

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 14

Pasamontes Manchego **G V S N E**

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 13

Piquillos Julian de Tolosa **V S N D E**

Confit of piquillo peppers with ibérico lardo 14

Anchoas Española **G S N D E**

Spanish anchovies 9

QUESOS

Selection of 3 cheeses 32

Mahón **V S**

(Menorca) A mellow, creamy cow's milk cheese paired with quince paste 11

Caña de Cabra **V S**

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 13

Idiazábal **G V S E**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with quince paste 11

Valdeón **G V S E**

(León) Sharp and creamy, mixed milk blue cheese paired with quince paste and Marcona almonds 11

Rey Silo Blanco **V S E**

(Asturias) Intensely-flavored cow's milk cheese with a pine nut crumble cookie 13

FRITURAS

'Frying is overrated... Yeah right!'

Patatas bravas **G V S N D**

A Jaleo favorite: potatoes with spicy tomato sauce and alioli 14

Croquetas de pollo **S N**

Traditional chicken fritters 14

Berenjenas **V S N**

Fried eggplant with local honey 10

Dátiles **S N D**

Fried bacon-wrapped dates served with an apple-mustard sauce 15

Gambas gabardinas* **N D**

Batter-fried shrimp with caper mayonnaise and black olive salt 18

Buñuelos de bacalao **S N D**

Salt codfish deep-fried with honey alioli 15

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 **G S N D E**

Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 20

Jamón serrano **G S N D E**

Serrano ham 17

Lomo ibérico de bellota **G S N D E**

Ibérico pork loin 14

Chorizo ibérico de bellota **G S N D E**

A dry-cured chorizo 14

Salchichon ibérico de bellota **S N D E**

A dry-cured sausage 14

Selección de embutidos **G S N D E**

A selection of jamón Ibérico, jamón serrano, lomo, salchichon and chorizo ibérico 35
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 6 per cone

Cono de escalivada **V S N E**

Fire-roasted red peppers and eggplant with butter and anchovy 5 per cone

Cono de sobrasada **S N E**

Soft -Spanish chorizo with goat cheese and local honey 8 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 13

Setas salteadas con puré de patatas *

G V S N

Sautéed mushrooms with olive oil potato purée and 63° egg 19

Ensaladilla Ucraniana* **G S N D**

The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise and imported conserved tuna 17

Papas arrugadas con mojo picón

G V V S N E D

Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 11

SOPAS Y VERDURAS

Tichi's gazpacho **G V V S N E D**

Classic Spanish chilled tomato soup 6

Endibias **G V S E**

Endives, goat cheese, oranges and almonds 14

Manzana con hinojo **G V S E**

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 14

Ensalada verde* **G V V S N E D**

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

Ensalada coles de brussels **G S N E D**

Warm brussels sprout salad with jamon, apricots, apples, and sherry dressing 15

Espinacas a la Catalana **G V V S E D**

Sautéed spinach, pine nuts, raisins and apples 14

Escalivada Catalana **V V S N D E**

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

Verduras asada **V V S E D**

Grilled summer vegetables with romesco sauce and sherry dressing 17

Espárragos blancos con naranjas **G V S N E**

White asparagus with garlic dressing, Idiazábal cheese, and orange 16

Coliflor salteadas con olivas y dátiles

G V V S N E D

Sautéed cauliflower with dates, olives and PX wine 16

Pimientos del piquillo rellenos **G V S N E**

Seared piquillo peppers filled with Caña de Cabra goat cheese 14

PESCADOS Y MARISCOS

Pisto Manchego con salmon* **G S N E**

Spanish-style stewed vegetables with Atlantic salmon 25

Vieiras con guisantes* **G N D E**

Seared scallops with pea-mint purée, pea tendrils and orange 24

Gambas al ajillo **N D E**

The very, very famous tapa of shrimp sautéed with garlic 21

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 24

'Rossejat' negra* **N D**

Traditional 'paella' of toasted pasta with squid ink, squid sofrito and octopus 28

JOSÉ 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 80

Lubina a la Donostiarra* **G S N D E**

Whole-grilled Spanish sea bass with garlic and lemon 60

Pluma Ibérica **G S N D E**

The 'feather' cut from head of the loin grilled and served with escalivada MP

Gambas a la Zahara* **N D E**

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

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 20

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

Chorizo casero **G S N E**

House-made traditional chorizo with olive oil potato purée and cider sauce 19

Mini pepito de ibérico* **S N**

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain 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.