

# 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**

balakian farms tomatoes fresh guacamole,  
& basil oil  
10.5

### **joya salad**

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

### **warm spinach salad with wild mushrooms**

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

### **salmon cakes salad**

frisee, baby spinach, arugula, chile arbol  
& bacon vinaigrette  
13

### **peruvian spiced ahi tuna nicoise**

persian cucumbers, tomatoes, wild arugula,  
spanish olives, fried soft boiled egg  
14

### **grilled hanger steak & ají salad**

wild arugula, frisée, red endive, preserved  
lemon dressing  
13.5

## SANDWICHES

---

### **cuban sandwich**

slow braised marinated pork, caramelized red  
onion, black forest ham, dijon mustard  
12

### **walu fish sandwich**

pan seared walu with romesco remoulade,  
baby arugula, on toasted sweet bun, served  
with sweet potato fries  
11.5

### **ajillo-marinated chicken sandwich**

grilled fulton valley chicken, crispy bacon,  
oaxacan cheese, avocado, chipotle aioli  
12

### **'joya' vegetarian burger**

chickpeas, pickled cucumber, sweet onions,  
roasted squash & cascabel harrissa aioli, served  
with sweet potato fries  
11

## ENTRADAS

---

### **salmon with roasted poblano beurre blanc**

pan-seared salmon, warm arugula salad,  
yukon gold potatoes, bacon  
17

### **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, fresh tortillas, spanish bbq  
26

### **braised pork shoulder**

caramelized onions, chipotle pork jus, arroz con  
gandules, served with house-made tortillas  
18

## PAELLAS

---

### **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 mushroom, fennel, fava beans  
28

## PARA ACOMPAÑAR

---

annatto rice 4

arroz con gandules 6.5

house-made tortillas 3

