

**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 V S N 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 V V S N D E**

Ferran Adrià's 'liquid' olives 4 ea

### **Coca Payoyo** **V S N E**

A handmade rosemary cracker topped with membrillo and Payoyo cheese 14

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

A crispy cone of brik pastry filled with tomato marmelade, soft goat cheese and tomato flakes 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

### **Cono de atún** **S N D E**

A crispy cone of brik pastry filled with tuna tartare topped with whipped avocado 6 ea

### **Cono salmón crudo\*** **S N D**

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

### **Almendras Aliñadas** **G V V S D E**

Fried Marcona almonds with spices from the south of Spain 8 ea

### **Aceitunas marinadas** **G V V N S D E**

Traditional marinated Spanish olives 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

### **Veigadarte** **V S N E**

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

### **Idiazábal** **G V S N E**

(D.O. Idiazábal, Basque Country and Navarra)

A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 11

### **Valdeón** **G V S N 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 N 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

## EMBUTIDOS

### **José's taco\*** **G S N D E**

Jamón Ibérico de bellota with Royal Osetra caviar 25 ea

### **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**

Smoke cured Ibérico pork loin 15

### **Chorizo Ibérico** **S N D E**

Cured acorn-fed chorizo sausage 14

### **Salchichón Ibérico** **S N D E**

Dry-cured sausage made with Ibérico meat 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 D E**

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

### Ensalada de melón y jamón **G S D E**

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

### 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

### Lentejas **G S N D E**

Lentil stew made with vegetables and cured ibérico pork 14

### Empedrat de Mongetes **G V V S N D E**

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

## 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

### Rollitos de atún\* **S N D E**

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

### Buñuelos de bacalao\* **S N D**

Fried cod and potato fritters with honey alioli 15

## VERDURAS

### Ensaladilla Ucraniana con espárragos blancos **G V S N D**

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' **V S N D E**

Confit of piquillo peppers with Ibérico lardo 14

### Espinacas a la Catalana **G V V S D E**

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

### Cebollitas con romesco **V V S D E**

Grilled baby leeks with romesco sauce and sherry dressing 14

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

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

### Pisto Manchego con huevo frito **G V S N D**

Catalan-style stewed vegetables with a fried egg 14

## BOCATAS

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

Pressed sandwich of Serrano ham and Manchego cheese 20

### Bikini de Sobrasada Ibérica\* **S N**

A pressed sandwich with sobrasada Ibérica and Manchego cheese glazed in caramelized honey 23

### Mini Pepito de Ibérico\* **S N**

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\*** G S N D E

Seared salmon with stewed vegetables 25

### **Atún con ajonjolí\*** G S N D E

Sesame-crusting tuna loin with confit piquillo peppers 22

### **Mejillones al natural** N D E

Steamed mussels with olive oil, lemon and white wine 24

### **Gambas al ajillo** N D E

The classic Spanish tapa of shrimp sauteed with garlic 21

### **Vieiras con guisantes\*** G N D E

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

### **Pulpo a la parilla** G N E

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

Grilled chicken thigh with ajillo sauce and black garlic purée 20

### **Carne a la Navarra\*** 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

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

## JOSÉ MAKES LARGE PLATES TOO

### **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 with garlic and extra virgin olive oil prepared as José does in summer 32

### **Lomo de buey con piquillos** G S N D E

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

### **Preso 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

## 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** G N D

Paella-style rice with cuttlefish sofrito and head-on shrimp 75

#### **Arroz de pollo y setas** G S N D

Paella-style rice with chicken and seasonal mushrooms 65

#### **Arroz de verduras de temporada\*** G V S N D

Paella-style rice with seasonal vegetables and mushrooms 55

#### **Arroz meloso de rabo de cordero** G S N D E

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