

La Barra

El Vermuteo

Aceitunas aliñadas

Spanish marinated olives \$5

Patatas con Espinaler

José Andrés chips with Espinaler sauce \$5

Ostra en escabeche ahumado

Oyster pickled in a smoky escabeche sauce \$4

Boquerones en vinagre

White Spanish anchovies cured in vinegar \$13

Nuestros berberechos

Canned Spanish cockle clams in brine \$16

Navajas al natural

José Andrés canned razor clams \$20

Sardinillas

José Andrés canned Spanish baby sardines \$22

El Pica-Pica

Pan con tomate

Toasted cristal bread brushed with fresh tomato \$7

Queso Manchego curado

Raw sheep's milk cheese from Castilla la Mancha, aged 12 months \$15

Jamón Ibérico de Bellota (1 oz)

Acorn-fed Ibérico ham cured 48 months \$21

Chorizo Ibérico de Bellota

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

Salchichón Ibérico de Bellota

Acorn-fed Ibérico pork sausage cured with black pepper \$15

El Tapeo

Vaso de gazpacho

A glass of our iconic gazpacho, served with crispy croutons \$6

Croquetas de jamón

Béchamel and Ibérico ham fritters \$13

Ensaladilla rusa

Potato, carrots, and green peas salad with mayonnaise and Spanish canned tuna \$13

Tortilla de patatas "Casa Dani"

Spanish omelet made with confit potatoes and caramelized onions \$10

Gambas al ajillo

Red shrimps confited with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine \$16

Pulpo a la Gallega

Boiled Spanish octopus served with mashed potatoes, extra virgin olive oil and paprika \$16

Pincho Moruno de pluma Ibérica

Acorn-fed Ibérico pork grilled skewer, served with pan con tomate \$20

Los calamares de la Plaza Mayor

Fried battered squid, Andalusie style \$13

Ensaïmada planchada

Grilled Majorcan style pastry stuffed with spreadable chorizo, Mahón cheese and honey \$14

Para Acabar

Mejillones a la marinera

Steamed mussels with tomato sauce \$15

Garbanzos con bacalao

Chickpeas and spinach stew with confited Spanish cod and soft boiled egg \$18

Carrilleras de cerdo

Pork cheeks stew with olive oil potato purée \$23

Albondigas Ibéricas con tomate

Ibérico pork meatballs with tomato sauce and fried potatoes \$16

Postres

Tarta de queso

San Sebastian "burnt" style goat cheesecake \$7

Flan al estilo "Mamá Marisa"

Traditional Spanish caramelized egg custard inspired by José Andrés' mother's recipe \$7

Pera al vino

Pear poached in red wine, yogurt whipped cream, caramelized puff pastry \$7

Sides

Alioli \$1

Brava sauce \$1

Spanish bread \$2