

## 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 14

### Boquerones

Spanish white anchovies served with tomato bread 16

### Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 4 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 foie gras

A crispy cone of brik pastry filled with foie gras and quince paste. Topped with Marcona almond dust 10 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

### Aceitunas marinadas

Traditional marinated Spanish olives 8

## QUESOS

Selection of 3 cheeses 34

Selection of 5 cheeses 47

### Caña de Cabra

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

### 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

### Idiazábal

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

### Valdeón

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

### Rey Silo Blanco

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

### Rey Silo Rojo

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

### Torta Pascuaete

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

## 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 19

### Lomo Ibérico

Smoke cured Ibérico pork loin 18

### Chorizo Ibérico

Cured acorn-fed chorizo sausage 17

### Salchichón Ibérico

Dry-cured sausage made with Ibérico meat 16

### Selección de embutidos

A selection of cured Ibérico meats 39

## SOPAS Y ENSALADAS

### Gazpacho de remolacha

The classic chilled Spanish soup made with roasted red beets, 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

### Buñuelos de bacalao\*

Fried cod and potato fritters with honey alioli 16

## 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 red beets 17

**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 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

### **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

### **Pulpo a la parilla**

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

### **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

### **Costillas de cordero\***

Grilled Merino lamb raised in New Zealand with honey aioli, rosemary sauce and olive oil potato purée 110/full order | 60/half order

### **Butifarra escalivada\***

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

### **Canelones de pollo rustido**

Canelone pasta filled with chicken, bechamel and Manchego cheese 26

### **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

### **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

### **Lomo de buey con piquillos**

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

## 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 95

### **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