

# SPAIN MY WAY

*This menu is inspired by the vibrant flavors, traditions and spirit of José Andrés' new cookbook "Spain my Way". Capture the essence of Jose's journey through Spain and the deep connection between food, culture and hospitality.*

**\$85 per person**

## EAT, DRINK, AND COOK LIKE A SPANIARD

### 1st Course

#### **Gazpacho estilo Algeciras**

The classic chilled Spanish soup with tomatoes, green bell peppers and cucumber (p. 52)

#### **"Gilda"**

Classic pintxo from San Sebastián with Spanish gordal olives, anchovies, and piparra peppers (p.152)

#### **Liquid Olive "Ferran and Albert Adria"**

Spherified "modern" olive (p.312)

#### **Salpicon con Pulpo**

A cold Spanish salad featuring octopus, bell peppers, tomatoes and red onion with salsa "rosa" (p.166)

*"The biggest difference between salpicon and ceviche is that the spanish version starts with cooked seafood - almost anything goes, but my favorites are octopus, lobster, and crab."*

### 2nd Course

#### **Tortilla de Patatas**

Spanish omelet with potatoes and onions. Served with pan de cristal (p.81)

#### **Carrilleras**

Tapa of beef cheeks with potato puree and pearl onions (p.268)

#### **Croquetas de pollo**

Golden brown traditional chicken and bechamel sauce fritters (p.179)

*"I have three brothers, and my mom would always make an odd number of croquetas - maybe she was helping us develop our negotiation skills."*

### 3rd Course

#### **Arroz Caldoso con Bogavante**

"Caldoso" style rice with sepia sofrito and lobster (p.206)

*"Arroces caldosos are a family of rice dishes that feel truly Spanish, something you really can't get other places. They're not cooked until the rice is dry like paella, and they're not really a soup or stew-the translation for "caldoso" that I use on menus is "soupy," which is not really doing it justice."*

### 4th Course

#### **Flan**

A classic Spanish custard with "espuma" of Catalan cream (p. 348)

#### **Pan con Chocolate**

Chocolate custard with caramelized bread, olive oil and brioche ice cream (p.326)

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### Bebidas

(Extra Charge Items)

#### **Ultimate Gin-Tonic** \$18

Hendrick's gin, Fever-Tree Indian Tonic, juniper, lemon, lime. (p. 358)

#### **Hemingway Daiquiri** \$18

Papa's Pilar rum, grapefruit juice, Maraschino liquor, lime. (p. 355)

#### **Sangria de Cava**

Cava, gin, vermouth, seasonal fruit (p. 363)  
glass \$16 | half pitcher \$45 | pitcher \$75