

¡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 Bocarste 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

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

Gambas gabardinas

Beer-battered U-8 Gulf shrimp with caper mayonaise and black olive salt 18

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 40 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 30

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

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

Queso Massimo del Rey Silo con magaya de sidra*

(Asturias) Exclusively made for Chef José Andrés and Jaleo, Asturian raw-cow milk cheese, cured for four months 20

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

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

Bruselas fritas con cereza

Fried brussel sprouts with apple mustard purée, dried cherries, Marcona almonds and sherry dressing 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

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

*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.

Carrilleras

Braised ibérico pork cheeks with seasonal mushrooms 30

Chuletero*

A grilled bone-in cut from the loin 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 romesco*

Scallops with romesco sauce and shaved almonds 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

Calamares a la plancha

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

Piquillo rellenos con txangurro

Seared piquillo peppers filled with crab 14

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