

ALLERGY FRIENDLY MENU

Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs.

G Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **N** Nuts | **D** Dairy | **E** Egg - friendly

¡BUEN PROVECHO!
'Hey, you're here! So start eating...'

Pan de cristal con tomate **V S D E**
Toasted slices of crispy bread brushed with fresh tomato 13

Pasamontes Manchego **G V S N E**
(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 12

Piquillos Julian de Tolosa **V S N D E**
Confit of piquillo peppers with ibérico lardo 13

Anchoas Española **G S N D E**
Spanish anchovies 8.5

QUESOS

Selection of 3 cheeses 30

- Caña de Cabra** **V S**
(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 12
- Idiazábal** **G V S E**
(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with quince paste 10
- Valdeón** **G V S E**
(León) Sharp and creamy, mixed milk blue cheese paired with quince paste and Marcona almonds 10
- Rey Silo Blanco** **V S E**
(Asturias) Intensely-flavored cow's milk cheese with a pine nut crumble cookie 12

FRITURAS

'Frying is overrated... Yeah right!'

- Patatas bravas** **G V S N D**
A Jaleo favorite: potatoes with spicy tomato sauce and alioli 13
- Croquetas de pollo** **S N**
Traditional chicken fritters 13.5
- Berenjenas** **V S N**
Fried eggplant with local honey 9
- Dátiles** **S N D**
Fried bacon-wrapped dates served with an apple-mustard sauce 14
- Bruselas fritas** **G V V S E D**
Fried Brussels sprouts with apple mustard sauce, Marcona almonds and dried cherries 16
- Buñuelos de bacalao** **S N D**
Salt codfish deep-fried with honey aioli 14.5

EMBUTIDOS

- Jamón ibérico de bellota Cinco Jotas** **G S N D E**
Hand-carved, free-range, acorn-fed, 100% ibérico ham from the legendary pigs of Spain 40 per oz
- Jamón ibérico Fermin** **G S N D E**
Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 19
- Jamón serrano** **G S N D E**
Serrano ham 16
- Lomo ibérico de bellota Fermin** **G S N D E**
Ibérico pork loin 14
- Chorizo ibérico de bellota Fermin** **G S N D E**
A dry-cured chorizo 12
- Salchichon ibérico de bellota Fermin** **S N D E**
A dry-cured sausage 12
- Selección de embutidos** **G S N D E**
A selection of jamón Ibérico Fermin, jamón serrano, lomo, salchichon and chorizo Ibérico de bellota Fermin 30
add jamón ibérico de bellota 15

JOSÉ'S WAY

'The only way!'

- Cono salmón crudo*** **S N D**
Salmon tartar and smoked trout roe cone 5 per cone
- Cono de escalivada** **V S N E**
Fire-roasted red peppers and eggplant with butter and anchovy 5 per cone
- Aceituna 'Ferran Adrià'** **G S N E**
Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 4
- Bikini * S**
Toasted ham and jamón Coppa Serrana sandwich with spiced mustard alioli 20
- Tortilla de patatas clásica*** **G V S N D**
Spanish omelet with potatoes and onions 12.5
- Setas salteadas con puré de patatas *** **G V S N**
Sautéed mushrooms with olive oil potato purée and 63° egg 19
- Papas arrugadas con mojo picón** **G V V S N E D**
Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 10

SOPAS Y VERDURAS

Tichi's Gazpacho V S N E D

Classic Spanish chilled tomato soup 6

Ajo blanco V V S E D

Chilled almond soup with grapes and PX raisins 8

Endibias G V S E

Endives, goat cheese, oranges and almonds 13

Manzana con hinojo G V S E

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 13

Ensalada verde* G V V S N E D

Butter lettuce salad with sherry dressing, tomato, piparra peppers and shaved onions 13

Espinacas a la Catalana G V V S E D

Sautéed spinach, pine nuts, raisins and apples 12

Escalivada Catalana V V S N D E

Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 15

Ensalada de mandarina y yogur G V V S N E

Mixed greens with mandarine purée, yogurt and orange textures 14

Espárragos trigueros con romesco V V S D

Grilled asparagus with romesco sauce 17

Pimientos del piquillo rellenos G V S N E

Seared piquillo peppers filled with Caña de Cabra goat cheese 13

PESCADOS Y MARISCOS

Salmon con espinaca* G S E D

Atlantic salmon with sautéed spinach, pinenuts praline and apples 24

Vieiras con calabaza* G N E

Seared scallops with butternut squash purée and pumpkin seeds 24

Gambas al ajillo N D E

The very, very famous tapa of shrimp sautéed with garlic 19

Mejillones a la minera G N D E

Steamed mussels with tomato sofrito and pimentón 24

Pulpo a la Gallega a la parrilla G N D E

Grilled octopus with peewee potatoes, pimentón and olive oil 23

'Rossejat' negra* N D

Traditional 'paella' of toasted pasta with squid ink, squid sofrito and octopus 27

JOSE MAKES LARGE PLATES TOO!

Chuleta asada* G S N D E

20-oz grilled all natural, grass-fed, bone-in ribeye with confit Spanish piquillos 78

Lubina a la Donostiarra* G S N D E

Whole-grilled Spanish sea bass with garlic and lemon 60

Presa ibérico bellota* G S N D E

A special cut from the head of the loin of the legendary acorn-fed, black-footed ibérico pigs of Spain 60

Arroz caldozo* G N D

"Soupy" rice with head-on shrimp, calamari sofrito and aioli 28

Gambas a la Zahara* N D E

Head-on shrimp, with garlic and olive oil, prepared as José does in summer 32

CARNES

Chorizo casero G S N E

House-made traditional chorizo with olive oil potato purée and cider sauce 18

Pollo al ajillo G S N D E

Grilled chicken thigh, ajillo sauce and black garlic 19

Carne asada* G S N D E

Grilled hanger steak with piquillo pepper confit 27

Butifarra escalivada* G S N D

Ibérico pork sausage with roasted eggplant and red peppers 19

Solomillo ibérico* S D

Grilled acorn fed ibérico pork tenderloin served with romesco 50

Costillas de cordero* G S N D

Grilled Merino lamb with rosemary sauce and honey alioli

38/full order | 20/half order

Mini pepito de ibérico* S N

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 9 each

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.

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, specially in case of certain medical conditions.

Menu items subject to seasonality and availability.

