

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 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

'Frying is overrated... Yeah right!'

Chistorra S N D
Slightly spicy chorizo wrapped in
crispy potato with membrillo alioli 11

Croquetas espinacas S
Spinach fritters with pinenuts, raisins and apples 12

Rollitos Murcianos S N D
 Rolled dough filled with chorizo Ibérico and
 potato with apple mustard alioli 12

Puntillitas* N D
Fried baby squid with alioli and piparra
peppers 16

Berenjenas * V S N
Fried eggplant with local honey 9

Dátiles S N D
Fried bacon-wrapped dates served with an
apple-mustard sauce 14

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

Calamares N D
Crispy calamares with squid ink alioli 16

Flamenquines S N
Pounded pork loin rolled with ham and San
Simón cheese 22

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 ibérico Fermín S N D E
Dry-cured ham from the legendary
black-footed Ibérico pigs of Spain 18

Coppa ibérico de bellota Fermín S N D E
Ibérico pork loin 14

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

Salchichon ibérico de bellota Fermín S N D E
A dry-cured sausage 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

Selection of 3 cheeses 28

Caña de Cabra V S
(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 10

Idiazábal* G V S N E
(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with quince paste 10

San Simón G V S E
(Galicia) A smoked cow's milk cheese paired
with house-made nut brittle 10

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

Rey Silo Blanco * V S E
(Asturias) Intensely-flavored cow's milk
cheese with a pine nut crumble cookie 12

Payoyo G V S E
(Cadíz) Creamy, goat's milk cheese with
Marcona almonds 12

Torta Pascuale* V S N
(Extremadura) Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam 30
(not available with selection)

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

VERDURAS

Endibias G V S E

Endives, goat cheese, oranges and almonds 13

Ensalada verde * S E

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

Ensalada de garbanzo G V V S N D E

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

Manzana con hinojo G V S E

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

Cebolla asada G V S E

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

Pimientos del piquillo rellenos 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 N D E

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

Coliflor salteada con dátiles y acéitunas

G V V S N D E

Sautéed cauliflower with dates, olives and Pedro Ximenez wine 14

CHEF’S TASTING MENUS

The José Experience

A tour of Spain with Jaleo’s favorite traditional and modern tapas

Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu

JOSÉ’S WAY

‘The only way!’

Cono de sobrasada y queso * S N E

Cone of Spanish soft-chorizo, goat cheese, and local honey 5 per cone

Cono salmón crudo* S N D

Salmon tartar and smoked trout roe cone 5 per cone

Cono de La Serena * V S E

Cone of La Serena cheese with membrillo and almond dust 5 per cone

Cono de escalivada S N E

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

Aceitunas rellenas y aceitunas ‘Ferran Adrià’

G 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 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* N E

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

Ostra ‘Gin & Tonic’* G N D E

Oysters with lemon, gin, and tonic 25

Bikini * S N

Toasted ham and coppa ibérico sandwich with spiced mustard alioli 20

Taco de huevo frito * S N

Fried egg with brioche toast and Royal Osetra caviar 20

*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.

Menu items subject to seasonality and availability.

CORTES DE IBÉRICO DE BELLOTA!

The culinary jewel of Spain! Exquisite cuts of legendary acorn-fed, black-footed ibérico pigs of Salamanca.

Chuletero* G S N D

A grilled bone-in cut from the loin served with apple mustard sauce 30

Solomillo* G S D E

The tenderloin cut grilled and served with romesco 45

Pluma* G S N D E

The 'feather' cut from head of the loin grilled and served with escalivada 60

Presa ibérico bellota* S N D

A special cut from head of the loin grilled and served with mojo verde and alioli 60

Secreto ibérico bellota* S N D

The secret "butcher's cut" skirt steak grilled and served with toasted tomato bread, mojo verde and alioli 85

ARROCES Y 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 N D

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

Arroz a banda con gambas* G N D

Literally meaning 'rice apart from shrimp,' made with shrimp and calamari 34

Arroz de verduras de temporada V V S D E

A traditional arroz of seasonal vegetables 23

Arroz de pollo y setas silvestres* G S N D

A traditional arroz of chicken and wild mushrooms 25

Arroz mixta G S N D

Made with ibérico ribs, chicken, and seasonal vegetables 35

Arroz negro con pulpo* G N D

Made with squid ink and Spanish octopus 30

Paella Valenciana 'Rafael Vidal' G S N D

A true classic of chicken, rabbit and green beans 26

CARNES

Chorizo casero G S N E

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

Pollo al ajillo G S N D E

Grilled chicken thigh, ajillo sauce and black garlic 17

Carne asada* G S N D E

Grilled hanger steak with piquillo pepper confit 24

Costillas de cordero* 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 Ibérico pigs from Spain, with ibérico bacon 9 each

Chuleta asada* G S E

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

PESCADOS Y MARISCOS

Salmón con pisto Manchego* G S N D E

Salmon with seasonal vegetables and tomato sauce 18

Gambas al ajillo N D E

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

Pulpo a feira Maestro Alfonso G N D E

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Vieiras con calabaza* G N E

Scallops with butternut squash purée, pumpkin seeds and clementines 22

'Rossejat'* N D

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

'Rossejat Negra'* N D

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

Ensalada de pulpo con citricos G N D E

Mixed green salad with Spanish octopus, citrus fruit, and sherry dressing 16

Calamares a la plancha G N D E

Calamari seared on the 'plancha' with garlic, parsley and olive oil 18