



## CHEF'S TASTING MENU

### Tour de España

A tasting of classic and traditional Spanish tapas 75

### Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu 45

## 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

### Cono de escalivada

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

### Queso Manchego Pasamontes

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

### Caña de Cabra

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

### Tres Leche

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

### 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 pinenut crumble cookie 13

### Rey Silo Rojo

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

### Torta Pascuaete

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

### Queso Massimo de Rey Silo

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

## EMBUTIDOS

### 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

Cured smoked ibérico pork loin 14

### 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

**Fabada** (Thursday - Sunday)  
*Want to know José? Try fabada, a rich and hearty bean stew from his home region of Asturias.*

Classic Asturian dish with white beans, chorizo, morcilla, and pork belly 22

### **Gazpacho de remolacha**

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

### **Ensalada verde**

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

### **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

### **Buñuelos de bacalao\***

Fried cod and potato fritters with honey alioli 15

### **Pescado frito**

Fried monkfish with Espinaler sauce 18

## VERDURAS

### **Ensaladilla Ucraniana con Remolacha**

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

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

### **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

### **Verduras asadas**

Grilled vegetables with romesco sauce and sherry dressing 17

### **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 9ea

## PESCADOS Y MARISCOS

### **Salmón con pisto Manchego\***

Seared salmon with stewed vegetables 25

### **Mejillones a la minera**

Steamed mussels with tomato sofrito and pimentón 24

### **Gambas al ajillo**

The classic Spanish tapa of shrimp sauteed with garlic 21

### **Vieiras con pasas y piñones\***

Seared scallops with raisins and pine nuts 24

### **Pulpo a la Gallega**

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

### **Rossejat 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

## JOSÉ MAKES LARGE PLATES TOO

### **Chuleta asada\***

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

### **Lubina a la Donostiarra\***

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

### **Gambas a la Zahara**

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

### **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 7 per oz

## 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 toro**

A creamy meloso-style rice with braised oxtail and vegetables 85

\*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.



## POSTRES

### Xuixo

*The croissant's sophisticated,  
Spanish cousin*

Deep-fried, sugar-coated pastry  
filled with Catalan cream 14

*Did you know that croissants could  
be crispy, flaky, and creamy all at  
the same time? Welcome to the  
heavenly xuixo (say "choo-cho"),  
which was created in Catalonia  
in the 1920s.*

### Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma'  
of Catalan cream 14

pair with Jorge Ordóñez Selección #2 9

## GIN & TONICS

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

### Ultimate

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

### Cítrico

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

### Mediterranean

Gin Mare, 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

### Tarta Galleta Maria

Hazelnut butter praline, cookie ice cream  
and cocoa nib-milk chocolate cream 14  
pair with 1988 Pedro Ximénez 8

### Tarta de queso

Basque-style cheesecake made with  
goat cheese 15  
pair with Jorge Ordóñez Selección #1 8

### Arroz con leche

Creamy rice pudding with saffron  
espuma, roasted apples and caramelized  
rice 14  
pair with Jorge Ordóñez Selección #1 8

### Sangria

Edible sangria with seasonal fruit,  
strawberry gelee and mint 14

## VINOS DULCES

### East India Solera

Lustau, Blend of Soleras from 15-50  
years. Over the top and vibrant with  
caramel and figs BTL 92 / GL 13

### 1988 Pedro Ximénez

Toro Albalá, Sweet and concentrated,  
dark mahogany with raisin, fig and wild  
herb flavors BTL 125 / GL 15

### Selección #1

Jorge Ordóñez (375ml), Hints of  
peach, orange zest, dried apricots and  
a noticeable honey spice  
BTL 65 / GL 15

### Albariza Cream Sherry

A combination of fig, dates, and  
baking spices with nutty and smokey  
Oloroso notes BTL 90 / GL 14

## BRANDY DE JEREZ

### Gran Duque d'Alba XO Gran Reserva

Aged over 20 years, the final years being in PX casks. Raisin, fig and candied cherry 35

### Cardenal Mendoza Solera G.R.

Aged a minimum of 15 years in Oloroso & PX sherry casks. Raisin, prune and chocolate 18

### Lepanto

Aged an average of 15 years in Fino casks. Caramel and dry almonds 20

### El Maestro Sierra Solera Reserva

Aged a minimum of 20 years in old oloroso casks. Balsamic, raisins, caramel and sweet tobacco 20

### Fundador Solera Reserva

Aged in a sherry soaked solera. Dried apricot, baked apples and spice 14

### Navazos Palazzi Solera G.R.

Aged for seven years in a single Amontillado cask and bottled at cask strength 50

### Ysabel Regina

A blend of Spanish brandies and VSOP cognac aged in PX barrels. Apricot marmalade, toffee and candied orange 26

### Torres 10yr

Aged in American oak barrels. Notes of Vanilla & cinnamon 16

## CAFÉ

### Illy pressed coffee

Jaleo blend in your choice of regular or decaf 10

### Café solo

The perfect espresso from Illy, short, rich and creamy; regular or decaf  
Single 7  
Double 9

### Classic Spanish coffees

Café con leche 7  
Cortado 6  
Café con hielo 7

### Coffees with spirits

Traditional carajillo or trifásico 15

## TÉS

### Loose leaf tea 7

### Mad Hatter's Tea Party

Black tea leaves infused with passionfruit, pomegranate, and vanilla

### Vanilla Earl Grey

Black tea leaves infused with bergamot oil and Madagascar vanilla

### Organic Health Well-Being Green

Estate grade green tea full of natural vitamins and antioxidants

### Organic Peppermint Leaves

Organic peppermint leaves with a strong, minty aroma and flavour

### Lemon Mango Tango

Fruit tea with zesty Meyer lemons balanced with sweet, juicy mangoes

## TAKE ONE TO GO!

### Margarita Donostierra

Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 18

### Sangría de vino tinto

Our version of red sangría 16

### Ultimate

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