

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 romesco*

Scallop with romesco sauce and shaved Marcona almonds

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

Salmón 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

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

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

Evil Twin Falco IPA, 12

Montseny Mala Vida
Imperial Stout, ES 15

Trabanco Dry Sidra, ES 32

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 Bonanaza 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

25th Anniversary Cuvée José

Raventós i Blanc, *Xarel-lo*, (Blend)
2015 Conca 17

De Nit Rosé Raventós i Blanc, *Xarel-lo*,
(Blend) 2016 Conca 18

Blanco / White

Aizpurua Txakoli, *Hondarrabi Zuri* 2017
Getariako Txakolina 15

Etiqueta Ambar Granbazán, *Albariño*
2017 Rias Baixas 16

Godelia, *Godello*, (*Doña Blanca*) 2016
Bierzo 16

Monopole Clásico CVNE, *Viura*, (*Palomino*)
2014 Rioja 16

Quinta Apolonia Belondrade y Lurton,
Verdejo 2016 V.T. Castilla y León 16

JornNou Altavins, *Garnacha Blanca*, (Blend)
2016 Terra Alta 17

Rosado / Rosé

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

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

Tinto / Red

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

El Retorno Alzania, *Garnacha* 2014
Navarra 16

Embruix Vall Llach, *Garnacha*, (Blend) 2016
Priorat 16

Ultrera St. Jacques Raúl Pérez, *Mencia*
2016 Bierzo 16

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

Caliza Marqués de Griñón, *Syrah*, (Blend)
2013 V.P. Pago Valdepusa 17

Ontañón Reserva, *Tempranillo*, (*Graciano*)
2010 Rioja 18

Dominio de la Abadesa Crianza,
Tempranillo 2014 Ribera del Duero 20

Selección Especial Abadía Retuerta,
Tempranillo, (Blend) 2014
V.T. Castilla y León 22