

JOYA

LATIN TAPAS

marinated olives

4

papas bravas

yukon gold potatoes, pimenton, garlic aioli

4

guacamole & new world chips

plantain, gold sweet potato, peruvian purple sweet potato & taro root chips

7

sun-dried tomato tapenade

marinated spanish olives, white beans dip

8.5

fried calamari with chile salt

with cilantro aioli

10

croquetas

potatoes, pasilla peppers, english peas, smoked mozzarella cheese

6.5

tortilla española

egg, roasted bell peppers, sweet onions, oaxaca cheese & yukon gold potatoes

9

grilled spanish chicken skewer

shaved fennel, tomato

8.5

dungeness crab cakes

two crab cakes, pequinillo peppers, corn, ginger chipotle aioli

13

ahi tuna tartare

avocado, jicama, lemon, serrano chili essence

13.5

octopus excabeche

tender octopus grilled then marinated with capers, preserved lemons, garlic, sherry vinegar & spanish e.v. olive oil

12

ceviche

raw seafood cured in citrus, choice of: mango chili snapper, coconut rock shrimp & bass, or blood orange & mexican bay scallops
9.5 ea / 21 sampling of all three

kobe beef mini-burgers

three mini-burgers, oaxaca cheese, soria pork chorizo, chipotle mayonnaise

11

braised short rib tacos

three tacos with jicama salsa, horse radish cream

9.5

mexican empanadas

two spiced pork, green aji sauce 9.5

two spinach & cheese, mango chile sauce 9

chipotle chicken sopes

two sopes with roasted pulled chicken in chipotle tomato sauce, pimenton crema

9

warmed herbed goat cheese

fire-roasted roma tomato sauce

9

flamenco eggs

ragoût of bell peppers, yellow onions, eggplant & pork chorizo, garlic sherry vinegar, with a fried egg

9

sautéed gambas

sautéed prawns with chorizo & pimenton crema

10.5

steamed mussels with chorizo

white wine, sweet onion, pork chorizo, cilantro

9

seared spanish sausages

cantimpalitos, morcilla, butifarrita

9

charcuterie assortment

serrano ham, lomo embuchado, pork chorizo soria & salchichon charcuterie, with pickled nopales

9.5

cheese plate

marinated queso fresco, valdeón, manchego & urgelia, served with membrillo el quote, black truffle honey, red wine marinated bing cherries & poached apricot with chili flakes

12.5

latin tapas sampler

chef roux's selection of latin tapas

22

SOPA Y ENSALADAS

caramelized plantain soup

jicama salsa, cilantro oil
8

warm spinach salad with wild mushrooms

tossed with shaved red onions, cherry tomatoes,
queso fresco in aged sherry vinaigrette
10.5

joya salad

mixed greens, cherry tomatoes, shaved fennel,
shaved red onions, aged sherry vinaigrette
8

romaine salad

spanish boquerone anchovy
8.5

ENTRADAS

sopa de mariscos

mussels, manila clams, tiger prawns, bay scallops & saffron broth
23

plantain crusted salmon

sautéed spring garlic, snap peas
17

ponzu marinated walu

pan roasted pacific walu, served with coconut rice
25

crispy bronzino ala veracruzana

roma tomatoes, onions, olives, capers & yukon gold potatoes
27

jerk-marinated fulton valley chicken

half chicken, nicaraguan vegetable medley
17

grilled lamb skewer

arroz con gandules, salsa roja, tortillas
24

argentinean-style hanger steak

grilled 10 ounce hanger steak, yucca fries, peruvian green aji
26

cuban spiced pork tenderloin

sweet potato purée, chipotle pork jus with onion compote
18

paella clásica (serves two)

saffron rice, mussels, chicken, clams, scallops, gambas, calamari, pork chorizo, english peas
46

paella vegetariana (serves two)

saffron rice, broccoli, artichoke hearts, grilled squash, portobello mushrooms, fennel, fava beans
28

PARA ACOMPAÑAR

annatto rice 4
yucca fries 5

arroz con gandules 6.5
mixed spring beans 5.5

grilled asparagus 5.5
sautéed spinach 6.5

house-made tortillas 3
sweet potato purée 4