

## ¡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 serrano 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

### **Jamón serrano Fermín**

Serrano ham 12

### **Lomo ibérico de bellota Fermín**

Iberico pork loin 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, jamón serrano, lomo, 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\***

(Cádiz) 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 jamón serrano 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.

### Carilleras\*

Braised pork cheeks served with seasonal mushrooms 30

### Lomo\*

A boneless cut from the loin seared on the plancha and served with apple mustard sauce 35

### 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