

ALLERGY FRIENDLY MENU

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.

G Gluten | V Vegetarian | V Vegan | S Shellfish | N Nuts | D Dairy | E Egg - friendly

¡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

FRITURAS

'Frying is overrated... Yeah right!'

- Patatas bravas** G V S N D
A Jaleo favorite: potatoes with spicy tomato sauce and alioli 11.5
- Chistorra** S N D
Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 11
- Croquetas de pollo** S N
Traditional chicken fritters 12.5
- 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

EMBUTIDOS

- 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 de bellota Cinco Jotas** S N D E
Hand-carved, free-range, acorn-fed, 100% ibérico ham from the legendary pigs of Spain 40 per oz
- Jamón ibérico Fermín** S N D E
Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 18
- Jamón serrano Fermín** S N D E
Serrano ham 12
- Lomo 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

QUESOS

- Selection of 3 cheeses** 30
add Massimo 2
- 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
- Valdeón** G V S E
(León) Sharp and creamy, mixed milk blue cheese paired with compressed pears in Pedro Ximenez 10
- Rey Silo Blanco *** V S E
(Asturias) Intensely-flavored cow's milk cheese with a pine nut crumble cookie 12
- Queso Massimo del Rey Silo con magaya de sidra*** V S E
(Asturias) Exclusively made for Chef José Andrés and Jaleo, Asturian raw-cow milk cheese, cured for four months 18

SOPAS

‘Slurping allowed! Sorry, Mom!’

Tichi’s Gazpacho V S N E D

Classic Spanish chilled tomato soup with pipiranna 12

Ajo blanco* E D

Chilled almond soup with jumbo-lump crab, grapes, Marcona almonds, and PX reduction 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

Chickpea 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

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

Coca escalivada V S N E

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cippolini onions, and Caña de Cabra goat cheese 16
add butifarra 4

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 tomate* S N D E

Tomato marmalade with Mitica goat cheese and tomato flakes 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 piquillo 17
add trout roe 4

Coca con erizos* N E

Warm and crusty cristal bread with sea urchin and butter and soft-Spanish chorizo 26

Ostra ‘Gin & Tonic’* G N D E

Oysters with lemon, gin, and tonic 25

Bikini * S N

Toasted ham and jamon serrano sandwich with spiced mustard alioli 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.

Carrilleras G S N D E

Braised ibérico pork cheeks with seasonal mushrooms 30

Chuletero* G S N D

A grilled bone-in cut from the loin served with apple mustard sauce 35

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

PESCADOS Y MARISCOS

Trucha con pisto Manchego* G S N D E

Rainbow trout with crispy jamón, baguette and traditional stewed vegetables 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 romesco* D E

Scallops with romesco sauce and shaved almonds 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

Piquillo rellenos con txangurro G N D E

Seared piquillo peppers filled with crab 14

Tomate y cangrejo* G N D

Heirloom tomato with crab salad 16

Ensalada de tomate con bonito G S N D E

Heirloom tomato salad with conserved tuna, vermouth dressing and pickled baby vegetables 16

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

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

JOSE MAKES LARGE PLATES TOO!

Chuleta asada* G S E

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

Lubina a la Donostiarra* G S N D E

Whole-grilled Spanish sea bass with garlic and lemon 28

Bogavante Frito* N D

Whole-fried lobster with caper mayonnaise 22

ARROCES Y PAELLAS

Please inquire with your server about which paella is featured today. Entire pans of paella are prepared to order for eight or more guests.

Please allow up to 45 minutes of preparation time for all paellas.

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine; paella. He would put me in charge of the open fire where I learned the art of controlling the heat, a skill needed by any chef. While heat is important to creating the perfect paella, the real star is the rice. Bomba rice from Valencia or Calasparra from Murcia are the best to absorb all the amazing flavors and to keep a perfect texture. ¡Buen provecho! - José Andrés