

# 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 bottle

### Estrella Galicia

## WINE

8 by the glass

### Garnacha de Fuego Bodegas Ordenez, Garnacha 2016 Calatayud

### Hacienda de Arínzano, Chardonnay 2016-V.P. de Arínzano

### Liquid Geography CVA, Mencia, 2019-Bierzo

## 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, cipolini 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.