

QUESOS CHEESES

LA PERAL / Cow's Milk
Apricot-Cider Mustard / \$9

CADI URGELIA / Raw Cow's Milk
Sherry-Bacon Caramel / \$8

GARROTXA / Goat's Milk
Roasted Garlic Dulce de Leche / \$8

MONTE ENEBRO/ Goat's Milk
Pear & Saffron Compote / \$9

CANA DE CABRA/ Goat's Milk
Rosemary Garnacha Syrup / \$9

MONTE CRUDO / Raw Sheep's Milk
Truffle Lavender Quince Compote / \$9

QUESO OVEJA / Raw Sheep's Milk
Orange-Guindilla Marmalade / \$10

MIXTO
Chef's Selection of 3 Cheeses / \$16

CHARCUTERÍA CURED MEATS

5J IBÉRICO DE BELLOTA / \$30

FERMIN JAMÓN SERRANO / \$9

FERMIN LOMO EMBUCHADO / \$9

JAMÓN DE PATO / \$8

BUTIFARRA CATALANA / \$7

SALCHICHÓN DE VIC / \$8

CHORIZO CANTIMPALO / \$9

FOIE AMB CONILL / Rabbit and Foie Gras
Rillette, Truffle Lavender Quince / \$12

MIXTO
Chef's Selection of 3 Meats / \$16

SOPA Y ENSALADAS SOUP & SALADS

ARROZ A LA CAZUELA Saffron Chicken Broth with Maine Lobster, Chicken, Chorizo, Rabbit, Shaved Artichoke Salad, Paprika Aioli / \$14

VERDOSA Mixed Greens, Asparagus, Green Beans, Avocado, Shaved Idiazabal Cheese, Sherry Vinaigrette / \$12

SERRANO HAM & FIG SALAD La Peral, Baby Spinach, Candied Spiced Almonds, Red Wine Poached Figs, Sherry Vinaigrette / \$14

a la planxa

MARISCOS Y PESCADOS SHELLFISH & FISH

LANGOSTA Maine Lobster / \$18 / \$36

GAMBAS Jumbo Prawns / \$12 / \$24

PEIXOS Arctic Char / \$12

VENERAS Diver Scallops / \$12

CALAMARI Point Judith Squid / \$12

PULPITO Baby Octopus / \$12

CARNES MEATS

BLACK ANGUS RIBEYE Natural Angus Beef, USA - 12oz / \$42

WAGYU "BAVETTE" Imperial Wagyu Beef, USA - 8oz / \$35

PRIME NEW YORK STRIP Natural Angus Beef, USA - 14oz / \$50

CORDERO Rack of Lamb, South Dakota \$24/ \$48

IBERICO SECRETO Iberico Pork, Spain - 8oz / \$40

CHORIZO Smoked Paprika & Garlic Sausage, Spain / \$9

MORCILLA Traditional Blood Sausage, Spain / \$10

VERDURAS VEGETABLES

RIOJA BRAISED FARRO Smoked Pecan Vinaigrette, Braeburn Apple, Currants, Spanish Feta / \$12

SETAS AL HORNO Wild Mushrooms, Confit Potato, Shallot, Truffle, Parsley / \$14

COLIFLOR AMB MOSTASSA Roasted Cauliflower, Pickled Mustard Seeds, Golden Raisins, Paprika Bread Crumbs / \$10

PATATAS CON BACALAO Olive Oil Whipped Potato, Saffron Salt Cod Cream / \$11

EMPANADA DE VERDE Plantain Empanada, Spinach, Manchego, Piquillo Artichoke Escabeche / \$10

ARROZ DE CALABAZA Calasparra Rice, Butternut Squash, Golden Raisin, Brussels Sprouts / \$12

ESCALIVADA D'ALBERGINIA Roasted Tomato, Cipollini Onions, Red Peppers Whipped Goat Cheese, Crispy Eggplant Fritters, Lavender Honey / \$14

LA MESA DE JOSE CHEF'S TASTING MENUS

\$65 PER PERSON \$85 WITH WINE PAIRING

DEGUSTACION DE LUJO CHEF'S LUXURY TASTING MENUS

\$85 PER PERSON \$125 WITH WINE PAIRING

TAPAS DE SIEMPRE TRADITIONAL TAPAS

OLIVES Arbequina, Cornicabra, Zorzalena, Gordal / \$6

BOQUERONES White Anchovies with Pine Nuts, Gordal Olive, Anaheim Peppers / \$10

TRUITA DE PATATA Spanish Omelette with Spinach, Potatoes, Saffron Aioli / \$10

PIMIENTOS DE PADRÓN Flash Fried Padrón Peppers, Salbitxada, Sea Salt / \$7

PULPO CON PATATAS Spanish Octopus, Confit Potato, Smoked Paprika / \$12

GAMBAS AL AJILLO Garlic Shrimp, Guindilla Chillies, Toast / \$10

CROQUETAS DE POLLO Roasted Chicken Croquettes, Lemon Truffle Aioli, Savoy Cabbage / \$9

DÁTILES CON ALMENDRAS Bacon-Wrapped Dates, Marcona Almonds, La Peral / \$9

ALBONDIGAS DE PUERCO Pork and Rice Meatballs, Sofrito, Marinated Guindilla Chillies / \$10

PATATAS BRAVAS Spicy Potatoes, Smoked Paprika Aioli / \$5

COCAS FLATBREADS

GAMBAS Y CHORIZO Marinated Shrimp, Chorizo Cantimpalo, Garbanzo Bean Purée, Tomato Escabeche, Manchego / \$14

CEPES Y BUTIFARRA Wild Mushrooms, Catalan Sausage, Roasted Garlic, Manchego / \$14

COSTILLAS DE TERNERA Beef Shortribs, Horseradish, Parmesan, Bacon Marmalade / \$13

COCA DE JAMON Y QUESO Goat Cheese, Béchamel, Manchego, La Peral, Serrano Ham, Fennel, Preserved Lemon Vinaigrette / \$13

FIDEOS PASTA

CONILL AMB CASTANYES Braised Rabbit Agnolotti, Truffle Chestnut Puree, Brandied Cherries, Rosemary Brown Butter / \$14

FIDEO DE PATATAS Paprika Gnocchi, Jamón Bolognese, Roasted Mushroom Escabeche, Queso de Oveja / \$14

RABO DE TORO Braised Oxtail Ravioli, Shaved Truffle, Currants, 18 Month Manchego, Tempranillo Reduction / \$16

MARISCOS Y PESCADOS SHELLFISH & FISH

PEIXOS EN SALSA VERDE Arctic Char, Salsa Verde, Lentil, Celery Root, Roasted Eggplant / \$18

BRANZINO CON ALCACHOFAS Mediterranean Sea Bass, Fennel Artichoke Barigoul / \$19

ZARZUELA DE MEJILLONES PEI Mussels, Fino Sherry Broth, Picada, Tomato, Provençal Aioli, Ciabatta / \$14

CARNES Y AVES MEATS & POULTRY

MAR I MUNTANYA Braised Pork Belly, Crispy Oyster, Pocha Bean Sofrito, Morcilla, Escarole / \$18

ROPA DE CABRA Kilgus Farms Goat Ropa Vieja, Goat Cheese, Baguette / \$14

PINTXOS MURANOS Bacon Wrapped Lamb Loin Brochettes, Onion, Brioche, Lamb Jus / \$14

PAELLAS BAKED RICE AND PASTA

PAELLA NEGRA Black Calaspara Rice, Lobster, Scallops, Clams, Octopus, and Mussels with an Artichoke Tomato Salad and Saffron Aioli Toast / \$75

PAELLA VALENCIANA Saffron Calaspara Rice, Chicken Ropa, Chorizo with an Artichoke Tomato Salad and Saffron Aioli Toast / \$42

FIDEUA DE CAMARON Angel Hair Pasta, Jumbo Prawns, Squid with a Cherry Tomato Parsley Salad and Piquillo Aioli Toast Points / \$55

COCHINILLO ASADO ROASTED SUCKLING PIG

Grilled Green Onions, Herb-Roasted Fingerlings, Espinacas a la Catalana & Rosemary White Beans

Half / \$220 Whole / \$440 Must order 72 hours in advance