

# 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

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## **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

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## **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

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## **Add paella**

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

## **Endibias**

Endives with goat cheese, oranges and almonds

## **Manzana con hinojo**

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

## **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

## **Carne asada\***

Grilled hanger steak with piquillo pepper confit

## **Salmón con pisto Manchego\***

Salmon with pisto manchego and tomato sauce

\*--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 jamón serrano 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 Pils, NV 9

Teneya Creek Gypsy Fade, NV 9

Teneya Creek Bonanza Brown, NV 9

## NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Club Soda, 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

2016. **Sanda Verde**, Bodega Sanda, Godello, Bierzo 14

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

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

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

2016. **Jorn Nou**, Altavins, Terra Alta, Garnacha Blanc, Chardonnay 16

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

2014. **Hacienda de Arinzano**, Arinzano, Chardonnay 17

### Rosado / Rosé

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

2015. **Nabal**, Bodegas Nabal, Ribera del Duero, Tempranillo, Garnacha, Albillo 13

### Tinto / Red

2016. **Eiras dos Mouros**, Casal de Armán, Ribeiro, Caiño, Brancellao, Sousón 15

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

2015. **Embruix**, Vall Llach, Priorat, Garnacha, Cabernet, Syrah, Merlot 16

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

2012. **Flor de Vetus**, Toro, Tinta Fino 16

2012. **Caliza**, Marqués de Griñón, Syrah, Petit Verdot, D.O.P Valdepeña 16

2013. **Marqués de Murrieta Reserva**, Rioja, Tempranillo 18

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

2014. **Selección Especial**, Abadía Retuerta, Tempranillo, Cabernet, Syrah 23