

La Barra

El Vermuteo

Aceitunas aliñadas

Spanish marinated olives \$7

Patatas con Espinaler

José Andrés chips with Espinaler sauce \$6

Boquerones en vinagre

White Spanish anchovies cured in vinegar \$13

Sardinillas en escabeche

José Andrés canned baby sardines preserved in escabeche sauce \$23

Patatas chips con mejillones en escabeche

José Andrés potato chips with canned mussels in escabeche sauce \$19

El Pica-Pica

Pan con tomate

Toasted cristal bread brushed with fresh tomato \$10

Jamón Ibérico de Bellota (1.7 oz)

Acorn-fed Ibérico ham cured 48 months \$33

Salchichón Ibérico de Bellota

Acorn-fed Ibérico pork sausage \$15

Chorizo Ibérico de Bellota

Acorn-fed Ibérico pork sausage cured in paprika \$15

Queso Manchego curado

Raw sheep's milk cheese from Castilla la Mancha, aged 12 months \$16

Queso Payoyo

Payoyo goat cheese from Andalucía \$15

Anchoas de Santona Pujado Solano

The best anchovies from the Cantabrian sea, cured in salt and preserved in extra virgin olive oil \$16

Mollete de Pringa

Crispy bun filled with the emblematic "Pringa" recipe from Bodega Santa Cruz in Seville. A stew made with pork trim, chorizo and blood sausage \$14

Chistorra con patata

Deep fried chistorra wrapped in a thin layer of potato with alioli \$12

El Tapeo

Vaso de gazpacho

A glass of our iconic gazpacho, served with crispy croutons \$7

Ensaladilla Ucraniana

Potato, carrots and green peas salad with mayonnaise, canned Spanish tuna, piquillo pepper and pickled piparra pepper \$15

Ensalada de Tomate

Heirloom tomatoes, spring onion and sherry dressing \$14

Cogollos a la Navarra

Sweet gem lettuce, sherry dressing, confit piquillo pepper and Manchego cheese \$13

Cebolla asada y queso azul Mamá Marisa

Roasted onion with hazelnuts and Mamá Marisa blue cheese in honor of José Andrés' mother \$12

Croquetas del día

Chef's daily selection of croquetas \$14

Patatas bravas

Deep fried potatoes with salsa brava and alioli \$12

Gambas al ajillo

Red shrimps confited with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine \$18

Pulpo a la Gallega

Boiled Spanish octopus served with mashed potatoes, extra virgin olive oil and paprika \$19

Los calamares de la Plaza Mayor

Fried battered squid, Andalusie style \$17

Mejillones a la marinera

Steamed mussels with tomato sauce \$16.5

Para Acabar

Arroz cremoso de setas

Creamy rice with mushrooms and grated Manchego cheese \$15

Albóndigas Ibéricas con sepia

Ibérico pork meatballs, cuttlefish and fried potatoes \$19

Garbanzos con bacalao

Chickpeas and spinach stew with confited Spanish cod and soft boiled egg \$19

Flauta de pincho Moruno

Andalusian chicken skewer flute sandwich \$15

Callos con garbanzos

Madrid style beef tripe stew with chickpeas and chorizo \$19

Carrilleras de cerdo

Pork cheeks stew with olive oil potato purée \$23

Postres

Tarta de queso

Basque "burnt" cheesecake \$8

Tarta de chocolate

Spanish chocolate cake \$8

Flan al estilo "Mamá Marisa"

Traditional Spanish caramelized egg custard inspired by José Andrés' mother's recipe \$8

Arroz con leche

Traditional Spanish creamy rice pudding topped with crispy caramel \$8

Churros

Churros with hot chocolate \$11

Sides

Spanish bread \$1.5

Spanish bread with extra virgin olive oil \$3

Extra virgin olive oil \$1.5

Alioli \$1

Salsa Brava \$1