

# Josefina

## SNACKS

<b>NUTS</b> marcona almonds   EVOO   sea salt gf, vg	6	<b>CHISTORRAS</b> salsa cruda   paprika aioli gf	10
<b>OLIVES BOWL</b> manzanilla   gordal   cuquillo   arbequina gf, vg	6	<b>PLATO DE QUESO</b> nieve de cabra   manchego v	16
<b>PAPITA BRAVA</b> yukon gold   salsa brava   aioli   manchego gf, v	6	<b>TABLA MIXTA</b> 100% acorn-fed Ibérico ham   chorizo   salami	30
<b>BREAD &amp; BUTTER</b> crystal bread   butter   sea salt v, vg	7	<b>JAMON IBÉRICO</b> 100% acorn-fed Ibérico ham	28

## TAPAS

<b>PAN DE TOMATE</b> crystal bread   ripe tomato   garlic anchovy   boquerón	8	<b>CAMARONES AL AJILLO</b> shrimp   garlic   sherry vinegar   ciabatta	19
<b>GILDA DUO</b> cornichon   piparra   cured hamachi   chimichurri   boquerón   anchovy	8	<b>FRIED CUTTLEFISH</b> squid ink aioli   house paprika blend	14
<b>BACALAO FRITO</b> battered cod   tartar sauce	14	<b>SALPICÓN DE MARISCOS</b> octopus   shrimp   peppers   red onion piquillo cocktail sauce   torched avocado	21
<b>CARPACCIO DE PULPO A LA GALLEGA</b> potato pavé   octopus carpaccio   smoky paprika aioli   arbequina	20	<b>RABO DE TORO DUMPLINGS</b> oxtail   sous vide yolk   truffle caviar	16

\*Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have a medical condition. 3% is added to all checks in support of our care & craft fund. 20% gratuity will be automatically added to parties 6 or more. Please alert your server of any allergies or dietary restrictions.

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## FROM THE GARDEN

<b>TOMATO TARTAR</b>	15	<b>CÉSAR IBÉRICO</b>	19
gazpacho andaluz   paprika bread chips   balsamic pearls   EVOO		baby romaine   manchego   jamón ibérico de bellota   anchovy	
<b>ENSALADA FRESCA</b>	12	<b>BURRATA &amp; BELLOTA</b>	15
tomato   avocado   bibb lettuce   picual   black pepper   maldon salt   paprika		burrata   jamón ibérico de bellota   confit tomato   crouton   balsamic pearls   pedro ximénez vinegar	
<b>WILD MUSHROOMS</b>	14		
garlic butter   cured yolk   chives			

## RICES

<b>IBERIAN RICE</b>	75
ibérico lamb chop   caramelized onion   goat cheese   butternut squash	
<b>VALENCIAN STYLE PAELLA</b>	48
bone-in chicken   flat green beans   saffron *Contains pork	
<b>DUCK RICE</b>	52
duck magret   carrot cream   pickled vegetables   chives	
<b>SEAFOOD RICE</b>	58
prawn   scallop   shrimp   baby octopus   citrus aioli	
<b>VEGETABLE RICE</b>	38
roasted seasonal vegetables   cauliflower purée   carrot cream   chimichurri	

## MAINS

<b>TXULETÓN</b>	148
36oz bone-in ribeye   house rub   chimichurri	
<b>OCTOPUS</b>	44
romesco   chickpea stew	
<b>IBÉRICO PORK</b>	48
confit ibérico pork   mashed potato   oloroso demi-glace	
<b>BURGER</b>	28
8oz burger   mahón   thick cut bacon   ciabatta   paprika aioli   fries	

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