

¡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 de mariscos

Lobster and shrimp fritters 14

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 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

(Cadíz) 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

‘Sturping 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, Idiazabal 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 lemon peel puree and walnut 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 25

Lomo*

A boneless cut from the loin seared on the plancha and served with apple mustard sauce 25

Solomillo*

The tenderloin cut grilled and served with romesco 25

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

Pluma*

The ‘feather’ cut from head of the loin grilled and served with escalivada 110

PESCADOS Y MARISCOS

Salmon 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 citricos

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