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OUR

Sunday - Thursday 5 PM – 7 PM

BOARD AND BOTTLE 75
Your choice of a selection of five Spanish cheeses or a selection of cured ibérico meats paired with a bottle of red, white, or sparkling wine

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

Margarita Donostiarra
Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 12

SANGRÍA Y Porrónes
Sangría de vino tinto
Our version of sangría 7

Sangría de cava
Sparkling wine sangría 7

Cava
By the porrón 40

Clara
Beer and house-made lemonade by the porrón 15

BEER
6 by the glass
Estrella Galicia
Estrella 1906

WINE
8 by the glass
Garnacha de Fuego Bodegas Ordonez,
Garnacha 2020 Calatayud
Zestos, Malvar 2019-Vinos de Madrid
Liquid Geography Rosado, 2020-Bierzo

TAPAS
Endibias
Endive leaves filled with goat cheese, oranges, and almonds 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, cippolini 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 trout 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.