

¡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

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 Serrana Fermín

Cured 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

Add Massimo 2

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

Valdeón

(León) Sharp and creamy, mixed milk blue cheese paired with compressed pears in Pedro Ximenez 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's milk cheese, cured for four months 18

Torta Pascualete*

(Extremadura) Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam 30
(not available with selection)

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

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 calamari with squid ink alioli 16

Puntillitas*

Fried baby squid with alioli and piparra peppers 22

SOPAS

'Slurping allowed! Sorry, Mom!'

Tichi's Gazpacho

Classic Spanish chilled tomato soup with pipiranna 12

Ajo blanco*

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

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

Coca escalivada

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

add butifarra 4

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 tomate*

Tomato marmelade with Mitica goat cheese and tomato flakes 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 potato salad of seasonal vegetables, mayonnaise and imported conserved tuna with Spanish piquillo 17

Add Trout roe 4

Coca con erizos*

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

Salmon con pisto Manchego*

True North salmon with traditional stewed vegetables 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

Ensalada de tomate con bonito

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

Piquillo rellenos con txangurro

Seared piquillo peppers filled with crab 14

Tomate y cangrejo*

Heirloom tomato with crab salad 16

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 glace 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

JOSE MAKES LARGE PLATES TOO

Chuleta asada*

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

Lubina a la Donostiarría*

Whole-grilled Spanish sea bass with a Basque-style dressing 35

Bogavante Frito*

Whole-fried lobster with caper mayonnaise 28

Gambas a la Zahara

Head-on shrimp, with garlic and olive oil, prepared as José does in Summer 28

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