

Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs.

¡BUEN PROVECHO!
'Hey, you're here! So start eating...'

Pan de cristal con tomate **V S N D E**
Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

Anchoas Españolas **G V S N D E**
Don Bocarte Spanish anchovies 8.5

Pasamontes Manchego **G V S N E**
(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 6

Piquillos Julian de Tolosa **G V S N D E**
Confit of piquillo peppers with ibérico lardo 6.5

Selection of 3 cheeses 28

Idiazábal con membrillo **GVSNE**
(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with quince paste 10

La Peral con membrillo de peras y anacardos
G V S E
 (Asturias) Sharp and creamy, mixed milk blue cheese paired with pear gelée and spiced cashews 10

Torta Pascua **le**te con membrillo, higos, y pan de cristal **V S N**
(Extremadura) Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam 30
(not available with selection)

Jamón ibérico de bellota Fermín S N D E
Hand-carved, dry-cured ham from the legendary free-range, acorn-fed, ibérico pigs of Spain 35 per oz

Jamón serrano Fermín S N D E
18-month salt-cured serrano ham 12

Lomo ibérico de bellota Fermín S N D E
Smoke-cured acorn-fed pork loin 14

Chorizo ibérico de bellota Fermín S N D E
A dry-cured chorizo made with
ibérico meat 12

Salchichon ibérico de bellota Fermín S N D E
A dry-cured sausage made with ibérico meat 12

Selección de embutidos S N D E
A selection of jamón ibérico Fermín, jamón serrano, lomo, salchichon and chorizo ibérico de bellota Fermín 30
Add jamón ibérico de bellota 15

'Frying is overrated... Yeah right!'

Patatas bravas G V S N D
A Jaleo favorite with spicy tomato sauce
and alioli 11.5

Chistorra envuelta en patata frita S N D
Slightly spicy chorizo wrapped in
crispy potato with membrillo alioli 11

Croquetas de pollo S N
Traditional chicken fritters 12.5

Croquetas de setas **V S N**
Mushroom fritters 12

Rollitos murcianos de chorizo y patata S N D
Fried and rolled dough filled with chorizo
and potato with mustard alioli 12

Berenjenas con miel V S N
Fried eggplant with local honey 9

Dátiles con tocino 'como hace todo el mundo' S N D
Fried bacon-wrapped dates served with an apple-mustard sauce 14

Buñuelos de bacalao V S N D
Salt codfish deep-fried with honey alioli 14.5

Gambas gabardina V N E
Batter-fried shrimp with caper mayonnaise
and black olive salt 20

Calamares romana con tinta alioli **V N D E**
Fried calamares with squid ink alioli 16

JOSÉ'S WAY

'The only way!'

Cono de La Serena y limón V S E

La Serena cheese, lemon pith purée, almond dust cone 5 per cone

Cono salmón crudo con huevas de salmón* V S N D

Salmon tartar and salmon roe cone 5 per cone

Cono de escalivada y anchoa V S N E

Cone of fire-roasted eggplant, peppers and onions with anchovy butter 5 per cone

Aceitunas rellenas y aceitunas 'Ferran Adrià' G V S N E

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

José's Taco* G S N D E

Jamón ibérico de bellota with caviar 25 each

Ensaladilla rusa* G V S N D

The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise and imported conserved tuna with Spanish trout roe 17

Coca con erizos de mar* N E

Warm and crusty cristal bread with sea urchin and butter and Ibérico bacon 26

Ostra 'Gin & Tonic'* G V N D E

Oysters with lemon, gin, and tonic 25

Tortilla Menorquina* G S N

Egg, sobrasada, mahon, cheese, and caramelized onions 13

Taco de huevo * S N

Fried egg with brioche toast and royal osetra caviar 20
Add black truffle 8

Bikini S N E

Toasted ham and jamon serrano sandwich with spiced mustard alioli 20

SOPAS

'Slurping allowed! Sorry, Mom!'

Tichi's Gazpacho V S N E D

Classic Spanish chilled tomato soup with pipiranna 12

Salmorejo S N D

Chilled tomato and garlic soup with serrano, egg and bread 14

Sopa de ajo* S N D

Garlic soup with black garlic and egg 63° 14

VERDURAS

Espárragos blancos con mayonesa G V S D

Seared fresh and conserved asparagus with asparagus mayonnaise 12.5

Endibias con queso de cabra y naranjas G V S E

Endives, goat cheese, oranges and almonds 13

Ensalada verde V S E

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing 13

Ensalada de garbanzo G V S N D E

Chickpeas salad with piquillo peppers, piparra peppers and olive tapanade 15

Manzana con hinojo y queso Manchego G V S E

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 13

Cebolla asada con valdeón y naranjas G V S E

Roasted onions, pine nuts, Valdeón blue cheese and oranges 11

Pimientos del piquillo rellenos de queso Caña de Cabra G V S E N

Seared piquillo peppers filled with caña de cabra goat cheese 14

Espinacas a la catalana G V V S E D

Sautéed spinach, pine nuts, raisins and apples 12

Escalivada catalana G V V S E D N

Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 12.5

Tortilla de patatas clásica* G V S N D

Spanish omelet with potatoes and onions 12.5

Judias con romesco y Caña de Cabra V S E

Green beans with romesco and Caña de Cabra goat cheese 13

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, specially in case of certain medical conditions.

Special menus are available for guests with certain allergies and dietary restrictions.
Please ask your server.

Prices subject to change.

CHEF'S TASTING MENUS

The José Experience

A tour of Spain with Jaleo's favorite traditional and modern tapas
65 per person

Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu
40 per person

JOSE MAKES LARGE PLATES, TOO!

Presa ibérico bellota con pan con tomate y salsa verde* S N D

A special cut from head of the loin of the legendary acorn-fed, black-footed ibérico pigs of Spain 60

Secreto ibérico bellota con pan on tomate y salsa verde* S N D

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

Chuleta asada* G V S E

20-oz grilled all natural, grass-fed, bone-in ribeye with tumbet of potato and pepper 75

Arroz caldoso de gambas* G V N D

Soupy rice with shrimp and alioli 49

*Serves 4 to 5

PESCADOS Y MARISCOS

Salmon con pisto manchego* G V S N D E

Salmon with pisto manchego and tomato sauce 18

Gambas al ajillo V N D E

The very, very famous tapa of shrimp sautéed with garlic 18

Pulpo a feira Maestro Alfonso G V N D E

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Vieiras con mojo rojo y polvo de almendras* G V D E

Scallops with mojo rojo and almonds 20

'Rossejat' V N D

Traditional 'paella' of toasted pasta with squid sofrito and shrimp 20

'Rossejat Negra' V N D

Traditional 'paella' of toasted squid ink pasta with squid sofrito octopus 25

CARNES

Chorizo casero con puré de patatas al aceite de oliva G S N E

House-made traditional chorizo with olive oil potato purée and cider sauce 18

Pollo al ajillo y ajo negro G S N D E

Grilled chicken thigh, ajillo sauce and black garlic 17

Cachopo con jamón salado y huevo de cordoniz S N D

Breaded strip loin with quail egg and san simón cheese 24

Carne asada con piquillos 'Julián de Lodosa'* G S N D E

Grilled hanger steak with piquillo pepper confit 24

Costillas de cordero con salsa romero y alioli de miel* G S N D

Grilled Merino lamb with rosemary sauce and honey alioli 25.5

Mini pepito de iberico* S N

Sanish mini burger made from the legendary acorn fed, black footed Iberico pigs from Spain, with ibérico bacon 9 each

Butifarra esparracada con setas G S N D E

House-made butifarra sausage with wild mushrooms, orange zest and cinnamon 18

PAELLAS

Pans of paella are prepared over our wood grill for the house and tapas portions are served when ready. **Please inquire with your server about which paella is featured today.** Entire pans of paella are prepared to order for eight or more guests.

Arroz con costillas de cerdo ibérico de bellota G S N D

Made with the ribs of the legendary black-footed ibérico de bellota pigs of Spain 36

Arroz a banda con bogavante G V N D

Literally meaning 'rice apart from lobster,' made with lobster and cuttlefish 34

Arroz a banda con gambas G V N D

Literally meaning 'rice apart from shrimp,' made with shrimp and calamari 30

Arroz de verduras de temporada V V S D E

A traditional paella of seasonal vegetables 23

Arroz de pollo y setas silvestres S N D

A traditional paella of chicken and wild mushrooms 25

Paella Valenciana 'Rafael Vidal' S N D

A true classic of chicken, rabbit and green beans 26