

## ¡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

### **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

## 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)

## 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

## 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**

## 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 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 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

## 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 Donostiarra\***

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*