

AMADA

CHARCUTERÍA Y QUESOS

CURED MEATS

IBÉRICO CHORIZO

17

JAMÓN SERRANO

15

JAMÓN IBÉRICO

35

SALCHICHON

13

CHARCUTERÍA MIXTO

26

CHEESES

IDIAZABAL

Roasted Garlic
Dulce de Leche
10

CAÑA DE CABRA

Fig &
Cherry Marmalade
10

AGED MANCHEGO

Truffled Lavender Honey
10

GARROTXA

Chocolate Hazelnut
10

LA PERAL

Currant Pistachio
Salbitxada
10

QUESOS MIXTO

20

COCAS

SPANISH FLATBREADS

ALCACHOFAS Y SETAS

Artichoke & Mushroom
Black Truffles, Manchego
17

COSTILLAS DE TERNERA

Beef Shortrib Flatbread
Horseradish, Parmesan,
Bacon
18

ARÁNDANO Y LIMÓN

Blueberry & Lemon
Goat's Milk Brie,
Lemon Curd, Lime
17

JAMÓN SERRANO Y ESPINACAS

Serrano Ham & Spinach
Tomato, Garlic
18

VERDURAS

VEGETABLES

12

GARBANZOS

CON ESPINACAS

Chickpeas & Spinach

COLES DE BRUSELAS

BRUSSELS SPROUTS

Chorizo, Goat Cheese,
Fennel Pollen

ARROZ TEMPORADO

WILD MUSHROOM RICE

Asparagus, Manchego

CAULILINI A LA PLANXA

SWEET STEM CAULIFLOWER

Parmesan Crème,
Parsley, Lemon

PIMIENTOS DE PADRON

PADRON PEPPERS

Garlic & Tomato Aioli,
Sea Salt

SETAS

SEASONAL WILD MUSHROOMS

ESPECIALIDADES DE LA CASA

SPECIALTIES OF THE HOUSE

GRAN PAELLA

Shrimp, Mussels, Clams, Chicken, Chorizo,
Cherry Tomato, Saffron Aioli
145 / 550

COCHINILLA ASADO

Roasted Suckling Pig, Smashed Crispy Fingerlings, Garbanzos con Espinacas,
Coles de Bruselas, Fava Bean, Parsley & Tomato Salad, Saffron Aioli
Half 250 / Whole 475

Please allow 72 hours notice when ordering.

TRADICIONAL

TRADITIONAL TAPAS

ALMEJAS CON CHORIZO

STEAMED CLAMS

White Wine, Chorizo
15

GAMBAS AL AJILLO

GARLIC SHRIMP

15

FIDEOS

VERMICELLI

Goat Cheese, Truffle,
Jamón Serrano, Pistachio
16

DÁTILES CON ALMENDRAS

BACON-WRAPPED DATES

Almonds, La Peral
15

PIQUILLOS RELLENOS

CRAB-STUFFED PEPPERS

Toasted Almonds
14

PULPO A LA GALLEGA

SAUTEED SPANISH OCTOPUS

Potato, Smoked Paprika
18

OLIVOS

SPANISH OLIVES

Toasted Chile, Orange
7

CEVICHE

MARINATED SEAFOOD

Bay Scallop, Shrimp, Squid,
Aji Amarillo, Avocado Mousse
26

ENSALADA DE ATUN

TUNA SALAD

Garlic Lavash, Black Olive
8

ENSALADA VERDE

GREEN SALAD

Sherry Vinaigrette, Asparagus,
Favas, Avocado, Green Beans
13

ENSALADA DE JAMÓN

SERRANO HAM & FIG SALAD

La Peral, Bacon,
Spiced Almonds
17

CHORIZO A LA PLANXA

PAPRIKA & GARLIC SAUSAGE

12

CAÑA DE CABRA

GOAT CHEESE GRATIN

Membrillo, Figs, Almonds
13

A LA PLANXA

FROM THE GRILL

MARISCOS & PESCADOS

SHELLFISH & FISH

GAMBAS

Jumbo Prawns
15/27

VIEIRAS

Diver Scallops
24/41

CHICKEN

Free Range
Chicken
28

IBÉRICO

10 oz Iberian Pork
Fermin
55

LAMB CHOPS

Colorado Rack
of Lamb
36/59

WAGYU NY STRIP

10 oz
Snake River Farms
72

LUBINA NEGRA

Black Sea Bass
42

LANGOSTA

Maine Lobster
23/45

PORTERHOUSE

28 oz, Bone-In,
Snake River Farms
110

RACIONES

PLATES

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aioli
55 / 195

PATO CONFITADO

DUCK CONFIT

Duck Leg, Coconut,
Farro, Blood Orange
36

SEAFOOD PAELLA

Shrimp, Mussels, Squid, Clams,
Fava Bean Salad, Smoked Paprika Aioli, Squid Ink
99 / 365

ARRACHERA

SKIRT STEAK

Celeriac, Ancho-Chili Chimichurri
52

LA MESA DE JOSE

CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu

90

Per Person for the Table

40

Wine Pairing, Per Person

Menu subject to change. Consumers are advised that eating raw or undercooked food may increase the risk of getting a foodborne illness.