

## 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 145 per person

### Spanish Sips

Enjoy specially selected Spanish wines to pair with our 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 15

### Plato de queso Manchego Pasamontes\*

(D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 15

### Boquerones

Spanish white anchovies served with tomato bread 17

### Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 5 ea

### Cono de tomate

A crispy cone of brik pastry filled with tomato marmelade, soft goat cheese and tomato flakes 6 ea

### Cono de sobrasada

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

### Cono de foie gras

A crispy cone of brik pastry filled with foie gras and quince paste. Topped with Marcona almond dust 11 ea

### Cono salmón crudo\*

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 8 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** 37

**Selection of 5 cheeses** 50

### Caña de Cabra

(Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam 15

### 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 15

### Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 14

### Rey Silo Blanco

(Asturias) Intensely flavored cow's-milk cheese paired with a pine nut crumble cookie 15

### Rey Silo Rojo

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade 15

### Rey Silo Mamá Marisa

(Asturias) Sharp and creamy, a raw-milk version of Cabrales. Named for José Andrés' mother. Paired with green apples, membrillo and picos 18

### Torta Pascualete

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 34

## 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 45 per oz

### Paletilla Ibérica

24-month cured ham shoulder from the native acorn-fed, black-footed Ibérico pigs of Spain 41

### Jamón Serrano

18-month cured Serrano ham 22

### Lomo Ibérico

Smoke cured Ibérico pork loin 19

### Chorizo Ibérico

Cured acorn-fed chorizo sausage 18

### Salchichón Ibérico

Dry-cured sausage made with Ibérico meat 17

### Selección de embutidos

A selection of cured Ibérico meats 45

## SOPAS Y ENSALADAS

### Gazpacho estilo Algeciras

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 15

### 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 16

### 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 17

## FRITURAS

### Patatas bravas\*

Fried potatoes with spicy tomato sauce and alioli 16

### Croquetas de pollo

Traditional Spanish chicken fritters 16

### Croquetas de jamón Ibérico

Traditional Spanish fritters made with jamón Ibérico de bellota 20

### Calamares a la Romana

Crispy-fried squid served with squid ink alioli 16

### Berenjenas fritas a la Malagueña

Fried eggplant with yogurt espuma, local honey and lemon 14

### Dátiles rellenos

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 18

### Buñuelos de bacalao\*

Fried cod and potato fritters with honey alioli 18

## VERDURAS

### Ensaladilla Ucraniana de remolacha\*

The ultimate Spanish tapa: Potato salad with Spanish conserved bonito tuna, carrots, and hard boiled egg. Made seasonally with roasted beets 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 15

### 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 18

### Trigueros con romesco

Grilled asparagus with romesco sauce and sherry dressing 19

### Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 18

### Tortilla de patatas clásica\*

The classic Spanish omelet with potatoes and onions 16

### Setas salteadas con puré de patatas\*

Sautéed mushrooms with potato purée and a 63° egg 20

### Pisto Manchego con huevo frito

Catalan-style stewed vegetables with a fried egg 16

## BOCATAS

### Bikini de jamón y queso Manchego\*

Pressed sandwich of Serrano ham and Manchego cheese 21

### Bikini de sobrasada Ibérica

A pressed sandwich with sobrasada Ibérica and Manchego cheese glazed in caramelized honey 25

### Mini Pepito de Ibérico\*

Mini-burger made from the native, acorn-fed, black footed Ibérico pigs of Spain 11 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

## Salmon con pisto Manchego\*

Seared salmon with stewed vegetables 28

## Mejillones a la minera

Steamed mussels with tomato sofrito, pimentón and saffron 27

## Gambas al ajillo

The classic Spanish tapa of shrimp sauteed with garlic and flauta bread 24

## Vieiras con puré de calabaza y pepitas\*

Seared scallops with butternut squash purée, orange and toasted pumpkin seeds 26

## Pulpo a la parrilla

Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing 27

## Rossejat Negra...or not!\*

‘Paella’ made with toasted pasta with sepia, shrimp, and squid ink...or not! 35

# CARNES

## Pollo al ajillo

Grilled chicken thigh with ajillo sauce and black garlic purée 22

## 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 115/full order | 65/half order

## Butifarra escalivada\*

Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 28

## Canelones de pollo rustido

Canelone pasta filled with chicken, bechamel and Manchego cheese 28

## Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce 22

# JOSÉ MAKES LARGE PLATES TOO

## Lubina a la Donostiarra\*

Whole-grilled Spanish sea bass with a Basque-style dressing 65

## Gambas a la Zahara

Head on shrimp with garlic and extra virgin olive oil prepared as José does in summer 39

## 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 110/full order | 60/half order

## Lomo de buey con piquillos

18oz boneless Creekstone Farm prime angus strip loin. Served with piquillos 105

# 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 de costillas de cordero

Paella-style rice with grilled Merino lamb, lamb-rib sofrito and seasonal vegetables 105

## Arroz a banda con gambas

Paella-style rice with cuttlefish sofrito and head-on shrimp 78

## Arroz de pollo y setas

Paella-style rice with chicken and seasonal mushrooms 70

## Arroz de verduras de temporada

Paella-style rice with seasonal vegetables and mushrooms 58