

SANGRIA HOUR

Sunday - Thursday 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

Liquid Geography Rosado, 2020-Bierzo

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 salmón 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.