

LUNCH LIKE A SPANIARD!

25 per person



Choose one tapa from each section

Gazpacho temporal

Seasonal Spanish chilled soup

Ensalada verde *

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing

Endibias

Endives with goat cheese, oranges and almonds

Manzana con hinojo

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Croquetas de pollo

Traditional chicken fritters

Buñuelos*

Salt codfish deep-fried with honey aioli

Patatas bravas*

A Jaleo favorite with spicy tomato sauce and aioli

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

Vieira con calabaza*

Scallop with butternut squash purée and pumpkin seeds

Mini pepito de ibérico*

Spanish mini burger made from the legendary, acorn-fed, black footed ibérico pigs of Spain with ibérico bacon

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo

Grilled chicken thigh, ajillo sauce and black garlic

Butifarra asada*

Grilled Catalan pork sausage

Carne asada*

Grilled hanger steak with piquillo pepper confit

Salmon con pisto Manchego*

Salmon with seasonal vegetables and tomato sauce

Add paella

Please inquire with your server about which paella is featured today 7

*--Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server. Menu items subject to seasonality and availability.

SANDWICHES

Spanish Sandwiches with toasted crystal bread.

Choice of green salad with anchovy, gazpacho or Jose's chips \$18

Jamón y queso*

Jamón ibérico, tomato fresco and Manchego

JLT *

Jamon ibérico, lettuce and tomato

Bikini*

Toasted ham and coppa ibérico sandwich with spiced mustard alioli

Queso*

Melted Caña de Cabra, Manchego and La Peral cheese with honey alioli

José's Tuna*

Conserved tuna, mayonnaise, shallots, hardboiled egg and piparra peppers

Verduras

Grilled vegetables, San Simon cheese, romesco

MORE TAPAS

Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

Pasamontes Manchego*

(D.O. Manchego, La Mancha)
A sweet and tangy sheep's milk cheese 9

Anchoas Españolas

Don Bocarte Spanish anchovies 8.5

Aceitunas rellenas y aceitunas

'Ferran Adrià'
Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

Selección de embutidos

José's selection of ibérico fermín 30

Add hand carved ibérico de bellota 15

Jamón ibérico de bellota Fermín

Hand-carved, cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 35 per oz

Selección de quesos por José *

José's selection of Spanish cheeses 28

Dátiles

Fried bacon-wrapped dates served with an apple-mustard sauce 14

Croquetas espinacas

Spinach fritters with pinenuts, raisins and apples 12

Rollitos murcianos*

Fried and rolled dough filled with chorizo and potato with mustard alioli 12

Pulpo a feira Maestro Alfonso

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Ensalada xato *

Salad of conserved Spanish tuna, mixed greens, toasted almonds, black olives, tomatoes and hard boiled egg, with romesco and sherry dressing 15

Chuleta asada*

20-oz grilled all natural, grass-fed, bone-in ribeye with confit piquillo peppers 75

Secreto ibérico bellota*

It's a secret! Skirt steak from the legendary black-footed ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli 85

SANGRIA DE VINO TINTO O CAVA

Our version of red or sparkling sangria

By the glass 12 | Half carafe 30/38 | Full carafe 55/60

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GIN & TONICS

The best gin and tonics you'll ever have...

Ultimate

Hendrick's Gin, Fever-Tree Indian Tonic, makrut leaf, juniper, lemon, lime 20

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint 20

Mediterranean

Gin Mare, Fever-Tree Mediterranean tonic water, lemon, lime, thyme 20

BEER

Bottle

Moritz Barcelona Lager, ES 8

Augustiner Bräu München

Helles Lager, DE 10

Boulevard Brewing Co.

Farmhouse Ale, MO 10

Trabanco Dry Sidra, ES 32

Evil Twin Falco IPA, 12

Montseny Mala Vida

Imperial Stout, ES 15

Draft

Able Baker Test Site Saison, NV 10

Estrella Damm Barcelona

Lager, ES 9

Teneya Creek Hefeweizen, NV 9

Teneya Creek Gypsy Fade, NV 9

Tenaya Creek Bonanza Brown, NV 9

NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Topo Chico 6

Pepsi, Diet Pepsi, Sierra Mist 6

WINES BY THE GLASS

Espumoso / Sparkling

2015. **25th Anniversary Cuvée José**, Raventós i Blanc, Conca 16

2016. **De Nit Rosé**, Raventós i Blanc, Conca 18

Blanco / White

2017. **Aizpurua**, Bodega Aizpurua, Txakolina, *Hondarrabi Zuri* 15

2016. **Mironia**, Bodegas Peñafiel, Rueda, *Verdejo* 15

2016. **Etiqueta Ambar**, Granbazán, Rias Baixas, *Albariño* 16

2016. **Jorn Nou**, Altavins, Terra Alta, *Garnacha Blanc, (Blend)* 16

2015. **Monopole Clásico**, CVNE, Rioja, *Viura, (Palomino)* 16

2015. **Hacienda de Arinzano**, V.P. Pago Arinzano, *Chardonnay* 17

Rosado / Rosé

2017. **Clarete**, Bodegas Ontañón, Rioja, *Viura, (Tempranillo)* 13

2016. **Giné Rosat**, Buil & Giné, Priorat, *Garnacha, (Merlot)* 13

Tinto / Red

2016. **Eiras dos Mouros**, Casal de Armán, Ribeiro, *Caiño Longo, (Blend)* 15

2015. **12 Meses**, Bodegas Juan Gil, Jumilla, *Monastrell* 15

2015. **Embruix**, Vall Llach, Priorat, *Garnacha, (Blend)* 16

2016. **Ultreia St. Jacques**, Raúl Pérez, Bierzo, *Mencía* 16

2013. **Caliza**, Marqués de Griñón, V.P. Pago Valdepusa, *Syrah, (Blend)* 16

2014. **Vara y Pulgar**, Alberto Orte, V.T. Cadíz, *Tintilla* 16

2014. **Marqués de Murrieta Reserva**, Rioja, *Tempranillo* 18

2005. **El Pedrosal Reserva**, Perez Pascuas, Ribera del Duero, *Tempranillo* 20

2014. **Selección Especial**, Abadía Retuerta, V.T. Castilla y León, *Tempranillo, (Blend)* 23