PARA EMPEZAR

Pan de cristal con tomate
Toasted slices of crispy Spanish ‘cristal’ bread 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

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

Aceitunas marinadas
Traditional marinated Spanish olives 8 ea

QUESOS

Selection of 3 cheeses 34
Selection of 5 cheeses 47

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

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 pine nut crumble cookie 14

Rey Silo Rojo G V S N E
(Asturias) Intensely flavored cow’s-milk cheese spiced with pimentón paried with orange marmalade 14

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

Paleta 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**
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

**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 alioli  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

**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

*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*  
Seared salmon with stewed vegetables  26

Atún con ajonjoli*  
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 flauta bread  22

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

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

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

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

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

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

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