

# 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

## BEER

6

### Estrella Galicia

## WINE

8 by the glass

### Evodia, Garnacha 2018-Calatayud

### Zestos, Malvar 2019-Vinos de Madrid

### Muga Rosado, Garnacha, 2020-Rioja

## TAPAS

### Endibias con huevo de salmón ahumada

Endive leaves filled with goat cheese, oranges, almonds and smoked salmon roe 7

### Patatas bravas

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 7

### Croquetas de pollo

Traditional chicken fritters 6

### Coca escalivada y anchoa

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cipolini onions, and Spanish anchovy 9

### Gambas gabardinas\*

Batter-fried shrimp with caper mayonnaise and black olive salt 9

### Cono de salmon crudo\*

Salmon tartar cone with smoked salmon roe 5

\*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.