¡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 D 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

Rey Silo Azul Mamá Marisa V S (Asturias) A rich, creamy cow’s milk blue cheese. A love letter to Chef José’s mother 15

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 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 alioli 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 Fermín 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 Fermín G S N D E Ibérico pork loin 14

Chorizo ibérico de bellota Fermín G S N D E A dry-cured chorizo 12

Salchichon ibérico de bellota Fermín S N D E A dry-cured sausage 12

Selección de embutidos G S N D E A selection of jamón Ibérico Fermín, jamón serrano, lomo, salchichon and chorizo Ibérico de bellota Fermín 30

add jamón ibérico de bellota 20

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

Cono de Rey Silo blanco V S E Cow’s milk cheese with quince paste and Marcona almonds 7 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 D Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 10

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Chorizo ibérico de bellota Fermín G S N D E A dry-cured chorizo 12

Salchichon ibérico de bellota Fermín S N D E A dry-cured sausage 12

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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
**SOPAS Y VERDURAS**

- Gazpacho de remolacha G V S N E D
  - Spanish chilled beet 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
  - Chilled almond soup with grapes and PX raisins 8

- Espárragos trigueros con romesco V V S D
  - Grilled asparagus with romesco sauce 17

**PESCADOS Y MARISCOS**

- Pisto Manchego con salmon* G S N E
  - Spanish-style stewed vegetables with Atlantic salmon 24

- Viejeras 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

**CARNES**

- Secreto ibérico* G S N D E
  - The secret ‘butcher’s cut’ pork skirt steak grilled and served with toasted tomato bread, mojo verde and alioli MP

- 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

- 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, especially in case of certain medical conditions.

Menu items subject to seasonality and availability.