

**ALLERGY FRIENDLY MENU** Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. *Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free.* Using the key below, please find the letter corresponding to your allergy or dietary restriction, and if the menu item includes the letter, then it is safe for you to eat. Please always alert your server and the manager of your food allergy or other dietary needs.



**G** Gluten free | **V** Vegetarian | **V** Vegan | **S** Shellfish free | **N** Nut free | **D** Dairy free | **E** Egg free

## LUNCH LIKE A SPANIARD!

30 per person

*Choose one tapa from each section*

### **Gazpacho temporal** **V S D E**

Seasonal Spanish chilled soup

### **Endibias** **G V S E**

Endives with goat cheese, oranges and almonds

### **Ensalada verde\*** **S E**

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

### **Ensaladilla rusa\*** **G S N D**

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

### **Buñuelos\*** **S N D**

Salt codfish deep-fried with honey aioli

### **Patatas bravas\*** **G V S N D**

A Jaleo favorite; potatoes with spicy tomato sauce and alioli

### **Espinacas a la Catalana** **G V V S D E**

Sautéed spinach, pine nuts, raisins and apples

### **Croquetas de pollo** **S N**

Traditional chicken fritters

### **Pollo al ajillo** **G S N D E**

Grilled chicken thigh, ajillo sauce and black garlic

### **Salmon con pisto Manchego\*** **G S N E**

True North salmon with traditional stewed vegetables

### **Butifarra asada\*** **G S N D**

Grilled Catalan pork sausage

### **Paella**

Please inquire with your server about which paella is featured today

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## JOSE'S WAY

### Selección de embutidos **S N D E**

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

### Aceitunas rellenas y aceitunas 'Ferran Adrià'

**G S N E** Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

### Selección de quesos por José\* **V**

José's selection of Spanish cheeses 30  
Add Massimo 2

### Bikini\* **S N**

Toasted ham and coppa serrana sandwich with spiced mustard alioli 20

## VERDURAS

### Manzana con hinojo **G V S E**

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

### Cono de sobrasada y queso\* **S N E**

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

### Cono salmón crudo\* **S N D**

Salmon tartar cone with smoked trout roe 5 per cone

### Cono de tomate\* **S N D E**

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

## FRITURAS

### Calamares romana\* **N D**

Crispy calamares with squid ink alioli 16

### Berenjenas\* **V S N**

Fried eggplant with local honey 9

### Escalivada Catalana **G V V S N D E**

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

### Dátiles **S N D**

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

## CARNES

### Mini pepito de ibérico\* **S N**

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

### Costillas de cordero\* **G S N D**

Grilled Merino lamb with rosemary sauce and honey alioli 25.5

### Carne asada\* **G S N D E**

Grilled hanger steak with piquillo pepper confit 24

## PESCADOS

### Vieiras con mojo rojo\* **G D E**

Scallops with mojo rojo sauce and shaved almonds 22

### Gambas al ajillo **N D E**

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

## JOSE MAKES LARGE PLATES TOO

### Secreto ibérico bellota\* **N D**

It's a secret! Skirt steak from the legendary black-footed ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli 85

### Presa ibérico bellota\* **S N D**

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

### Pluma\* **G S N D E**

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

### Chuleta asada\* **G S E**

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, 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 Peréz** *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