

SANGRIA HOUR

5 PM – 7 PM



COCKTAIL

Spanish Bramble

Rosemary infused Ketel One vodka, lemon, honey, blackberry liqueur, lavender bitters 8

SANGRIA

6 by the glass

Sangría de vino tinto

BEER

6 by the glass

Estrella Damm Lager

WINE

8 by the glass

Evodia, Garnacha 2017-Calatayud

Perplejo Bodegas Álvarez Diez, Verdejo 2018-Rueda

Clarete Bodegas Ontañon, Viura, (Tempranillo) 2018-Rioja

TAPAS

5 each

Endibias con huevo de salmón ahumada

Endive leaves filled with goat cheese, oranges, almonds and smoked salmon roe

Aceitunas marinadas con queso Manchego

Spanish style marinated olives with Manchego cheese

Patatas bravas

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

Croquetas de pollo

Traditional chicken fritters

Coca escalivada y anchoa

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cippolini onions, and Spanish anchovy

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Cono de salmon crudo*

Salmon tartar cone with smoked trout roe

*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.