

## ¡BUEN PROVECHO!

*'Hey, you're here!*

*So start eating...'*

### Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

### Anchoas Españolas

Don Bocarte Spanish anchovies 8.5

### Pasamontes Manchego\*

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 12

### Piquillos Julian de Tolosa

Confit of piquillo peppers with ibérico lardo 9

## FRITURAS

*'Frying is overrated... Yeah right!'*

### Patatas bravas\*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli 13

### Chistorra envuelta\*

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 11

### Croquetas de pollo

Traditional chicken fritters 12.5

### Croquetas espinacas

Spinach fritters with pinenuts, raisins and apples 12

### Rollitos Murcianos\*

Crispy roll of chorizo ibérico and potato with mustard alioli 12

### Berenjenas \*

Fried eggplant with local honey 9

### Dátiles

Fried bacon-wrapped dates served with an apple-mustard sauce 14

### Buñuelos de bacalao\*

Fried salt codfish fritter with honey alioli 14.5

### Calamares romana\*

Crispy calamares with squid ink alioli 16

### Puntillitas\*

Fried baby squid with alioli and piparra peppers 22

### Flamenquines

Pounded pork loin rolled with ham and San Simón cheese 22

## EMBUTIDOS

### Jamón ibérico de bellota Fermín

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

Hand-carved, free-range, acorn-fed, 100% ibérico ham from the legendary pigs of Spain 50 per oz

### Jamón ibérico Fermín

Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 18

### Coppa ibérico de bellota Fermín

Iberico pork collar 14

### Chorizo ibérico de bellota Fermín

A dry-cured chorizo 12

### Salchichon ibérico de bellota Fermín

A dry-cured sausage 12

### Selección de embutidos

A selection of jamón ibérico Fermín, coppa ibérico, salchichon and chorizo ibérico de bellota Fermín 30

Add jamón ibérico de bellota 15

## QUESOS

### Selection of 3 cheeses 28

### Caña de cabra

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 12

### Idiazábal \*

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

### San Simón

(Galicia) A smoked cow's milk cheese paired with house-made nut brittle 10

### La Peral

(Asturias) Sharp and creamy, mixed milk blue cheese paired with pear gelée and spiced cashews 10

### Rey Silo Blanco\*

(Asturias) Intensely flavored cow's milk cheese with a pine nut crumble cookie 12

### Payoyo\*

(Cadiz) Creamy, goat's milk cheese with Marcona almonds 12

### Torta Pascualete\*

(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**

Classic Spanish chilled tomato soup with pipiranna 12

### **Salmorejo \***

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

## VERDURAS

### **Ensalada verde \***

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

### **Endibias**

Endive leaves filled with goat cheese, oranges and almonds 13

### **Manzana con hinojo**

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

### **Cebolla asada**

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

### **Pimientos del piquillo rellenos**

Seared piquillo peppers filled with Caña de cabra goat cheese 13

### **Ensalada de garbanzo**

Chickpea salad with piquillo peppers, piparra peppers and olive tapenade 15

### **Espinacas a la Catalana**

Sautéed spinach with pine nuts, raisins and apples 12

### **Escalivada Catalana**

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

### **Tortilla de patatas clásica\***

Spanish omelet with confit potatoes and onions 12.5

### **Coliflor salteada con datiles y acéitunas**

Sautéed cauliflower with dates, olives and PX 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 \***

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

### **Cono salmón crudo \***

Salmon tartar cone with smoked trout roe 5 per cone

### **Cono de escalivada**

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

### **Cono de La Serena\***

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

### **Aceitunas rellenas y aceitunas**

**'Ferran Adrià'**

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

### **José's Taco\***

Jamón ibérico de bellota with Royal Osetra caviar 25 each

### **Ensaladilla rusa\***

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

### **Coca con erizos\***

Warm cristal bread with sea urchin and Echire butter and ibérico bacon 26

### **Ostras 'Gin & Tonic'\***

Rappahannock oysters with lemon, gin and tonic 25

### **Bikini\***

Toasted ham and coppa ibérico sandwich with spiced mustard alioli 20

### **Taco de huevo frito\***

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, especially in case of certain medical conditions.

## CORTES DE IBÉRICO DE BELLOTA!

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

### Chuletero\*

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

### Solomillo\*

The tenderloin cut grilled and served with romesco 45

### Pluma\*

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

### Presa\*

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

### Secreto\*

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

## PESCADOS Y MARISCOS

### Salmón con pisto Manchego\*

Salmon with seasonal vegetables and tomato sauce 18

### Gambas al ajillo

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

### Pulpo a feira Maestro Alfonso

Boiled octopus with peewee potatoes, pimentón and olive oil 17

### Vieiras con calabaza\*

Scallops with butternut squash purée, pumpkin seeds and clementines 22

### 'Rossejat' \*

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

### 'Rossejat Negra' \*

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

### Ensalada de pulpo con cítricos

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

### Calamares a la plancha

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

## CARNES

### Chorizo casero

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

### Pollo al ajillo

Grilled chicken thigh with garlic chicken glaze and black garlic 17

### Carne asada \*

Grilled hanger steak with piquillo pepper confit 24

### Costillas de cordero \*

Grilled Merino lamb with rosemary sauce and honey alioli 25.5

### Mini pepito de ibérico\*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

### Chuleta asada\*

20-oz grilled all natural, grass-fed, bone-in ribeye with confit piquillo peppers 75

## 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.

### Arroz con costillas ibérico de bellota

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

### Arroz a banda con bogavante \*

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

### Arroz a banda con gambas \*

Literally meaning 'rice apart from shrimp,' made with U-8 Gulf shrimp 34

### Arroz de verduras de temporada

A traditional arroz of seasonal vegetables 23

### Arroz de pollo y setas silvestres \*

A traditional arroz of chicken and wild mushrooms 25

### Arroz Mixta

Made with ibérico ribs, chicken and seasonal vegetables 35

### Arroz negro con pulpo \*

Made with squid ink and Spanish octopus 30

### Paella Valenciana 'Rafael Vidal'

A true classic of chicken, rabbit and green beans 26