

## **¡BUEN PROVECHO!**

**'Hey, you're here! So start eating...'**

### **Pan de cristal con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 8.5

### **Pan con tomate with jamón Serrano** 8

### **Pan con tomate with**

### **Pasamontes farmhouse Manchego** 7

### **Pan con tomate with**

### **Spanish anchovies** 10

### **Aceitunas rellenas de anchoas y pimientos del piquillo**

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

### **Flauta de jamón Ibérico**

Flauta bread brushed with tomato and extra virgin olive oil, with cured ham from the famous, black-footed Ibérico pigs of Spain 15

## **EMBUTIDOS**

### **Jamón Ibérico de bellota Fermín**

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 22

### **Jamón Ibérico Fermín**

Cured ham from the famous, black-footed Ibérico pigs of Spain 14

### **Jamón Serrano Fermín**

18-month salt-cured Serrano ham 10

### **Lomo Ibérico de bellota Fermín**

Smoke-cured, acorn-fed pork loin 15

### **Chorizo Palacios**

A slightly spicy cured pork sausage seasoned with pimentón and garlic 8

### **Selecciones de embutidos**

A selection of all Spanish cured meats 32

### **All three Ibéricos** 25

### **All three jamones** 18

### **Jamón Serrano and chorizo Palacios** 11

## **QUESOS**

Selection of 3 cheeses 16

Selection of 5 cheeses 20

### **Pasamontes Manchego**

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese paired with compressed apples in muscatel 7

### **Santa Gadea**

(Burgos) A soft-ripened organic goat cheese paired with dried apricots 14

### **Caña de cabra**

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 7

### **Idiazábal**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with homemade quince paste 7

### **San Simón**

(Galicia) A smoked cow's milk cheese paired with homemade nut brittle 7

### **Valdeón**

(D.O. Asturias) Intensely flavored blue cheese of cow and goat's milk, paired with raisins and Pedro Ximénez gelée 7

## **SOPAS Y ENSALADAS**

**'Slurping allowed! Sorry, Mom!'**

### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 7

### **Sopa de ajo\***

Garlic soup with black garlic and egg 63° 10

### **Ensalada campera**

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

### **Ensalada verde con queso Idiazábal**

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

### **Ensalada de remolacha con cítricos**

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

### **Manzanas con hinojo y queso Manchego**

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing 8.5

## **JOSÉ'S WAY**

**'The only way!'**

### **Erizos de mar con pipirrana\***

Four spoons of sea urchin with diced peppers, tomatoes and cucumbers 15

### **Huevo frito con caviar\***

A fried organic egg topped with caviar 15

### **Tortilla menorquina\***

Spanish omelet with sobrasada and Mahón cheese 10

**Flauta con erizos de mar\***

Warm and crusty flauta bread topped with butter and sea urchin 24

**Cono de La Serena con membrillo**

La Serena cheese and quince paste cone 3 each

**Cono de salmón crudo con huevas de trucha\***

Salmon tartare and trout roe cone 4 each

**Torta Pascualete**

Creamy, raw sheep's milk cheese served with toasted bread (serves 4-8) 35

**Ibérico de bellota mini hamburguesas**

Three Spanish mini burgers made from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 7.5 each

**Ensaladilla rusa\***

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

**Make it José's way with Spanish trout roe** 14

**VERDURAS****Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds 7

**Cebolla asada con queso Valdeón**

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

**Escalivada catalana**

Roasted red peppers, eggplant and sweet onions with Sherry dressing served with toasted bread 7

**Trigueros con romesco**

Grilled asparagus with romesco sauce 9

**Papas arrugás**

Canary Island-style wrinkled baby potatoes served with mojo verde and mojo rojo 9

**Setas al ajillo con La Serena**

Sautéed wild mushrooms with La Serena potato purée 8

**Pisto manchego con huevos**

Sautéed vegetables topped with fried quail eggs 13

**Garbanzos con espinacas 'que bien cocinas Tichi'**

Moorish stew of chickpeas and spinach 8

**Add an organic fried egg** 2

**Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese 7

**Arroz cremoso de setas**

Seasonal mushroom rice with Idiazábal cheese 8

**Coliflor salteada con aceitunas y dátiles**

Sautéed cauliflower with dates and olives 7.5

**Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples 7

**Ensalada de coles de Bruselas con albaricoques, manzanas y jamón Serrano**

Warm Brussels sprouts salad with apricots, apple and Serrano ham 10

**Tortilla de patatas al momento\***

Spanish omelet with potatoes and onions, cooked to order 7.5

**FRITURAS**

**'Frying is overrated... Yeah right!'**

**Croquetas de pollo**

Traditional chicken fritters 8

**Gambas con gabardina**

Batter-fried shrimp with caper mayonnaise 13

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon served with green apple sauce 8

**Patatas bravas\***

A Jaleo favorite with spicy tomato sauce and alioli 7

**Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in crispy potato 7.5

**Empanadillas de brandada de bacalao**

'Empanada' of cod brandade with honey 10

## PESCADOS Y MARISCOS

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic 9

### **Calamares en su tinta**

Squid Basque-style in ink 11

### **Vieiras con piñones y Pedro Ximénez\***

Seared scallops with pine nuts and Pedro Ximénez 14

### **Pulpo a la Gallega 'Maestro Alfonso'**

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

### **Salpicón de cangrejo**

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and Sherry dressing 12

### **'Rossejat'**

Traditional 'paella' of fried pasta with shrimp 12

### **'Esqueixada' de Bacalao**

Shredded cod salad with tomatoes, onions and black olives 10

### **Pan de recapte con anchoa**

Traditional Catalan bread with peppers, tomatoes and salt-cured Spanish anchovies 13

### **Bacalao al pil pil**

Slow cooked cod in a traditional Basque sauce with grapefruit 14

### **Mejillones vinagreta**

Mussels served with pipirrana and Sherry dressing 10

### **Mejillones al vapor**

Steamed mussels with bay leaf and olive oil 9

### **Merluza a la donostiarra**

Traditional Basque-style hake served with a garlic and pimentón dressing 11

### **Ostras a la Gallega\***

Five warm oysters with sweet paprika and extra virgin olive oil 15

### **Ostras 'Gin & Tonic'\***

Five oysters with lemon, gin and tonic 15

## CARNES

### **Lomo Ibérico de bellota con manzanas\***

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

### **Butifarra casera con mongetes 'Daniel Patrick Moynihan'**

Homemade grilled pork sausage with sautéed white beans 8.5

### **Codorniz con salsa de romero y alioli de miel\***

Grilled quail with rosemary sauce and honey alioli 12

### **Lomo de buey con Valdeón\***

Grilled skirt steak with mustard sauce and Valdeón blue cheese 12

### **Chorizo a la sidra**

Homemade traditional chorizo with potato purée 9

### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley puree and garlic sauce 8

### **Callos a la vizcaína**

Traditional Basque tripe stew Tapa 12 / Large 25

### **Conejo en salmorejo con puré de albaricoques**

Canary Island-style rabbit confit with apricot purée 10

### **Canelones de cerdo y foie con bechamel**

Pork and foie gras canelones with béchamel sauce 12

### **Flamenquines**

Traditional pork meat filled with Ibérico ham and cheese, breaded and deep fried 21

---

### **José makes large plates, too...**

### **Costillas de cerdo Ibérico de bellota**

Grilled pork ribs from the legendary acorn-fed, black-footed pigs of Spain (serves 2-6) 55

### **Secreto Ibérico con pan con tomate y salsa verde\***

It's a secret! Skirt steak from the famous black-footed Ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli (serves 2-6) 65

### **Preso Ibérico de bellota**

A whole one-and-a-half pounds of pork from the legendary acorn-fed, black-footed Ibérico pigs of Spain (serves 2-8) 90

## PAELLAS DEL DÍA

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. Paella began life as a country meal, using the ingredients from the surrounding fields and the heat from the burning vines. 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

**Two of the five paellas below are available.** Please inquire with your server which paellas are featured today. Entire pans of paella are prepared to order for six or more guests and presented tableside. Please allow up to a 45 minute preparation time for all paellas. **If you would like a specific paella for your visit, please call us 24 hours in advance to place your order.**

**Available from 5 PM until 45 minutes prior to closing Monday through Friday, and all day weekends.**

### **Arroz Mediterraneo**

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme 36

**Add shrimp** 5

### **Arroz Negro\***

Black rice with porcini mushrooms, cuttlefish and squid ink 42

### **Paella de pollo y setas silvestres\***

A traditional paella of chicken and chef selected mushrooms 34

### **Arroz caldoso de bogavante\***

A soupy lobster rice 55

### **Arroz con costillas de cerdo Ibérico de bellota**

Made with the famous Ibérico de bellota pork ribs 48

## PRE-THEATRE MENU

**Available Tuesday – Sunday 5-7 PM**

**\$25 per person excluding of tax and gratuity**

### FIRST COURSE

Select one from this section

#### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

#### **Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds

### SECOND COURSE

Select two from this section

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Setas al ajillo con La Serena**

Sautéed wild mushrooms with La Serena potato purée

#### **Ensaladilla rusa\***

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

#### **Vieiras con piñones y Pedro Ximénez\***

Seared scallops with pine nuts and Pedro Ximénez

#### **Butifarra casera con mongetes “Daniel Patrick Moynihan”**

Homemade grilled pork sausage with sautéed white beans

#### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce

### DESSERT

Select one from this section

#### **Flan al estilo tradicional de mamá**

**Marisa con espuma de crema catalana**  
A classic Spanish custard with ‘espuma’ of Catalan cream and oranges

#### **Espuma de chocolate negro con bizcocho de cacao y helado de avellana**

Dark chocolate mousse with a cocoa sponge cake and hazelnut ice cream

#### **Arroz con leche ‘Tia Chita’**

Crispy caramelized rice and creamy rice pudding with vanilla, lemon and cinnamon

# **POSTRES**

Each 7.5

## **Manzanas 'Carlota' al PX**

*Apple Charlotte with Pedro Ximénez  
and vanilla ice cream*

## **'Gin and Tonic' José's favorite cocktail, now a dessert!**

*Gin and tonic sorbet, fizzy tonic 'espuma,'  
lemon and aromatics*

## **Helado de aceite de olive con pomelo**

*Olive oil ice cream with grapefruit*

## **'Pan con chocolate'**

*Chocolate flan with caramelized bread,  
olive oil and brioche ice cream*

## **Pastel de chocolate y avellanas**

*Chocolate hazelnut cake with praline ice cream  
and salted caramel sauce*

## **Flan al estilo tradicional de mamá Marisa con espuma de crema catalana**

*A classic Spanish custard with  
'espuma' of Catalan cream and oranges*

## **Arroz con leche 'Tia Chita'**

*Crispy caramelized rice and creamy rice pudding  
with vanilla, lemon and cinnamon*

## VINOS DULCES

### D.O. Alicante

**Cosecha Miel**, Gutiérrez de la Vega (500ml),  
*Moscatel de Alejandría 2008 BTL 67 / GL 12*

**Fondillón Solera 1948**, Primitivo Quiles,  
*Monastrell NV BTL 93*

### D.O. Bierzo

**Folie Douce**, Mengoba (375ml),  
*Petit Manseng, Godello,*  
*Doña Blanca 2007 BTL 64*

### D.O. Jerez

**Dorado**, Cesar Florido (375ml),  
*Moscatel de Alejandría NV BTL 29 / GL 8*

**Oloroso Dulce East India** Lustau, *Palomino Fino,*  
*(Pedro Ximénez) NV BTL 68 / GL 9*

**Viejísimo** Maestro Sierra (375ml),  
*Pedro Ximénez NV BTL 135*

### D.O. Jumilla

**Olivares** (500ml), *Monastrell 2008 BTL 61 / GL 11*

### D.O. Lanzarote

**Solera** Los Bermejos (500ml),  
*Malvasía NV BTL 72 / GL 13*

### D.O. Málaga

**Victoria** Jorge Ordoñez & Co. (375ml), *Moscatel de*  
*Alejandría 2010 BTL 60*

### D.O. Montilla-Moriles

**Toro Albalá**, *Pedro Ximénez 1985 BTL 82*

### D.O. Terra Alta

**Josefina Piñol** Piñol (375ml),  
*Garnacha Blanca 2009 BTL 64*

## CAFÉ Y MAS

### **Café**

*A blend of certified organic, shade-grown, coffee with a hint of fruit complementing its deep body and chocolate aroma 2.5*

### **Café descafeinado**

*Naturally decaffeinated, shade-grown by the 21st of September Co-operative in Zaragoza, Mexico. Sweet and rich with chocolate and spice 2.5*

### **Espresso**

*Complex and delicate, with a long, soft aftertaste 3*

### **Cappuccino** 3.5

### **Café con leche** 3.5

### **Cortado**

*Espresso with a drop of steamed milk 3*

### **Carajillo**

*Espresso with a splash of Spanish brandy 8*

## TÉS Y TISANAS

*Each 3*

### **Clásico té negro con esencia de bergamota**

*Classic Earl Grey tea*

### **Té verde moruno**

*Moroccan mint: a blend of green tea and organic spearmint*

### **Tisana de flor de azahar, manzana y jamaica**

*Blood orange, hibiscus blossom and apple tisane*

### **Tisana de canela, albaricoque y esencia de clavel**

*Cinnamon, dried apricot and Egyptian marigold*

## GIN & TONICS

14 each

### **José's Choice**

Kaffir lime, juniper, lemon, lime

### **Vegetal**

Fennel, radish, cubeb, kumquat

### **Barrel Aged**

Pickled ginger, allspice, orange, lemon

### **New Western**

Tarragon, lemon, lime, borage

### **Herbal**

Coriander blossom, lemon, lime

### **London Dry**

Grapefruit, mint, lemon, white pepper

## SANGRÍAS

### **Sangría de vino tinto**

Our version of sangría

By the glass 8 / Full carafe 38

### **Sangría de cava**

A whole bowl of sweet and sparkling punch for the table 52

### **Sangría de lujo**

Our version of sangria with premium wine and tableside presentation

Full carafe 58

## CLASSICS

### **Clara**

Estrella Damm, house-made lemonade,

Regans' Orange Bitters

By the glass 7 / By the porrón 22

### **Picon Punch**

Amer Picon, house-made grenadine, soda, brandy 9

### **Rebujito**

La Gitana Manzanilla, Fever Tree Bitter Lemon,

Regans' Orange Bitters 11

### **Kalimotxo**

Ludovicus, Fentimans Curiosity Cola,

Bitter Truth Aromatic Bitters 9

### **Cuba Libre**

El Dorado 5 yr Rum, Mexican Coca-Cola, Angostura Aromatic Bitters, lemon 12

## COMMENCE

### **Scoville**

Sherry, bell pepper, cava,

Pork Barrel Hellfire Bitters 11

### **Coronation (Café Royal Cocktail Book)**

Sherry, dry vermouth, maraschino, orange bitters 12

### **Navarro Sour**

Pacharan liqueur, citrus, spice 13

## CONTINUE

### **Hometown Hero**

Mezcal, Cocchi Americano, grapefruit, cinnamon 13

### **Layers of Flavor**

Rum, Amontillado, elderflower, lemon, morels 13

### **Highland Games**

Scotch, Cocchi Americano, Pedro Ximénez, citrus 14

## CONCLUDE

### **Under Pressure**

Old Tom, sweet vermouth, sous-vide 14

### **Heredia's Cocktail**

Cachaça, Cardamaro, Cynar 11

### **El Hinojo**

Fundador Brandy, smoke, fennel 12

## BEER

### **Bottle**

Estrella de Galicia Lager (Spain) 7

Alhambra Especial Lager (Spain) 7

Alhambra Negra Lager (Spain) 7

Moritz Lager (Spain) 7

Estrella Inedit 750ml (Spain) 22

1906 Reserva Especial (Spain) 7

Lupulus Iberian Ale (Spain) 9

Malta Pale Ale (Spain) 9

Negra Stout (Spain) 9

### **Draft**

Estrella Damm Lager (Spain) 7

DC Brau The Public Pale Ale (DC) 6

Duck Rabbit Milk Stout (NC) 6

Lagunitas Sumpin Sumpin (CA) 6

Stone Cali-Belgique IPA (CA) 9

Schlafly Bier de Garde (MO) 8

Allagash White (ME) 7

## **SPUMOSO / SPARKLING**

<b>Brut 1+1=3</b> , <i>Xarel·lo, Parellada, Macabeo</i> NV	9
<b>Brut Rosé</b> Llopart, <i>Monastrell, (Garnacha, Pinot Noir)</i> 2008	13

## **BLANCO / WHITE**

<b>Botani</b> Jorge Ordoñez & Co., <i>Moscatel de Alejandría</i> 2010	10
<b>Luna Beberide</b> , <i>Godello</i> 2010	11
<b>Berroia</b> Berroja, <i>Hondarribi Zuri, (Mune Mahatsa, Riesling)</i> 2010	10
<b>Do Ferreira</b> Gerardo Méndez, <i>Albariño</i> 2010	13
<b>Flavus</b> Viña Sastre, <i>Jaén</i> 2010	9
<b>Martinsancho</b> , <i>Verdejo</i> 2009	9
<b>Monopole</b> CVNE, <i>Viura</i> 2010	8
<b>Mar Mas Oller</b> , <i>Picapoll, (Malvasía)</i> 2010	10
<b>Terraprima</b> Can Ràfols dels Caus, <i>Xarel·lo, (Riesling)</i> 2010	10
<b>Ludovicus</b> Piñol, <i>Garnacha Blanca</i> 2010	8

## **ROSADO / ROSÉ**

<b>Rubentis</b> Ameztoi, <i>Hondarribi Zuri, Handarribi Beltza</i> 2011	10
<b>Flor del Páramo</b> El Páramo, <i>Prieto Picudo</i> 2010	9

## **TINTO / RED**

<b>Guímaro</b> , <i>Mencía</i> 2010	11
<b>Seis Octavos</b> Monasterio de Corias, <i>Albarín Negro, Mencía</i> 2010	11
<b>Tinto Hollera Maceración Carbónica</b> Monje, <i>Listán Negro</i> 2010	12
<b>Finca Resalso</b> Emilio Moro, <i>Tempranillo</i> 2010	9
<b>Prima</b> Maurodos, <i>Tinta de Toro, (Garnacha)</i> 2009	12
<b>Manga del Brujo</b> El Escocés Volante, <i>Garnacha, (Tempr., Syrah, Mazuelo)</i> 2009	10
<b>Crianza</b> Finca Nueva, <i>Tempranillo</i> 2006	10
<b>Viña Honda</b> Silvano García, <i>Monastrell</i> 2010	8
<b>Joan d'Anguera</b> , <i>Garnacha</i> 2010	9
<b>Vega Escal</b> Reserva de la Tierra, <i>Cariñena, (Garnacha, Syrah)</i> 2008	12