

JOYA

LATIN TAPAS

papas bravas

pimenton, garlic aioli
7

guacamole & new world chips

plantain, gold sweet potato,
yam & taro root chips
12

fried calamari with fresno chile salt

with cilantro aioli
14

yuca fries

honduran yuca with chipotle aioli
7

boquerones & pimientos

white spanish anchovies, piquillo peppers,
kalamata olives, cilantro pesto
& balsamic vinegar reduction
14

stuffed jalapeño peppers

serrano ham, yucca, goat cheese,
oaxaca cheese
10

queso fundido

oaxacan & mozzarella cheese 'fondue' melted
with chorizo, pasilla peppers, jalapeño, & onions
12

spanish morcilla 'blood sausage'

caramelized onion, goat cheese & almonds
12

bacon-wrapped medjool dates

dates stuffed with manchego cheese, served
with zesty roasted garlic pepper sauce
13

dungeness crab cakes

two crab cakes, pasilla peppers,
corn, ginger chipotle aioli
15

ahi tuna tartare

avocado, ponzu glaze, lemon,
serrano chili essence, fresh mango
17

ceviche*

raw seafood cured in citrus, choice of:
local rock cod 'ecuadorian' style,
mexican bay scallop 'aguachile', or
ceviche mixto (combination of shrimp & octopus)
11 ea / 30 sampling of all three

kobe beef mini-burgers

three mini-burgers, oaxacan cheese,
soria pork chorizo, chipotle mayonnaise
12

braised short rib tacos

three tacos with jicama salsa, horseradish cream
11

latin empanadas

three; pulled pork, potato, adobo aioli 10
three; vegetable, poblano pepper, onions,
zucchini, mushrooms, carrots, oaxaca cheese,
avocado-jalapeño sauce 10
❖ or two of each 12

chipotle chicken tostadas

two tostadas with roasted pulled chicken in
chipotle tomato sauce, pimentón crema
10

pulpo a la parrilla

grilled spanish octopus, oven roasted spaghetti
squash, pasilla peppers, smoked paprika,
& cranberry habanero glaze
18

caramelized brussels sprouts

roasted garlic, lemon zest,
niman ranch smoked pork belly
9

seafood al ajillo

gulf of mexico shrimp, clams, mussels, garlic,
pimento, worcestershire and lemon
17

cantimpalito chorizo corndogs

venezuelan slaw, mustard cheese
10

pintxos de cordero

andalucian spicy lamb skewers, tomato chili jam
16

artisan cheese plate

valdeón, manchego, urgelia & marinated
queso fresco, served with membrillo el quijote,
poached apricot with chili flakes, red wine
marinated bing cherries and black truffle honey
17

charcuterie assortment

serrano ham, lomo embuchado, salchichon,
soria pork chorizo, served with pickled nopales
17

joya tapas sampler

chef's choice selection of latin tapas
28

SOPA y ENSALADAS

chicken tortilla soup

farm-raised chicken soup with hand-cut tortilla chips, oaxaca cheese, & cilantro
12

mixed greens salad

cherry tomatoes, shaved fennel, shaved red onions, aged sherry
vinaigrette dressing
10

joya cobb salad

romaine lettuce, serrano ham, hard-boiled egg, cherry tomatoes, red radishes,
queso fresco, tortilla chips, cotija-jalapeño dressing
13

pear & beets salad

organic arugula, frisee, roasted bosc pears, red beets, spiced pumpkin seeds,
manchego cheese served with apple-thyme vinaigrette
13

ENTRADAS

pan fried skuna bay salmon

organic green lentil, kale, roasted fennel, squash & tomato-jalapeño salsa
28

camarones a la veracruzana

gulf of mexico shrimp, tomato & mixed peppers salsa, olives, roasted potatoes, & cilantro
26

yucca & cheese arepas

grilled seasonal vegetables, queso fresco, avocado cream & salsa criolla
18

organic mary's chicken mole

oaxacan-style chocolate-chile mole (nut free) served with baked plantains,
grilled onions & sesame seeds
23

argentinean-style hanger steak

grilled 10 oz hanger steak, yuca fries, cilantro chimichurri
30

paella clásica (serves two)

saffron rice, mussels, chicken, clams, scallops, gambas, calamari, pork chorizo
bell peppers, and english peas
40

vegetarian paella (serves two)

saffron rice, roasted red onions, piquillo peppers, english peas, bell peppers,
zucchini, acorn squash, mushrooms & asparagus
32

PARA ACOMPAÑAR

fried plantains 6 asparagus 8 char-roasted peppers 6 kale & lentils 6
mushrooms & nopales al ajillo 7