

JOSÉ'S CREATIVE EXPERIENCE

235/person
ultimate wine pairing supplement 300/person

If you are with me, this is how we start. Are you with me??

Jamón Ibérico de Bellota

hand-cut from the famous acorn-fed, black-footed Spanish pig, pan con tomate

Marinated 'Ferran Adrià' Olives*

manzanilla olives avant-garde style, and traditional

The tapas way of life

Oyster, Uni & Caviar*

"simple is good"

Japanese Sea Urchin Cone*

fresh uni, yuzu-kosho mayo, shiso leaf, nori seaweed, wasabi

José's Asian Taco*

smoked hamachi, Osetra caviar, nori

Crudo sashimi, sashimi crudo... same thing!

Crudo Sashimi Selection

pickled daikon, pickled seaweed, house blend soy

Bluefin Tuna and Fried Egg*

o-toro sashimi, quail eggs, Osetra caviar, soy dashi broth

Break bread by the sea

Bagel and Lox*

smoked salmon, air bread, cream cheese, pickled onions

Sea Urchin Coca*

pan de cristal, butter, uni, pancetta Iberica de bellota

Maine Lobster Roll

steam bun, buttered lobster, smoked trout roe, yuzu mayo, lobster mayo

This is what we have been waiting for

Whole Fish Jose's Way

baked in sea salt, or live fire grilled, or fried

Oyster Mushroom "Sea Anemone"

mushroom essence, anchovy aioli, pickled shimeji mushrooms

Spain meets America

Nitro Continental Sour

bulleit rye whiskey, oloroso, lemon, sugar, garnacha

Chocolate, done the Spanish way

Chocolate Soufflé

70% dark chocolate, caramelized banana ice cream

**These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase*

your risk of foodborne illness. ^Based on market availability.