

## ¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

### Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 14

### Pasamontes Manchego\*

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 13

### Piquillos Julian de Tolosa

Confit of piquillo peppers with ibérico lardo 14

### Anchoas Española

Spanish anchovies 9

## QUESOS

### Selection of 3 cheeses 32

#### Caña de Cabra

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 13

#### Mahón

(Menorca) A mellow, creamy cow's milk cheese paired with Marcona almonds and quince paste 11

#### Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with Marcona almonds and quince paste 11

#### Valdeón

(León) Sharp and creamy, mixed milk blue cheese paired with Marcona almonds and quince paste 11

#### Rey Silo Blanco

(Asturias) Intensely flavored cow's milk cheese with a pinenut crumble cookie 13

## FRITURAS

'Frying is overrated... Yeah right!'

### Patatas bravas\*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli 14

### Croquetas de pollo

Traditional chicken fritters 14

### Berenjenas

Fried eggplant with local honey 10

### Dátiles

Fried bacon-wrapped dates served with an apple-mustard sauce 15

### Buñuelos de bacalao\*

Fried salt codfish fritter with honey alioli 15

### Gambas gabardinas\*

Batter-fried shrimp with caper mayonnaise and black olive salt 18

## TOUR DE ESPAÑA *Tasting menu*

A Tour of Jaleo Favorites 75

Spanish Sips Spanish Wine Pairing 45

## EMBUTIDOS

### Jamón ibérico de bellota Cinco Jotas

Hand-carved, free-range, acorn-fed, 100% ibérico ham from the legendary pigs of Spain 40 per oz

### Jamón ibérico

Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 20

### Jamón Serrano

Serrano ham 17

### Lomo ibérico

Smoke-cured ibérico pork loin 14

### Chorizo ibérico

Dry-cured chorizo made with ibérico meat 14

### Selección de embutidos

A selection of jamón ibérico, jamón serrano, lomo ibérico, salchichón and chorizo ibérico 35

## JOSÉ'S WAY

'The only way!'

### Cono salmón crudo\*

Salmon tartar cone with smoked trout roe 6 per cone

### Cono de escalivada

Fire-roasted red peppers and eggplant with butter and anchovy 5 per cone

### Cono de sobrasada

Cone of soft Spanish chorizo, goat cheese, and local honey 8 per cone

### Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives 4

### Bikini\*

Toasted ham and coppa ibérico sandwich with spiced mustard alioli 20

### Tortilla de patatas clásica\*

Spanish omelet with confit potatoes and onions 13

### Setas salteadas con puré de patatas\*

Sautéed mushrooms with olive oil potato purée and 63° egg 18

### Papas arrugadas con mojo picón

Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 11

### Ensaladilla Ucraniana\*

The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise and imported conserved tuna 17

\*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.

## SOPAS Y VERDURAS

### Tichi's gazpacho

Classic Spanish chilled tomato soup 6

### Ensalada verde\*

Butter lettuce salad with sherry dressing, tomato, pippa peppers and shaved onions 13

### Endibias

Endive leaves filled with goat cheese, oranges and almonds 14

### Manzana con hinojo

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 14

### Ensalada coles de bruselas

Warm brussels sprout salad with jamon, apricots, apples, and sherry dressing 15

### Espinacas a la Catalana

Sautéed spinach with rum soaked apricots and raisins, pine nuts and apples 14

### Escalivada Catalana

Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 15

### Pimientos del piquillo rellenos

Seared piquillo peppers filled with Caña de Cabra goat cheese 14

### Verduras asada

Grilled summer vegetables with romesco sauce and sherry dressing 17

### Esparragos blancos con naranjas

White asparagus with garlic dressing, Idiazábal cheese, and orange 16

### Coliflor salteadas con olivas y datiles

Sautéed cauliflower with dates, olives and PX wine 16

## PESCADOS Y MARISCOS

### Pisto Manchego con salmon\*

Traditional Spanish stewed vegetables with atlantic salmon 25

### Mejillones a la minera

Steamed mussels with tomato sofrito and pimentón 24

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 21

### Vieiras con guisantes\*

Seared scallops with pea-mint purée, pea tendrils and orange 24

### Pulpo a la Gallega a la parrilla

Grilled octopus with peewee potatoes, pimentón and olive oil 24

### 'Rossejat' negra\*

Traditional 'paella' of toasted pasta with squid ink, squid sofrito and octopus 28

## JOSÉ MAKES LARGE PLATES TOO

### Chuleta asada\*

20-oz grilled all natural, grass-fed, Snake River Farm prime bone-in ribeye with confit piquillo peppers 80

### Lubina a la Donostiarra\*

Whole-grilled Spanish sea bass with a Basque-style dressing 60

### Gambas a la Zahara

Head-on shrimp, with garlic and olive oil, prepared as José does in summer 32

### Presa ibérica

A special cut from the head of the loin of the legendary acorn-fed black-footed ibérico pigs of Spain MP

## CARNES

### Secreto ibérico

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

### Pollo al ajillo

Grilled chicken thigh with garlic chicken glaze and black garlic 20

### Carne asada\*

Grilled steak with confit piquillos 27

### Butifarra escalivada\*

Ibérico pork sausage with roasted eggplant and red peppers 18

### Chorizo casero

House-made traditional chorizo with olive oil potato purée and cider sauce 19

### Pepito\*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain 9 each

## ARROCES Y PAELLAS

Please inquire with your server about which paella is featured today. Entire pans of paella are prepared to order for eight or more guests.

Please allow up to 45 minutes of preparation time for all paellas.

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## COCKTAILS

### Margarita Donostierra

A margarita from San Sebastián. Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 18

### Murcia Sour

Bourbon, apricot, lemon, aquafaba 18

### Plaza Mayor

Rye whiskey, Spanish brandy, vermouth rojo, Benedictine, bitters 18

### Cuba Libre y Celebrando

Cuba should be free! Bacardi 8 rum, coke, lime, bitters, nutmeg 18

## NON ALCOHOLIC

Rosemary Lemonade 5

Fever-Tree Indian Tonic, Fever-Tree Mediterranean Tonic, Fever-Tree Ginger Ale, Fever-Tree Ginger Beer 7

Pepsi, Diet Pepsi, Mist Twist 6

## SANGRÍA Y PORRÓNES

### Sangría de vino tinto

Our version of sangría  
Half pitcher 38 | Full pitcher 60

### Sangría de cava

Sparkling wine sangría  
Half pitcher 38 | Full pitcher 60

### Sangría roja de lujo

Our version of sangría with premium wine  
70

### Cava

By the porrón 60

### Clara

Beer and house-made lemonade  
By the porrón 25

### Porrón de gin y tonic

Gin, lime, Fever-tree Elderflower tonic water  
By the porrón 40

## GIN & TONICS

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

### Ultimate

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

### Cítrico

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

### The Exception

Gin Mare gin, Fever-Tree Cucumber tonic water, orange, rosemary, lavender bitters 20

### Mediterranean

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

### Botanist

Botanist Gin, Fever-Tree Indian Tonic, lemon, lime, orange 20

## BEER

### Estrella Galicia 9

Helles Lager, 5.5% ABV

### Sierra Nevada 8

Pale Ale, 5.6% ABV

### Beer Zombies Rotating Hazy 10

IPA, 9.6% ABV

### Stella Artois 9

Belgian Pilsner, 4.6% ABV

### Firestone Walker 805 8

Pale Ale, 4.7% ABV

### Shocktop 8

Belgian White, 5.2% ABV

## POSTRES

### Citricos con helado de aceite oliva

Olive oil ice cream with grapefruit textures  
14

### Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges 14

### 'Pan con chocolate'

Chocolate custard with caramelized bread, olive oil and brioche ice cream 14

### Tarta de queso

Basque-style cheesecake made with goat cheese 15

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