

## 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

## 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 14

### **Aceitunas 'Ferran Adrià'**

Ferran Adrià's 'liquid' olives 4 ea

### **José's taco\***

Jamón Ibérico de bellota with Ossetra caviar 25 ea

### **Cono de caviar\***

A crispy cone of brik pastry filled with crème fraîche and Ossetra caviar and topped with gold flakes 14 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 6 ea

### **Cono de sobrasada**

A crispy cone of brik pastry filled with sobrasada Ibérica, goat cheese and topped with local honey 8 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 21

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

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

### **Lascas de ensaladilla y boqueron\***

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

## QUESOS

### **Selection of 3 cheeses 34**

### **Selection of 5 cheeses 47**

#### **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

#### **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

#### **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' mother. Paired with green apples, membrillo and picos 16

#### **Torta Pascualete**

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

## EMBUTITOS

### **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

## SOPAS Y ENSALADAS

### Tichi's Gazpacho

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

### Ensalada verde

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

### Aguate 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

## FRITURAS

### Patatas bravas\*

Fried potatoes with spicy tomato sauce and alioli 15

### Croquetas de pollo

Traditional Spanish chicken fritters 15

### Croquetas de mariscos\*

Traditional Spanish fritters made with shrimp and lobster served with a saffron aioli 20

### 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

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds 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 sautéed with seasonal wild mushrooms, mushroom cream and fried egg 19

### Alcachofas con tomate u 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 15

### Trigueros con romesco

Grilled asparagus with romesco sauce and sherry dressing 18

### Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 17

### 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 27

### Pisto Manchego con huevo frito\*

Catalan-style stewed vegetables with a fried egg 14

## BOCATAS

### Bikini de jamón y queso Manchego\*

A pressed sandwich of Serrano ham and Manchego cheese 21

### 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 11 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

### Halibut con pisto Manchego\*

Halibut filet seared a la plancha with Catalan-style stewed vegetables 29

### Pimientos del piquillo relleno con txangurro

Crab and tomato sofrito stuffed piquillo peppers with confit piquillo sauce 22

### Pulpo a la parilla

Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing 26

### Gambas al ajillo

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

### Mejillones a la brasa con mojo verde

Mussels steamed over wood fire with mojo verde and flauta bread 26

### Vieiras con piñón\*

Seared scallops with pine nut praline, Pedro Ximénez reduction, toasted pine nuts and raisins 24

### Rossejat Negra...or not!\*

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

## 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

### Lomo de buey con escabeche\*

10-oz Creekstone Farm, Prime Angus striploin served with an escabeche of confit green onion, garlic and apple cider vinegar 60

### Costillas de cordero\*

Grilled Merino lamb raised in New Zealand 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

## 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

### 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 Creek Stone Farm, Prime Angus Tomahawk served with confit piquillo peppers 200

## 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