

# JOYA

## LATIN TAPAS

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### **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

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### 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, cherry tomatoes, red radishes, hard boiled egg, queso fresco, tortilla chips, roasted cotija-jalapeño dressing  
13

### pear & beets salad

organic arugula, frisse, roasted bosc pears, red beets, spiced pumpkin seeds, manchego cheese & apple-thyme vinaigrette  
13

### salmon cakes salad

organic frisée, arugula, with a chile arbol and bacon vinaigrette dressing  
15

### peruvian spiced ahi tuna niçoise

persian cucumbers, tomatoes, wild arugula, spanish olives, fried soft boiled egg  
18

## SANDWICHES

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### open faced grilled steak sandwich

argentinean-style hanger steak, fried egg, chive goat cheese, green aji on toasted ciabatta, served with frisée and arugula salad  
16

### cuban sandwich

slow braised marinated pork, caramelized red onion, cheese, black forest ham, dijon mustard, served with seasonal fruit salad  
14

### crispy red snapper fish sandwich

on brioche bun, chipotle coleslaw, avocado, tomato, with sweet potato fries  
13

### ajillo-marinated chicken sandwich

grilled fulton valley chicken, crispy bacon, oaxacan cheese, avocado, chipotle aioli, served with seasonal fruit salad  
13

### 'joya' vegetarian burger

chickpeas, pickled cucumber, red onions, roasted squash & cascabel-harissa aioli, toasted brioche, with sweet potato fries  
12

## ENTRADAS

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### pan fried skuna bay salmon

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

### organic mary's chicken mole

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

### yucca & cheese arepas

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

### camarones a la veracruzana

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

## PAELLAS

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### 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, belle peppers, acorn squash, zucchini, mushrooms & asparagus  
32

## PARA ACOMPAÑAR

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grilled asparagus 8

char-roasted peppers 6

mushrooms & nopales al ajillo 7

kale & lentils 6

fried plantains 6

