

PARA EMPEZAR

Pan de cristal con tomate

Toasted slices of uniquely crispy bread imported from Barcelona brushed with fresh tomato 14

Aceitunas ‘Ferran Adrià’

Ferran Adrià’s ‘liquid’ olives 4 ea

José’s taco*

Hand sliced Jamón Ibérico de bellota with caviar and toasted nori 25 ea

Boquerones

Spanish white anchovies served with salsa verde, piquillo oil, olives and toasted ‘cristal’ bread 17

Aceitunas marinadas

Traditional marinated Spanish olives 8

Cono de escalivada y anchoa

A cone of fire roasted eggplant, red pepper and anchovy butter; topped with anchovy and chive 6 ea

Cono de caviar*

A cone filled with crème fraiche and Amur Ossetra Caviar and topped with gold flakes 14 ea

Cono de sobrasada

A cone of sobrasada Ibérica, goat cheese and topped with local honey 8 ea

Cono de atún*

A cone of tuna tartare and topped with whipped avocado 9 ea

Cono salmón crudo*

A cone filled with salmon tartare and topped with trout roe 7 ea

José’s Caviar Experience

1-oz Amur Ossetra Caviar served with José’s potato chips, egg yolks, egg whites, crème fraiche, shallots and chives 130

Ostras en escabeche*

Daily selection of oysters with a traditional Spanish pickled relish 25

Lascas de tartar de atún con crema de cana de cabra*

Crispy bread thins topped with Cana de Cabra cream and tuna tartare 16

Lascas de ensaladilla y boqueron*

Crispy bread thins topped with ensaladilla rusa, Spanish white anchovies and piquillo oil 13

QUESOS

Selection of 3 cheeses 34

Selection of 5 cheeses 47

Plato de queso Manchego Pasamontes*

(D.O. La Mancha) A plate of raw sheep’s-milk cheese. Nutty with a tangy, creamy finish 14

Caña de Cabra

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

Idiazábal

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

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

Rey Silo blanco o rojo

(Asturias) Your choice of intensely flavored cow’s-milk cheese, spiced with pimentón or not! 14

Queso del día

Chef’s choice of a traditional cheese from different regions throughout Spain 14

Rey Silo Mamá Marisa

(Asturias) Sharp and creamy, a raw-milk version of Cabrales. Named for José Andrés’ grandmother. Paired with green apples, membrillo, picos and toasted ‘cristal’ bread 22

Torta Pascualete

(Extremadura) Creamy raw sheep’s-milk cheese served with toasted ‘cristal’ bread, membrillo and fig jam 32

EMBUTIDOS

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 46

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 135 per person

Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu

Tour de España 50 José's Way 125

FRITURAS

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 15

Croquetas de pollo

Traditional Spanish chicken fritters 15

Croquetas de jamón

Traditional Spanish fritters made with Spanish jamón 21

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

Almond filled, fried bacon-wrapped dates served with an apple-mustard sauce 17

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 16

Huevos rotos con setas a la crema*

Fried potatoes topped with sautéed seasonal wild mushrooms, mushroom cream and fried egg 19

BOCATAS

Bikini de jamón y queso Manchego*

A pressed sandwich of Serrano ham and Manchego cheese 21

Mini Pepito de Ibérico*

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

Mini Txuleburger*

Mini dry-aged burger with American cheese, caramelized onion and José's not so secret sauce 13 ea

SOPAS Y ENSALADAS

Tichi's Gazpacho

Classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 11

Ensalada verde

Mixed greens with tomato, piparra pepper, red onion and sherry dressing 14

Aguacate y mojo verde con queso de cabra

Avocado with cucumber, soft goat cheese and mojo verde 16

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing 15

Ensalada de hinojo y manzanas con queso Manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts 16

Ensalada de remolacha y yogúr

Roasted beet salad with citrus, pistachios, yogurt espuma, and micro greens 16

VERDURAS

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

Bruselas fritas con cerezas

Fried brussel sprouts with apple mustard purée, Marcona almonds, dried cherries and sherry dressing 17

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 17

Pimientos del piquillo rellenos de queso de cabra y setas

Seared piquillo pepper filled with goat cheese and seasonal mushrooms 16

Trigueros con romesco

Grilled asparagus with romesco sauce and sherry dressing 18

Tortilla de patatas clásica*

The classic Spanish omelet with potatoes and onions 16

Pisto Manchego con huevo frito*

Catalan-style stewed vegetables with a fried egg 14

Arroz cremoso de setas y Manchego

A creamy rice dish with seasonal mushrooms and Pasamontes Manchego cheese 27

CARNES

Pollo al ajillo

Grilled chicken thigh with ajillo sauce and black garlic purée 21

Carne a la Navarra*

Grilled 6-oz flat iron steak with confit piquillo peppers 32

Costillas de cordero*

Grilled Merino lamb 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 26

Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce 21

Lomo de buey con Valdeón*

Grilled 10-oz strip loin with Valdeón sauce and olive oil potato purée 60

Canelones de rabo de toro

Canelone pasta filled with braised oxtail, mushrooms, bechamel and Manchego cheese 32

JOSE 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 38

Costillas en Salmorejo y Papas a la Cordobesa

Half rack of grilled pork ribs with "Salmorejo" style barbeque sauce, served with fried potatoes tossed with sautéed onions and herbs 65

Secreto Ibérico de bellota*

A "secret" skirt cut from the native, acorn-fed, black-footed Ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard alioli 95

Chuleta asada*

40-oz Jack's Creek Australian Wagyu Tomahawk served with confit piquillo peppers 265

PESCADOS Y MARISCOS

Salmón con pisto Manchego*

Seared salmon with Catalan-style stewed vegetables 29

Pulpo a la paquilla

Charcoal grilled octopus with potatoes and tomato confit 26

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic and flauta bread 22

Vieras con calabaza*

Seared scallops with Delicata squash purée, chorizo oil, parsley oil and toasted pumpkin seeds 34

Rossejat Negra...or not!*

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 34

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 rabo de toro

Paella-style rice with braised oxtail, carrots, pearl onions and romano beans 85

Arroz a banda con gambas *

Paella-style rice with cuttlefish sofrito and head-on shrimp 80

Arroz de pollo y setas *

Paella-style rice with chicken and seasonal mushrooms 72

Arroz de verduras de temporada

Paella-style rice with seasonal vegetables and mushrooms 60

*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.