

# SANGRIA HOUR

5:30 PM – 7 PM



## COCKTAIL

### Spanish Bramble

Rosemary infused Ketel One vodka, lemon, honey, blackberry liqueur, lavender bitters 8

## SANGRIA

6 by the glass

### Sangría de vino tinto

## BEER

6 by the glass

### Estrella Damm Lager

## WINE

8 by the glass

### Garnacha de Fuego Bodegas Ordonez, Garnacha 2016 Calatayud

### Perplejo Bodegas Álvarez Diez, Verdejo 2018-Rueda

### Clarete Bodegas Ontañon, Viura, (Tempranillo) 2018-Rioja

## TAPAS

5 each

### Endibias con huevo de salmón ahumada

Endive leaves filled with goat cheese, oranges, almonds and smoked salmon roe

### Aceitunas marinadas con queso Manchego

Spanish style marinated olives with Manchego cheese

### Patatas bravas

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

### Croquetas de pollo

Traditional chicken fritters

### Coca escalivada y anchoa

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cipolini onions, and Spanish anchovy

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic