

LUNCH LIKE A SPANIARD!

25 per person



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. Please, always alert your server and the manager of your food allergy or other dietary needs.

G Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **N** Nuts | **D** Dairy | **E** Egg - friendly

Choose one tapa from each section

Gazpacho temporal **V S D E**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

Ensalada verde *** S E**

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

Endibias **G V S E**

Endives, goat cheese, oranges and almonds

Manzana con hinojo **G V S E**

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

Croquetas de pollo **S N**

Traditional chicken fritters

Buñuelos *** S N D**

Salt codfish deep-fried with honey aioli

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

A Jaleo favorite with spicy tomato sauce and aioli

Vieira con calabaza *** G N E**

Scallop with butternut squash purée and pumpkin seeds

Mini pepito de Ibérico *** S N**

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

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

Sautéed spinach, pine nuts, raisins and apples

Gambas al ajillo **N D E**

The very, very famous tapa of shrimp sautéed with garlic

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

Grilled chicken thigh, ajillo sauce and black garlic

Butifarra asada *** G S N D**

Grilled Catalan pork sausage

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

Grilled hanger steak with piquillo pepper confit

Salmón con pisto Manchego *** G S N D E**

Salmon with seasonal vegetables and tomato sauce

Add paella

Please inquire with your server about which paella is featured today 7

*--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.

SANDWICHES

Spanish Sandwiches with toasted crystal bread.

Choice of green salad with Anchovy, gazpacho or Jose's chips \$18

Jamón y queso* S N E

Jamón ibérico, tomato fresco and Manchego

JLT* S N D

Jamon ibérico, lettuce and tomato

Bikini* S N

Toasted ham and coppa ibérico sandwich with spiced mustard alioli

Queso* V S N

Melted Caña de Cabra, Manchego and La Peral cheese with honey alioli

José's Tuna* S N

Conserved tuna, mayonnaise, shallots, hardboiled egg and piparra peppers

Verduras V E

Grilled vegetables, San Simon cheese, romesco

MORE TAPAS

Pan de cristal con tomate fresco

V S N D E

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

Pasamontes Manchego* G V S N E

(D.O. Manchego, La Mancha)

A sweet and tangy sheep's milk cheese 9

Anchoas Españolas G S N D E

Don Bocarte Spanish anchovies 8.5

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 embutidos S N D E

José's selection of ibérico fermín 30

Add hand carved ibérico de bellota 15

Jamón Ibérico de bellota Fermín S N D E

Hand-carved, cured ham from the legendary free range, acorn-fed, black-footed Ibérico pigs of Spain 35 per oz

Selección de quesos por José* V

José's selection of Spanish cheeses 28

Dátiles S N D

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

Croquetas espinacas S

Spinach fritters with pinenuts, raisins and apples 12

Rollitos murcianos* S N D

Fried and rolled dough filled with chorizo and potato with mustard alioli 12

Pulpo a feira Maestro Alfonso G N D E

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Ensalada xato* S D

Salad of conserved Spanish tuna, mixed greens, toasted almonds, black olives, tomatoes and hard boiled egg, with romesco and sherry dressing 15

Chuleta asada* G S E

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

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

SANGRIA DE VINO TINTO O BLANCO

Our version of red or white sangria

By the glass 12 | Half carafe 30 | Full carafe 55

*--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.

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, lemon, lime, thyme, cubeb peppercorns 20

BEER

Bottle

Trabanco Poma Áurea Dry Cider (750ml), ES 60

Estrella Damm Inedit Witbier (750ml), ES 25

Chimay Grande Réserve Dark Ale, BE 16

Moritz Barcelona Lager, ES 8

Deschutes Black Butte Porter, OR 7

Draft

Estrella Damm Barcelona Lager, ES 7

CraftHaus Resinate IPA, NV 7

Trabanco Dry Cider, ES 12

NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Club Soda, Ginger Ale, Ginger Beer 6

Pepsi, Diet Pepsi, Sierra Mist 6

WINES BY THE GLASS

Espumoso / Sparkling

2015. Llopart **Brut Reserva** Parelada, Xarel·lo, Macabeo, Parellada, Penedes 16

2013. **De Nit Rosé**, Raventós i Blanc, Conca 18

Blanco / White

2014. **Vendemia**, Ontañon Vetiver, Rioja, Viura 13

2016. **Mironia**, Bodegas Piñafiel, Rueda, Verdejo 15

2016. **Etiqueta Ambar**, Granbazan, Rias Baixas, Albariño 16

2015. **Jorn Nou**, Altavins, Terra Alta, Garnacha Blanc, Chardonnay, Sauvignon Blanc 16

2014. **Hacienda de Arinzano**, Arinzano, Chardonnay 16

Rosado / Rosé

2016. **Clarete**, Ontañon, Rioja, Tempranillo, Viura 13

2014. **Giné Rosat**, Buil & Giné, Priorat, Garnacha, Merlot 13

Tinto / Red

2011. **Viña Real Crianza**, CVNE, Rioja, Tempranillo 14

2014. **12 Meses**, Juan Gil, Jumilla, Monastrell 15

2014. **El Retorno**, Alzania, Navarra, Garnacha 16

2013. **Embruix**, Vall Llach, Priorat, Garnacha, Cariñena, Cabernet, Syrah, Merlot 16

2015. **Ultreia St. Jacques**, Raul Pérez, Bierzo, Mencía 16

2012. Flor de **Vetus**, Toro, Tempranillo 16

2005. **Ontañón Reserva**, Rioja, Tempranillo, Graciano, 18

2011. **Dominio de la Abadesa Reserva**, Ribera del Duero, Tempranillo, 20

2015. **Finca Terrarazo**, Mustiguillo, V.O.P. Terrarazo, Bobal 23