

# DESSERTS

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## PIÑA BORRACHA

Pineapple compressed with rum, brown sugar and mint 22

## PROFITEROLE

Cream puff glazed with dark chocolate, caramel ice cream and white chocolate ganache 20

## CHILI MANGO & PEANUT BUTTER TART

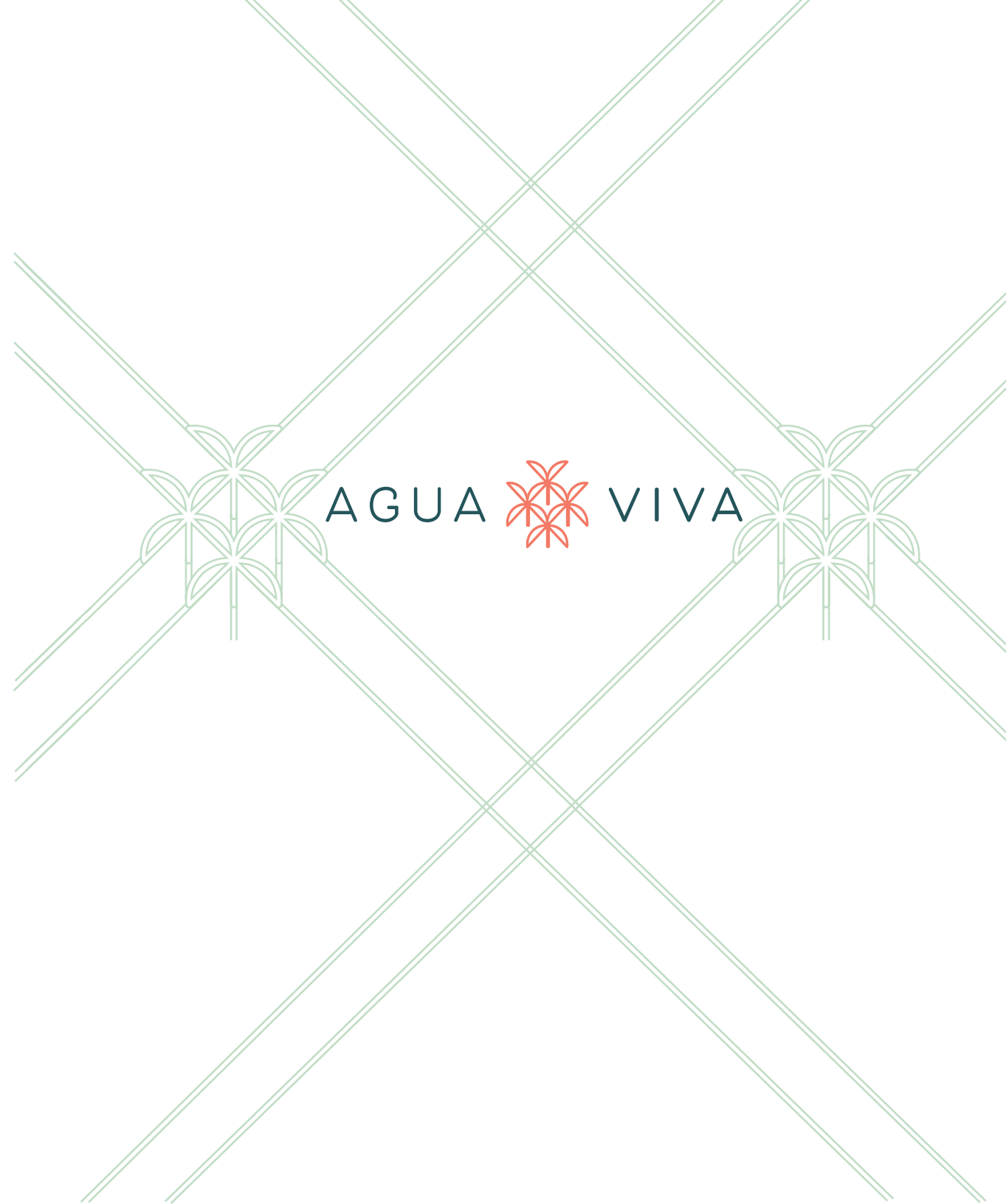
Chili mango sorbet, peanut butter diplomat, fresh macerated mango 20

## PIZZELLE SANDWICH

Vanilla cream, pecan praline, coffee ice cream 20

A RESTAURANT BY CHEF JOSÉ ANDRÉS  
[joseandres.com](http://joseandres.com)

\* Please, be aware that consuming raw or undercooked food increases your risk of foodborne illness.



## RAW & SIMPLE

### FOR ONE OR MORE

#### OCEAN'S BOUNTY\*

Oysters on the half shell, King crab salpicon, tuna ceviche 38 *per person*

#### OYSTERS

*by the half dozen 27 | by the dozen 52*  
Mignonette, Josés hot sauce, fresh citrus

#### AHI POKE\*

Macadamia nuts, radish, onion, seaweed, with a soy sauce dressing 26  
*Make it a poke bowl with sushi rice 5*

#### HAMACHI TIRADITO\*

Aji amarillo, jicama, bell pepper, red onion, micro cilantro 26

#### PERUVIAN SCALLOPS\*

Yuzu kosho, fresno chili, pineapple, rum 34

#### "BUILD YOUR OWN" HANDROLLS\*

Nori, shiso, rice, avocado, fresh wasabi, ginger, soy, furikake

*Choice of:*

Salmon 24 / Tuna 24 / Hamachi 24 / Eggplant 20  
Selection of Three 28

## FOR THE TABLE

#### GAZPACHO ESTILO ALGECIRAS

Spanish chilled tomato soup with cucumbers, green peppers, sherry vinegar 14

*Add lobster 10*

*Add king crab 12*

#### EMBUTIDOS

Chef's selection of dried cured meats, apricots, Marcona almonds and pan con tomate 38

#### CHEESES

Chef's selection of Spanish cheeses, apricots, Marcona almonds and pan con tomate 32

#### PATATAS BRAVAS\*

Fried potatoes, spicy tomato sauce and alioli 16

#### CROQUETAS DE CANGREJO\*

Creamy jumbo lump crab fritters served with tartar sauce 24

#### ROOT VEGETABLE CHIPS

Yogurt espuma, tamarind reduction, star anise 20

#### LAFFA AND CARROT

Stone oven baked pita served with house-made carrot hummus 18

#### TZATSIKI

Romaine, radicchio and endive, Greek yogurt, cucumbers, dill 20

#### GRILLED SKEWERS

*two pieces per order*

Chicken Thigh\* hummus, cumin, cilantro 20

Beef Tenderloin\* miso, garlic chips 24

Shrimp\* tzatziki, pickled red onion 22

Trumpet Mushroom soy, ginger, daikon 18

## SALADS

#### SPRING

Farmers' market lettuce, snap peas, pickled red onion, crispy shallot, garlic chip, piparra peppers, fermented black bean dressing 24

#### ORGANIZED CAESAR\*

Romaine and boquerones wrapped in jicama, egg yolk sauce, parmesan cheese 18

#### SOBA

Chilled soba, spiralized vegetables, scallions, mushrooms, fresh wasabi, spicy tuna-soy dressing 26  
*Add octopus 10*

## SANDWICHES

#### BEEFSTEAK TOMATO SANDWICH

Beefsteak tomato, lettuce, pickled red onions, herb caper mayo, brioche bun 26

#### SMASHED TXULE BURGER\*

Aged Ribeye burger, American cheese, piparra peppers, brava alioli, brioche bun 32

#### CHILLED MAINE LOBSTER ROLL\*

Lobster, chives, pickled celery, served with lemon, brioche bun 34

*Choice of Salad or Fries*

## MAIN COURSE

#### GRILLED OCTOPUS

Potato espuma, chorizo oil, fried garlic 38

#### POLLO AL AJILLO

Half Roasted Mary's Farm Chicken, olives, piparra peppers, mojo rojo, labneh, ajillo jus, served with charred lemon 42

### TO SHARE

#### SEA BREAM\*

Whole Seabream prepared your way: whole fried, mojo verde, olive alioli, citrus. 94

#### GRILLED RIBEYE\*

12 ounce Aspen Ridge Farm ribeye, peewee potatoes, dijonaise 72

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