

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 13

Anchoas Españolas

Spanish anchovies served with tomato bread 12

Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 4 ea

Coca Payoyo

A handmade rosemary cracker topped with membrillo and Payoyo cheese 14

Cono de tomate

A crispy cone of brik pastry filled with tomato marmalade, 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 6 ea

Cono salmón crudo*

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 6 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 32

Selection of 5 cheeses 45

Caña de Cabra

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

Queso Manchego Pasamontes

(D.O. La Mancha) A raw sheep's-milk cheese. Nutty with a tangy, creamy finish paired with Marcona almonds 11

Veigadarte

(León) A soft, earthy goat's-milk cheese with a vegetable ash rind paired with a rosemary cracker and quince paste 13

Idiazábal

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

Valdeón

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

Rey Silo Blanco

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

Rey Silo Rojo

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

Torta Pascualete

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 12

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 17

Lomo Ibérico

Smoke cured Ibérico pork loin 15

Chorizo Ibérico

Cured acorn-fed chorizo sausage 14

Salchichón Ibérico

Dry-cured sausage made with Ibérico meat 14

Selección de embutidos

A selection of cured Ibérico meats 35

SOPAS Y ENSALADAS

Gazpacho estilo Algeciras

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

Ensalada de melón y jamón

Mixed greens with seasonal melon, jamón serrano, sherry dressing and spiced almonds 15

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 14

Lentejas

Lentil stew made with vegetables and cured Ibérico pork 14

Empedrat de Mongetes

Catalan bean salad with tomato, onion, bell peppers, olives, and sherry dressing 12

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 10

Dátiles rellenos

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

Rollitos de atún*

Rollito of confit tuna and pepper sofrito served with confit piquillo aioli 16

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 15

VERDURAS

Ensaladilla Ucraniana con espárragos blancos

The ultimate Spanish tapa: Kyiv potato salad with white asparagus, carrots, and hard boiled egg 17

José's way with 2 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 14

Cebollitas con romesco

Grilled baby leeks with romesco sauce and sherry dressing 14

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 16

Tortilla de patatas clásica*

The classic Spanish omelet with potatoes and onions 13

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 20

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 25

Atún con ajonjolí*

Sesame-crusting tuna loin with confit piquillo peppers 22

Mejillones al natural

Steamed mussels with olive oil, lemon and white wine 24

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic 21

Vieiras con guisantes*

Seared scallops with pea-mint purée, sugar-snap peas and pea tendrils 24

Pulpo a la parilla

Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing 24

Rossetat Negra...or not!*

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

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 27

Butifarra escalivada*

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

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 55

Arroz meloso de rabo de cordero

A creamy meloso-style rice with braised lamb neck and vegetables 80

JOSÉ MAKES LARGE PLATES TOO

Lubina a la Donostiarra*

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

Gambas a la Zahara

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

Presal 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 7 per oz

Lomo de buey con piquillos

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

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