

# 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 José'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**

*bullet 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.*