

**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 S 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 13

### **Anchoas Españolas** S N D E

Spanish anchovies served with tomato bread 12

### **Aceitunas 'Ferran Adrià'** G S N E

Ferran Adrià's 'liquid' olives 4 ea

### **Cono salmón crudo\*** S N D

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 6 ea

### **Cono de escalivada** V S N E

A crispy cone of brik pastry filled with fire-roasted vegetables, butter and anchovy 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

## QUESOS

**Selection of 3 cheeses** 32

**Selection of 5 cheeses** 45

### **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 11

### **Caña de Cabra** V S

(Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam 13

### **Tres Leche** G V S E

(León) A crumbly, buttery mixed-milk cheese paired with caramelized mixed nuts 12

### **Idiazábal** G V S E

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 11

### **Valdeón** G V S E

(León) Sharp and creamy, mixed-milk blue cheese paired with honey comb 11

### **Rey Silo Blanco** V S E

(Asturias) Intensely flavored cow's-milk cheese paired with a pinenut crumble cookie 13

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

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade 13

### **Torta Pascualete** V S E

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

### **Queso Massimo de Rey Silo** V S E

Unique variety of Rey Silo aged in the apple must left over from the cider-making process 28

## 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 17

### **Lomo ibérico** S N D E

Cured smoked ibérico pork loin 14

### **Chorizo ibérico** S N D E

Cured acorn-fed chorizo sausage 14

### **Selección de embutidos** S N D E

A selection of cured ibérico meats 35

## SOPAS Y ENSALADAS

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

Classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 6

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

Butter lettuce salad with sherry dressing, tomato, piparra peppers and shaved onion 13

### **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 14

## BOCATAS

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

Pressed sandwich of Serrano ham and Manchego cheese 20

### **Mini Pepito de ibérico\*** S N

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

## 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 10

### Dátiles rellenos S

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 16

### Buñuelos de bacalao\* S N D

Fried cod and potato fritters with honey alioli 15

### Gambas gabardinas\* N D

Battered shrimp skewers with caper mayonnaise and black olive salt 18

## VERDURAS

### Ensaladilla Ucraniana\* S N D

The ultimate Spanish tapa: Kyiv potato salad with Spanish conserved bonito tuna, carrots, and peas 17

### José's way with 2 oz trout roe\* 24

### 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 E D

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 14

### Verduras asadas V V S E D

Grilled summer vegetables with romesco sauce and sherry dressing 17

### Coliflor salteada con aceitunas y dátiles G V V S N E D

Sautéed cauliflower with dates, olives and PX wine 16

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

The classic Spanish omelet with potatoes and onions 13

### Setas salteadas con puré de patatas\* G V S N

Sautéed mushrooms with potato purée and a 63° egg 18

## PESCADOS Y MARISCOS

### Salmón con pisto Manchego\* G S N E

Seared salmon with stewed vegetables 25

### Mejillones a la minera N D E

Steamed mussels with tomato sofrito and pimentón 24

### Gambas al ajillo N D E

The classic Spanish tapa of shrimp sautéed with garlic 21

### Vieiras con pasas y piñones\* G D E

Seared scallops with raisins and pine nuts 24

### Pulpo a la Gallega G N D E

Traditional Galician-style saltwater-poached octopus with potatoes, olive oil, and pimentón 24

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

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 28

## CARNES

### Pollo al ajillo G S N E

Grilled chicken thigh with ajillo sauce and black garlic purée 20

### Carne asada\* G S N D E

Grilled 6-oz flat iron steak with confit piquillo peppers 27

### Butifarra escalivada\* G S N D

Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 18

### Chorizo casero G S N D

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

## JOSÉ MAKES LARGE PLATES TOO

### Chuleta asada\* G S N D E

20-oz grilled all natural, grass-fed, Snake River Farm prime bone-in ribeye with confit piquillo peppers 80

### Secreto ibérico\* S N D

The secret 'butcher's cut' pork skirt steak from the native, acorn-fed, black-footed ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard alioli 7 per oz

### Lubina a la Donostiarra\* G S N D E

Whole-grilled Spanish sea bass with a Basque-style dressing 60

### Gambas a la Zahara N D E

Head-on shrimp prepared as José does in summer with garlic and olive oil 32

### 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 7 per oz

\*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.

## COCKTAILS

### Margarita Ibérica

Arbol-infused blanco tequila, Vida mezcal, amontillado, lime, bay leaf, salt air with sherry vinegar and piparra brine 18

### Murcia Sour

Bourbon, apricot, lemon, aquafaba 18

### Castaway

5 islands rum blend, pineapple rum, lime, sugar, cava, mint, touch of sherry vinegar 18

### Golden Vector

Rye whiskey, manzanilla, banana, smoked with star anise and cedar 18

### Media Combinación

A Madrid classic, sweet vermouth, gin, Cynar, bitters, citrus 18

## NON ALCOHOLIC

Pineapple sage soda 8

Fever-Tree Indian Tonic, Fever-Tree Mediterranean Tonic, Fever-Tree Cucumber Tonic, Fever-Tree Ginger Ale, Fever-Tree Ginger Beer 7

Pepsi, Diet Pepsi, Mist Twist 6

## SANGRÍA Y PORRÓNES

### Sangría de vino tinto

Our version of sangría  
Half pitcher 38 | Full pitcher 60

### Sangría de cava

Sparkling wine sangría  
Half pitcher 38 | Full pitcher 60

### Sangría roja de lujo

Our version of sangría with premium wine 70

### Cava

By the porrón 60

### Clara

Beer and house-made lemonade  
By the porrón 25

### Porrón de gin y tonic

Gin, lime, Fever-tree Elderflower tonic water  
By the porrón 40

## GIN & TONICS

*The best gin and tonics you'll ever have...*

### Ultimate

Hendrick's gin, Fever-Tree Indian tonic, lime, lemon, juniper berries, lemon verbena 20

### Cítrico

Oxley gin, Fever-Tree Mediterranean tonic, grapefruit, lemon, mint 20

### Mediterranean

Gin Mare gin, sweet and dry vermouths, Fever-tree Mediterranean tonic, lemon, lime, thyme 20

### The Exception

Gin Mare gin, Fever-Tree Cucumber tonic, orange, rosemary, lavender bitters 20

## DRAFT BEER

### Estrella Galicia 9

Helles Lager, 5.5% ABV

### Estrella 1906 Reserva Especial 9

Amber Lager, 6.5% ABV

## BOTTLED BEER

### Moritz 9

Pale Lager, 5.4% ABV

### Tank 7 Farmhouse Ale 8

American Saison, 8.5% ABV

### Stella Artois 9

Belgian Pilsner, 4.6% ABV

### Firestone Walker 805 8

Pale Ale, 4.7% ABV

### Shocktop 8

Belgian White, 5.2% ABV

### Arratzain Sidra 2020 32

Cider, 6.0% ABV