

JOYA

LATIN TAPAS

papas bravas

yukon gold potatoes, pimenton,
with garlic aioli
4

guacamole & new world chips

plantain, gold sweet potato, peruvian purple
sweet potato & taro root chips
7

fried calamari with chile salt

with cilantro aioli
10

yucca fries

with chipotle aioli
5

sautéed organic baby spinach

with toasted pine nuts & raisins
6.5

asparagus ala plancha

with serrano ham tapenade
7

mushrooms al ajillo

sautéed with fresh shallots and thyme
8

croquetas

potatoes, pasilla peppers, english peas,
smoked mozzarella cheese
6.5

warmed herbed goat cheese

fire-roasted roma tomato sauce
9

grilled spanish chicken skewer

shaved fennel, tomato
8.5

dungeness crab cakes

two crab cakes, pequillo peppers, corn,
ginger chipotle aioli
13

ahi tuna tartare

avocado, jicama, lemon, serrano chili essence
13.5

ceviche

raw seafood cured in citrus, choice of:
mango chili red snapper, coconut rock shrimp &
bass, or halibut with roasted tomatillos
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, horseradish cream
9.5

mexican empanadas

two spiced pork, green ají sauce 9.5
two spinach & cheese, mango chile sauce 9

chipotle chicken sopes

two sopes with roasted pulled chicken in chipotle
tomato sauce, pimenton
9

tortilla española

egg, roasted bell peppers, sweet onions, oaxaca
cheese & yukon gold potatoes
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
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,
served with pickled nopales
9.5

cheese plate

marinated queso fresco, valdeón, manchego &
urgelia, served with membrillo el quiote, 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

gazpacho

soup of balakian farms heirloom tomatoes,
fresh guacamole, basil oil
10.5

warm spinach salad with wild mushrooms

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

joya salad

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

heirloom tomato salad

balakian farms heirloom tomatoes, shaved red
onions, queso fresco, preserved lemon vinaigrette
12.5

ENTRADAS

pan seared salmon with roasted poblano beurre blanc

warm arugula salad, yukon gold potatoes, bacon
17

ponzu marinated walu

pan roasted pacific walu, served with coconut rice
25

grilled alaskan halibut with heirloom tomatoes

balakian farms heirloom tomatoes, anchovy oil & fresh fennel salad
28

jerk-marinated fulton valley chicken

half chicken, nicaraguan vegetable medley of chayote, pineapple and raisins with chipotle jus
17

coffee rubbed kobe sirloin skewers

arroz con gandules, house-made tortillas, spanish bbq sauce
27

argentinean-style hanger steak

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

cuban braised pork shoulder

sweet potato puree, 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

arroz con gandules 6.5

coconut rice 4

house-made tortillas 3