

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 145 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 15

Plato de queso Manchego Pasamontes*

(D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 15

Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 5 ea

José's taco*

Jamón Ibérico de bellota with caviar 25 ea

Cono de caviar*

A crispy cone of brik pastry filled with crème fraîche and caviar and topped with gold flakes 15 ea

Cono de escalivada y anchoa

A crispy cone of brik pastry filled with fire roasted eggplant, red pepper and anchovy butter; topped with anchovy and chive 7 ea

Cono de sobrasada

A crispy cone of brik pastry filled with sobrasada Ibérica, goat cheese and topped with local honey 9 ea

Cono de atún*

A crispy cone of brik pastry filled with tuna tartare and topped with whipped avocado 9 ea

Aceitunas marinadas

Traditional marinated Spanish olives 8

Ostras en escabeche

Daily selection of oysters with a traditional Spanish pickled relish 26

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

Crispy gourmet bread thins topped with Cana de Cabra cream and tuna tartare 17

Lascas de ensaladilla y boqueron*

Crispy gourmet bread thins topped with ensaladilla rusa, Spanish white anchovies and piquillo oil 14

QUESOS

Selection of 3 cheeses 37

Selection of 5 cheeses 50

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 15

Caña de Cabra

(Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam 15

Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 14

Rey Silo blanco o rojo

(Asturias) Your choice of intensely flavored cow's-milk cheese, spiced with pimentón or not! 15

Queso del día

Chef's choice of a traditional cheese from different regions throughout Spain 15

Rey Silo Mamá Marisa

(Asturias) Sharp and creamy, a raw-milk version of Cabrales. Named for JoséAndrés' grandmother. Paired with green apples, membrillo, picos and toasted 'cristal' bread 24

Torta Pascualete

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 34

EMBUTITOS

Jamón Ibérico de bellota Cinco Jotas

48-month cured ham from the native, acorn-fed, black-footed Ibérico pigs of Spain 45 per oz

Paletilla Ibérica

24-month cured ham shoulder from the native acorn-fed, black-footed Ibérico pigs of Spain 41

Jamón Serrano

18-month cured Serrano ham 22

Lomo Ibérico

Smoke cured Ibérico pork loin 19

Chorizo Ibérico

Cured acorn-fed chorizo sausage 18

Salchichón Ibérico

Dry-cured sausage made with Ibérico meat 17

Selección de embutidos

A selection of cured Ibérico meats 49

SOPAS Y ENSALADAS

Tichi's Gazpacho

Classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 12

Ensalada verde

Mixed greens with tomato, piparra pepper, red onion and sherry dressing 15

Aguate y mojo verde con queso de cabra

Avocado with cucumber, soft goat cheese and mojo verde 17

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing 16

Ensalada de hinojo y manzanas con queso Manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts 16

FRITURAS

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 16

Croquetas de pollo

Traditional Spanish chicken fritters 16

Croquetas de mariscos*

Traditional Spanish fritters made with shrimp and lobster served with a saffron alioli 22

Calamares a la Romana*

Crispy-fried squid served with squid ink alioli 17

Berenjenas fritas a la Malagueña

Fried eggplant with yogurt espuma, local honey and lemon 15

Dátiles rellenos

Fried bacon-wrapped dates stuffed with Marcona almonds with an apple-mustard sauce 18

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 18

Huevos rotos con setas a la crema*

Fried potatoes topped with sautéed seasonal wild mushrooms, mushroom cream and fried egg 20

Alcachofas con tomate y panceta Ibérico

Marinated and fried artichokes, tomato frito and sliced Ibérico 20

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 16

Trigueros con romesco

Grilled asparagus with romesco sauce and sherry dressing 19

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 18

Tortilla de patatas clásica*

The classic Spanish omelet with potatoes and onions 16

Arroz cremoso de setas y Manchego

A creamy rice dish with seasonal mushrooms and Pasamontes Manchego cheese 28

Pisto Manchego con huevo frito*

Catalan-style stewed vegetables with a fried egg 16

BOCATAS

Bikini de jamón y queso Manchego*

Pressed sandwich of Serrano ham and Manchego cheese 22

Bikini de sobrasada Ibérica

A pressed sandwich with sobrasada Ibérica and Manchego cheese glazed in caramelized honey 25

Mini Pepito de Ibérico*

Mini-burger made from the native, acorn-fed, black footed Ibérico pigs of Spain 12 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.

CARNES

Pollo al ajillo

Grilled chicken thigh with ajillo sauce and black garlic purée 22

Carne a la Navarra*

Grilled 6-oz flat iron steak with confit piquillo peppers 34

Costillas de cordero*

Grilled Merino lamb raised in New Zealand with honey aioli, rosemary sauce and olive oil potato purée 115/full order | 65/half order

Butifarra escalivada*

Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 28

Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce 22

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 87

Arroz a banda con gambas *

Paella-style rice with cuttlefish sofrito and head-on shrimp 82

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

PESCADOS Y MARISCOS

Salmón con pisto Manchego*

Seared salmon with Catalan-style stewed vegetables 30

Pimientos del piquillo relleno con txangurro

Crab and tomato sofrito stuffed piquillo peppers with confit piquillo sauce 23

Pulpo a la parilla

Charcoal grilled octopus with potatoes and tomato confit 26

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic and flauta bread 24

Mejillones a la brasa con mojo verde

Mussels steamed over wood fire with mojo verde and flauta bread 28

Vieras con piñones*

Seared scallops with pine nut praline, Pedro Ximénez reduction, toasted pine nuts and raisins 25

Rossetat Negra...or not!*

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 36

JOSE MAKES LARGE PLATES TOO

Lubina a la Donostiarra*

Whole-grilled Spanish sea bass with a Basque-style dressing 65

Gambas a la Zahara

Head-on shrimp with garlic and extra virgin olive oil prepared as José does in summer 39

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

Presa Ibérica de bellota*

A special cut from head of the loin grilled and served with mojo verde and alioli 120/full order | 65/half order

Chuleta asada*

40-oz Creek Stone Farm, Prime Angus Tomahawk served with confit piquillo peppers 200