

LUNCH LIKE A SPANIARD!

30 per person



Choose one tapa from each section

Gazpacho temporal

Seasonal Spanish chilled soup

Ensalada verde*

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing

Endibias

Endives with goat cheese, oranges and almonds

Ensaladilla rusa*

The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise espuma and imported conserved tuna with Spanish piquillo
add trout roe 4

Buñuelos*

Salt codfish deep-fried with honey aioli

Patatas bravas*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

Croquetas de pollo

Traditional chicken fritters

Pollo al ajillo

Grilled chicken thigh, ajillo sauce and black garlic

Salmon con pisto Manchego*

True North salmon with traditional stewed vegetables

Butifarra asada*

Grilled Catalan pork sausage with roasted vegetables

Paella

Please inquire with your server about which paella is featured today

*--Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server. Menu items subject to seasonality and availability.

BUEN PROVECHO!

Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

JOSE'S WAY

Selección de embutidos

José's selection of ibérico fermín 30
Add hand carved ibérico de bellota 15

Jamón ibérico de bellota Fermin

Hand-carved, dry-cured ham from the legendary ibérico pigs of Spain 35 per oz

Selección de quesos por José*

José's selection of Spanish cheeses 30
Add Massimo 2

Bikini*

Toasted ham and coppa serrana sandwich with spiced mustard alioli 20

VERDURAS

Manzana con hinojo

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 13

FRITURAS

Calamares romana*

Crispy calamares with squid ink alioli 16

Berenjenas*

Fried eggplant with local honey 9

CARNES

Mini pepito de ibérico*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

Costillas de cordero*

Grilled Merino lamb with rosemary sauce and honey alioli 25.5

PESCADOS

Vieiras con mojo rojo*

Scallops with mojo rojo sauce and shaved almonds 22

JOSE MAKES LARGE PLATES TOO

Secreto*

The secret "butcher's cut" skirt steak grilled and served with toasted tomato bread, mojo verde and alioli 85

Presas*

A special cut from head of the loin grilled and served with mojo verde and alioli 60

Pasamontes Manchego*

(D.O. Manchego, La Mancha)
A sweet and tangy sheep's milk cheese 9

Aceitunas rellenas y aceitunas 'Ferran Adrià'

Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

Cono de sobrasada y queso*

Cone of soft Spanish chorizo, goat cheese, and local honey 5 per cone

Cono salmón crudo*

Salmon tartar cone with smoked trout roe 5 per cone

Cono de tomate*

Tomato marmalade with Mitica goat cheese and tomato flakes 5 per cone

Escalivada Catalana

Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 12.5

Dátiles

Fried bacon-wrapped dates served with an apple-mustard sauce 14

Carne asada*

Grilled hanger steak with piquillo pepper confit 24

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 18

Pluma*

The 'feather' cut from head of the loin grilled and served with escalivada 60

Chuleta asada*

20-oz grilled, all natural, grass-fed, bone-in ribeye with confit piquillo peppers 75

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GIN & TONICS

The best gin and tonics you'll ever have...

Ultimate

Hendrick's Gin, Fever-Tree Indian Tonic, makrut leaf, juniper, lemon, lime 20

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint 20

Mediterranean

Gin Mare, sweet and dry vermouths, Fever-Tree Mediterranean tonic water, lemon, lime, thyme 20

COCKTAILS

Peninsular Red Snapper

Gin Mare gin, tomato, citrus, spices, piparra 14

Margarita Donostiarra

A margarita from San Sebastián. Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 16

BEER

Draft

Estrella Damm Lager 9

Tenaya Creek 702 Pale Ale 8

Tenaya Creek Golden Ale 7

Tenaya Creek Hefeweizen 8

Tenaya Creek Gypsy Fade IPA 8

Bottle

Moritz 8

Pale Lager, 5.4% ABV

Augustiner Bräu München 10

Helles Lager, 5.2% ABV

Odell Brewing Drumroll 10

American Pale Ale, 5.3% ABV

Odell Brewing Sippin' Pretty 8

Fruited Sour, 4.5% ABV

Stiegl-Radler Grapefruit 10

Radler, 2.5% ABV

Trabanco 32

Dry Sidra, 6% ABV

NON ALCOHOLIC

Rosemary Lemonade 5

Fever-Tree Indian Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Topo Chico 6

Pepsi, Diet Pepsi, Sierra Mist 5

WINES BY THE GLASS

Espumoso / Sparkling

Cuvée José Raventós i Blanc *Xarel·lo, (Blend)* 2015 Conca 17

De Nit Rosé Raventós i Blanc *Xarel·lo, (Blend)* 2016 Conca 18

Blanco / White

Perplejo Álvarez y Díez *Verdejo* 2018 Rueda 14

Ulacia *Hondarrabi Zuri, (Hondarrabi Beltza)* 2018 Getariako Txakolina 15

El Zarzal Emilio Moro *Godello* 2017 Bierzo 16

Etiqueta Ambar Granbazán *Albariño* 2018 Rias Baixas 16

Viñas de Gain Artadi *Viura* 2015 Rioja 16

Hacienda de Arínzano *Chardonnay* 2016 V.P. Pago de Arínzano 17

Jorn Nou Altavins *Garnacha Blanca, (Blend)* 2016 Terra Alta 17

Los Bermejos *Malvasía*, 2018 *Lanzarote* 17

Rosado / Rosé

Txomin Etxaniz, *Hondarrabi Beltza, (Hondarrabi Zuri)* 2016 Getariako Txakolina 15

Giné Rosat Buil & Giné *Garnacha, (Merlot)* 2018 Priorat 13

Tinto / Red

12 Meses Bodegas Juan Gil, *Monastrell* 2016 Jumilla 15

Massimo D'Mateo, *Mencia, (Blend)* 2018 Ribeira Sacra 15

El Retorno Alzania *Garnacha* 2014 Navarra 16

Ultreia St. Jacques Raúl Pérez *Mencia, (Blend)* 2016 Bierzo 16

Vara y Pulgar Alberto Orte *Tintilla* 2014 V.T. Cadiz 16

De Sól a Sol Vinícola del Priorat *Garnacha, (Blend)* 2017 Priorat 17

Viña Alberdi Reserva La Rioja Alta, *Tempranillo*, 2013 Rioja 18

Almirez Teso La Monja, *Tinta de Toro*, 2014 Toro 19

El Pedrosal Reserva Pérez Pascuas *Tempranillo, (Cabernet)* 2006 Ribera del Duero 20