

ALLERGY FRIENDLY MENU Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs.

G Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **N** Nuts | **D** Dairy | **E** Egg - friendly

PARA EMPEZAR

Pan de cristal con tomate **V V S N D E**

Toasted slices of crispy Spanish 'cristal' bread brushed with fresh tomato 14

Plato de queso Manchego Pasamontes*

G V S N E

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

Boquerones **S N D E**

Spanish white anchovies served with tomato bread 16

Aceitunas 'Ferran Adrià **G V V S N D E**

Ferran Adrià's 'liquid' olives 4 ea

José's taco* **G S N D E**

Jamón Ibérico de bellota with Royal Osetra caviar 25 ea

Cono de tomate **V S N E**

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

Cono de sobrasada **S N E**

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

Cono de atún **S N D E**

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

Cono salmón crudo* **S N D**

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

Almendras Aliñadas **G V V S D E**

Fried Marcona almonds with spices from the south of Spain 8 ea

Aceitunas marinadas **G V V N S D E**

Traditional marinated Spanish olives 8 ea

QUESOS

Selection of 3 cheeses 34

Selection of 5 cheeses 47

Queso Manchego Pasamontes* **G V S E**

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

Caña de Cabra **V S**

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

Idiazábal **G V S N E**

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

Valdeón **G V S N E**

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

Rey Silo Blanco **V S E**

(Asturias) Intensely flavored cow's-milk cheese paired with a pinenut crumble cookie 14

Rey Silo Rojo **G V S N E**

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade 14

Torta Pascualete **V S E**

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

EMBUTIDOS

Jamón Ibérico de bellota Cinco Jotas **S N D E**

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

Paletilla Ibérica **S N D E**

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

Jamón Serrano **S N D E**

18-month cured Serrano ham 19

Lomo Ibérico **S N D E**

Smoke cured Ibérico pork loin 18

Chorizo Ibérico **S N D E**

Cured acorn-fed chorizo sausage 17

Salchichón Ibérico **S N D E**

Dry-cured sausage made with Ibérico meat 16

Selección de embutidos **S N D E**

A selection of cured Ibérico meats 39

SOPAS Y ENSALADAS

Gazpacho estilo Algeciras **G V V S N D E**

The classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 8

Ensalada verde **G V V S N D E**

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

Endibias con queso de cabra y naranjas

G V S E

Endives with goat cheese, oranges, almonds and roasted garlic dressing 14

Ensalada de hinojo y manzanas con queso

Manchego y nueces G V S E

Shaved fennel and apple salad with Manchego cheese and walnuts 15

Lentejas **G S N D E**

Lentil stew made with vegetables and cured ibérico pork 16

Ensalada de garbanzo **G V V S N D E**

Chickpea salad with chickpea purée, piquillo peppers, olive, and sherry dressing 15

FRITURAS

Patatas bravas* **G V S N D**

Fried potatoes with spicy tomato sauce and alioli 14

Croquetas de pollo **S N**

Traditional Spanish chicken fritters 14

Calamares a la Romana **N D**

Crispy-fried squid served with squid ink alioli 14

Berenjenas fritas a la Malagueña **V S N**

Fried eggplant with local honey and lemon 13

Dátiles rellenos **S**

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

Rollitos de atún* **S N D E**

Rollito of confit tuna and pepper sofrito served with confit piquillo aioli 17

Buñuelos de bacalao* **S N D**

Fried cod and potato fritters with honey alioli 16

VERDURAS

Ensaladilla Ucraniana* **G S N D**

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' **V S N D E**

Confit of piquillo peppers with Ibérico lardo 14

Espinacas a la Catalana **G V V S D E**

Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples 14

Escalivada Catalana **V V S N D E**

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

Pimientos del piquillo rellenos de queso de cabra **G V S N E**

Seared piquillo peppers filled with Caña de Cabra goat cheese 16

Trigueros con romesco **V V S D E**

Grilled asparagus with romesco sauce and sherry dressing 17

Coliflor salteada con aceitunas y dátiles

G V V S N D E

Sautéed cauliflower with dates, olives and PX wine 17

Tortilla de patatas clásica* **G V S N D**

The classic Spanish omelet with potatoes and onions 15

Setas salteadas con puré de patatas*

G V S N

Sautéed mushrooms with potato purée and a 63° egg 18

Pisto Manchego con huevo frito **G V S N D**

Catalan-style stewed vegetables with a fried egg 14

BOCATAS

Bikini de jamón y queso Manchego* **S N**

Pressed sandwich of Serrano ham and Manchego cheese 19

Bikini de Sobrasada Ibérica* **S N**

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

Mini Pepito de Ibérico* **S N**

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

*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.

PESCADOS Y MARISCOS

Salmón con pisto Manchego* G S N D E

Seared salmon with stewed vegetables 26

Atún con ajonjolí* G S N D E

Sesame-crusting tuna loin with confit piquillo peppers 26

Mejillones al natural N D E

Steamed mussels with olive oil, lemon and white wine 26

Gambas al ajillo N D E

The classic Spanish tapa of shrimp sauteed with garlic and flauta bread 22

Veiras con romesco y almendras* D E

Seared scallops with romesco sauce and Marcona almond dust 24

Pulpo a la parilla G N E

Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing 25

Rossejat Negra...or not!* N D

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 32

CARNES

Pollo al ajillo G S N D E

Grilled chicken thigh with ajillo sauce and black garlic purée 20

Carne a la Navarra* G S N D E

Grilled 6-oz flat iron steak with confit piquillo peppers 30

Canelones de pollo rustido G S N E

Canelone pasta filled with chicken, bechamel and Manchego cheese 26

Butifarra escalivada* G S N D

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

Chorizo casero G S N

Grilled chorizo sausage with olive oil potato purée and cider sauce 19

JOSÉ MAKES LARGE PLATES TOO

Lubina a la Donostiarra* G S N D E

Whole-grilled Spanish sea bass with a Basque-style dressing 63

Gambas a la Zahara N D E

Head on shrimp with garlic and extra virgin olive oil prepared as José does in summer 36

Lomo de buey con piquillos G S N D E

18 oz boneless Creekstone Farm prime angus strip loin. Served with piquillo peppers 95

Presa ibérica* S N D

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

PAELLA Y ARROCES (PAELLA & RICE)

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 * G N D

Paella-style rice with cuttlefish sofrito and head-on shrimp 75

Arroz de pollo y setas * G S N D

Paella-style rice with chicken and seasonal mushrooms 65

Arroz de verduras de temporada *

G V V S N D

Paella-style rice with seasonal vegetables and mushrooms 56

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