of Spain 39

Jamón Serrano 18-month cured Serrano ham 19

Lomo Ibérico Smoke cured Ibérico pork loin 18

Chorizo Ibérico Cured acorn-fed chorizo sausage 17

Salchichón Ibérico Dry-cured sausage made with Ibérico meat 16

Selección de embutidos A selection of cured Ibérico meats 39
SOPAS Y ENSALADAS

**Gazpacho estilo Algeciras**
The classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 8

**Ensalada verde**
Mixed greens with tomato, piparra pepper, red onion and sherry dressing 14

**Endibias con queso de cabra y naranjas**
Endives with goat cheese, oranges, almonds and roasted garlic dressing 14

**Ensalada de hinojo y manzanas con queso Manchego y nueces**
Shaved fennel and apple salad with Manchego cheese and walnuts 15

**Ensalada de garbanzo**
Chickpea salad with chickpea purée, piquillo peppers, olive, and sherry dressing 15

**Lentejas**
Lentil stew made with vegetables and cured Ibérico pork 16

**Ensalada de garbanzo**
Chickpea salad with chickpea purée, piquillo peppers, olive, and sherry dressing 15

**FRITURAS**

**Patatas bravas**
Fried potatoes with spicy tomato sauce and alioli 14

**Croquetas de pollo**
Traditional Spanish chicken fritters 14

**Calamares a la Romana**
Crispy-fried squid served with squid ink alioli 14

**Berenjenas fritas a la Malagueña**
Fried eggplant with local honey and lemon 13

**Dátiles rellenos**
Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 17

**Rollitos de atún**
Rollito of confit tuna and pepper sofrito served with confit piquillo aioli 17

**Buñuelos de bacalao**
Fried cod and potato fritters with honey alioli 16

VERDURAS

**Ensaladilla Ucraniana**
The ultimate Spanish tapa: Kyiv potato salad with Spanish conserved bonito tuna, carrots, and hard boiled egg 21

**José's way with 1 oz trout roe** +12

**Piquillos Julian de Tolosa**
Confit of piquillo peppers with Ibérico lardo 14

**Espinacas a la Catalana**
Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples 14

**Escalivada Catalana**
Fire-roasted red peppers, eggplant and sweet onions with sherry dressing 15

**Pimientos del piquillo rellenos de queso de cabra**
Seared piquillo peppers filled with Caña de Cabra goat cheese 16

**Trigueros con romesco**
Grilled asparagus with romesco sauce and sherry dressing 17

**Coliflor salteada con aceitunas y dátiles**
Sautéed cauliflower with dates, olives and PX wine 17

**Tortilla de patatas clásica**
The classic Spanish omelet with potatoes and onions 15

**Setas salteadas con puré de patatas**
Sautéed mushrooms with potato purée and a 63° egg 18

**Pisto Manchego con huevo frito**
Catalan-style stewed vegetables with a fried egg 14

**BOCATAS**

**Bikini de jamón y queso Manchego**
Pressed sandwich of Serrano ham and Manchego cheese 19

**Bikini de sobrasada Ibérica**
A pressed sandwich with sobrasada Ibérica and Manchego cheese glazed in caramelized honey 23

**Mini Pepito de Ibérico**
Mini-burger made from the native, acorn-fed, black footed Ibérico pigs of Spain 9 ea

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**PESCADOS Y MARISCOS**

- **Salmón con pisto Manchego***
  Seared salmon with stewed vegetables 26

- **Atún con ajo nolí***
  Sesame-crusted tuna loin with confit piquillo peppers 26

- **Mejillones al natural***
  Steamed mussels with olive oil, lemon and white wine 26

- **Gambas al ajillo***
  The classic Spanish tapa of shrimp sauteed with garlic and flaauta bread 22

- **Vieiras con romesco y almendras***
  Seared scallops with romesco sauce and Marcona almond dust 24

- **Pulpo a la parilla***
  Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing 25

- **Rossejat Negra...or not!***
  ‘Paella’ made with toasted pasta with sepia, shrimp, and squid ink...or not! 32

**CARNES**

- **Pollo al ajillo***
  Grilled chicken thigh with ajillo sauce and black garlic purée 20

- **Carne a la Navarra***
  Grilled 6-oz flat iron steak with confit piquillo peppers 30

- **Butifarra escalivada***
  Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 25

- **Canelones de pollo rustido***
  Canelone pasta filled with chicken, bechamel and Manchego cheese 26

- **Chorizo casero***
  Grilled chorizo sausage with olive oil potato purée and cider sauce 19

**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.

**Individual pans (serves 2-3)**

- **Arroz a banda con gambas***
  Paella-style rice with cuttlefish sofrito and head-on shrimp 75

- **Arroz de pollo y setas***
  Paella-style rice with chicken and seasonal mushrooms 65

- **Arroz de verduras de temporada***
  Paella-style rice with seasonal vegetables and mushrooms 56

**Add Black Truffles to any of our paella y arroces +20**

**JOSÉ MAKES LARGE PLATES TOO**

- **Lubina a la Donostiarra***
  Whole-grilled Spanish sea bass with a Basque-style dressing 63

- **Gambas a la Zahara***
  Head on shrimp with garlic and extra virgin olive oil prepared as José does in summer 36

- **Pres 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 alioli 105/full order | 56/half order

- **Lomo de buey con piquillos***
  18oz boneless Creekstone Farm prime angus strip loin. Served with piquillo 95

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