SANGRIA HOUR
5 PM – 7 PM

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

SANGRIA
7 by the glass
Sangría de vino tinto

WINE
8 by the glass
Evodia, Garnacha 2018–Calatayud
Zestos, Malvar 2019–Vinos de Madrid
Muga Rosado, Garnacha, 2020–Rioja

BEER
6
Estrella Galicia

TAPAS
5 each
Endibias con huevo de salmón ahumada
Endive leaves filled with goat cheese, oranges, almonds and smoked salmon roe

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 salmon 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.