# LUNCH LIKE A SPANIARD!

Available until 2:30 PM



# **FLAUTAS**

Long, thin crispy bread brushed with tomato and extra virgin olive oil served with your choice of gazpacho, daily soup, mixed green salad or José Andrés Chips

Jamón serrano 8

Jamón serrano and Manchego cheese 10

Jamón ibérico de bellota 18

Lomo ibérico de bellota 15

#### José's tuna salad

A flauta of preserved tuna, mayonnaise, shallots and hard boiled egg on flauta bread 11.5

# SOPAS

#### Sopa del día

Chef-selected soup of the day 10

#### Remolacha gazpacho\*

A chilled soup with red beets, tomato, peppers, cucumber, vinegar, bread and garlic 8.5

# ENSALADAS Y TORTILLA

#### Ensalada de pipirrana

Cucumbers, peppers and tomatosalad with chicken 9 with tuna 11

## Ensalada de temporada con cítricos

Seasonal salad with citrus and goat cheese 10

#### Tortilla del día\*

Seasonal Spanish omelette with fresh market ingredients 7.5

# SANDWICHES

All lunch sandwiches are served with your choice of gazpacho, daily soup, mixed green salad or José Andrés Chips

### Vegetable

Roasted peppers, onion, spinach and Manchego cheese on ciabatta bread, served with romesco 9

#### Roasted lamb

Thinly-sliced roasted lamb topped with a salad of tomatoes and olives on ciabatta bread with alioli 10

#### 'JLT'

Jamón ibérico, lettuce, tomato, Manchego cheese and mayonnaise on a fresh brioche 10

#### Grilled cheese

Grilled Manchego, Valdeón and goat cheese with truffle oil on rustic bread, served with honey alioli 10

### Fútbol club Barcelona

Thinly sliced chicken and friedchicken breast, bacon, lettuce, tomato, piparra peppers and mustard-mayonnaise 10

#### Bocata del día\*

Ask your server for today's seasonal sandwich selection 10

# PLATO RECOMENDADO

#### Arroz a la cubana

Sautéed rice served with tomato, bacon and organic free range fried egg 12

<sup>\*-</sup>Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus areavailable for guests with certain allergies and dietary restrictions. Please ask your server.

# ALMUERZO RÁPIDO

Lunch in an hour, the José way! 20 per person Add a glass of sangria 25 per person

BY JOSÉ ANDRÉS

Choose one from each section

## Cono de salmón crudo con huevas de trucha\*

Salmon tartare and trout roe cone

# Cono de queso de oveja con membrillo

Sheep's milk cheese and quince paste cone

# Endibias con queso de cabra, naranjas y almendras

Endives with goat cheese, oranges and almonds

## Empedrat de mongetes

Traditional catalan bean salad with tomates, onions, black olives and sherry dressing

### Tortilla de patatas

Traditional Spanishomelette

## Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

# DESSERT

#### Flan

A classic Spanish custard

# Remolacha gazpacho\*

A chilled soup with red beets, tomato, peppers, cucumber, vinegar, bread and garlic

#### Pan con tomate

Toasted slices of rustic bread brushed with fresh tomatoes

#### Croquetas de pollo

Traditional chickenfritters

## Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

#### Mejillones al vapor

Steamed mussels with bay leaf and olive oil

#### Pan con chocolate

Chocolate custard

<sup>\*-</sup>Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Pleaseask your server.