

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 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

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
- 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 14
- 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 18
- Ensalada de tomates y atún** **G V S N D E**
Heirloom tomato salad with Spanish conserved tuna and piparra dressing 16

SOPAS Y VERDURAS

Tichi's Gazpacho V S N E D

Classic Spanish chilled tomato soup 6

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

Papas arrugadas con mojo picón

G V V S N E D

Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 10

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

C Gambas al ajillo N D E

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

Pulpo a la Gallega a la parrilla G N D E

Grilled octopus with peewee potatoes, pimentón and olive oil 23

'Rossejat' * N D

Traditional 'paella' of toasted pasta with squid sofrito and shrimp 24

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

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 18

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.

PESCADOS Y MARISCOS

Salmon con pisto Manchego* G S N E

True North salmon with traditional stewed vegetables 18

Gambas al ajillo N D E

The very, very famous tapa of shrimp sautéed with garlic 18

Pulpo a feira Maestro Alfonso G N D E

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Vieiras con calabaza* G N E

Scallops with roasted butternut squash purée 22

‘Rossejat’ * N D

Traditional ‘paella’ of toasted pasta with squid sofrito and shrimp 20

‘Rossejat Negra’ * N D

Traditional ‘paella’ of toasted squid ink pasta with squid sofrito octopus 25

Mejillones a la minera* G N D E

Steamed mussels with tomato sofrito and pimenton 18

Arroz caldozo* G N D

“Soupy” rice with head-on shrimp, calamari sofrito and puntillitas 28

Ostra ‘Gin & Tonic’* G N D E

Oysters with lemon, gin, and tonic 25

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