

PARA EMPEZAR *'To start...'*

Aceitunas modernas y clásicas

'Ferran Adrià' liquid olives and Gordal olives stuffed with piquillo pepper and anchovy 12

Pan de cristal con tomate

Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato 12

Plato de queso Manchego

A plate of raw sheep's milk cheese. Nutty with a tangy, creamy finish 14

Paletilla ibérica de bellota

36-month cured ham shoulder from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 39

Coca Payoyo

A handmade rosemary and olive oil cracker topped with membrillo and Payoyo cheese 9

Cono de queso de cabra con membrillo y nueces

Brik pastry cone with quince marmalade, goat cheese and walnut dust 6 ea

Anchoas Don Bocarte

Don Bocarte Spanish anchovies with 'crystal' bread brushed with fresh tomato 52

QUESOS

Queso Massimo de Rey Silo

(D.O. Asturias) A unique variety of Rey Silo aged in apple must left over from the cider-making process 28

Torta pascualete

A creamy, raw sheep's milk cheese served with toasted pan de cristal bread, quince paste and fig jam 45

Selection of three 21

Selection of five 29

All cheeses are served with picos

Rey Silo Blanco

(D.O. Asturias) An intensely-flavored cow's milk cheese paired with honey, rosemary and pinenut shortbread with PX reduction

Rey Silo Rojo

(D.O. Asturias) A bold and spicy raw cow's milk cheese with pimentón, paired with almonds and orange marmalade

Caña de cabra

(Murcia) A soft, semi-sweet goat's milk cheese paired with a rosemary cracker and fig jam

Idiázabal

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

Queso Manchego

A traditional raw Manchego cheese paired with moscatel-compressed apples

Valdeón

(D.O. Asturias) An intensely flavored blue cheese of cow's milk paired with pine nuts and Pedro Ximénez compressed pears

EMBUTIDOS

Salchichón ibérico de bellota

Cured acorn-fed pork sausage 17

Chorizo ibérico de bellota

Cured acorn-fed pork chorizo sausage 17

Selección de ibéricos

A selection of ibérico cured meats served with picos 34

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.

SOPAS Y ENSALADAS

Ensaladilla Ucraniana con espárgagos blancos

The ultimate Spanish tapa: potato and white asparagus salad with Spanish conserved bonito tuna, carrots, and mayonnaise 14

José's **cheese with 2 oz trout roe*** +24

Gazpacho de fresas
Chilled Strawberry and tomato soup with goat cheese and pistachios 12

Ensalada de hinojo y manzanas con queso manchego y nueces
Shaved fennel and apple salad with Manchego cheese and walnuts 13

Endibias con queso de cabra y naranjas
Endives with goat cheese, oranges, almonds, and roasted garlic dressing 11

Empedrat de mongetes
Catalan bean salad with tomato, onion, bell peppers, olives, and sherry dressing 9

VERDURAS Y MAS

Pimientos del piquillo rellenos de queso de cabra
Seared piquillo peppers filled with goat cheese 13

Espinacas a la catalana
Sautéed spinach with pine nuts, raisins, apricots and apples 11

Tortilla de patatas clásica*
The classic Spanish omelette with potatoes and onions 15

Pisto manchego con huevo frito*
Stewed vegetables with a golden fried egg 11

Lentejas
Lentil stew made with vegetables and cured ibérico pork 11

Coliflor salteada con aceitunas y dátiles
Sautéed cauliflower with dates and olives 12

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo
Traditional chicken fritters 13

Patatas bravas*
Fried potatoes with spicy tomato sauce and alioli 12

Chistorra envuelta en patata frita*
Spicy chorizo wrapped in crispy potato with membrillo alioli 11

Calamares a la Romana
Crispy-fried squid served with squid ink alioli 14

Berenjenas Fritas a la Malagueña
Fried eggplant with local honey and lemon 9

PESCADOS Y MARISCOS

Gambas al ajillo
The classic Spanish tapa of shrimp sautéed with garlic 18

Pescado de mercado con pisto manchego
Seared market fish with stewed vegetables 18

Pulpo a la Gallega
Spanish octopus poached with potatoes, olive oil, and pimentón 23

'Rossejat Negra'..or not!*
'Paella' made with toasted pasta instead of rice with cuttlefish sofrito, head-on shrimp and squid ink...or not! 26

BOCATAS

Bikini de jamón con queso Manchego
Pressed sandwich of Serrano ham and jamón dulce with Manchego cheese 17

Bikini de sobrasada ibérica
Pressed sandwich with sobrasada ibérica and Manchego cheese glazed in caramelized honey 21

Mini Pepito de ibérico
Mini-burger made from the native, acorn-fed, black-footed ibérico pigs of Spain 9 each

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CARNES

Presa ibérica de bellota con pan con tomate*
Shoulder loin cut from the native, acorn-fed, black-footed ibérico pigs of Spain served with toasted tomato bread, green mojo, and honey mustard alioli 90

Butifarra casera con mongetes*
Grilled pork sausage with sautéed white beans and alioli 14

Carne asada con piquillos*
Grilled 6 oz flat iron steak with confit piquillo peppers 29

Chorizo casero con puré de patatas al aceite de oliva
Grilled chorizo sausage with olive oil and potato purée and cider sauce 16

PAELLA Y ARROCES

By the whole pan (serves 2-4)
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

Please allow up to 45 minutes of preparation time for all paellas.

Paella Valenciana
The original paella from Valencia with chicken, rabbit, artichokes, and beans 50

Arroz de verduras y setas de temporada
Paella-style rice with seasonal vegetables and mushrooms 45

Arroz a banda con gambas*
Paella-style rice with cuttlefish sofrito and head-on shrimp 65

Arroz meloso de pescado y sepia
Meloso-style rice with market fish and a cuttlefish sofrito 52

Arroz meloso de cordero
Meloso-style rice with braised lamb 75

Arroz de pollo y setas
Paella-style rice with chicken and seasonal mushrooms 55

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