¡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 13

Pasamontes Manchego*
(D.O. Manchego, La Mancha) A sweet and tangy sheep’s milk cheese 12

Piquillos Julian de Tolosa
Confit of piquillo peppers with ibérico lardo 13

Anchoas Española
Spanish anchovies 8.5

QUESOS
Selection of 3 cheeses 30

Caña de Cabra
(Murcia) A soft, semi-sweet goat’s milk cheese paired with raisin walnut bread and fig jam 12

Rey Sílo Azul Mamá Marisa
(Asturias) A rich, creamy cow’s milk blue cheese. A love letter to Chef José’s mother 15

Idiazábal
(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep’s milk cheese paired with Marcona almonds and quince paste 10

Valdeón
(León) Sharp and creamy, mixed milk blue cheese paired with Marcona almonds and quince paste 10

Rey Sílo Blanco
(Asturias) Intensely flavored cow’s milk cheese with a pinenut crumble cookie 12

FRITURAS
‘Frying is overrated… Yeah right!’

Patatas bravas*
A Jaleo favorite; potatoes with spicy tomato sauce and aioli 13

Croquetas de pollo
Traditional chicken fritters 13.5

Berenjenas
Fried eggplant with local honey 9

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

Bruselas fritas
Fried Brussels sprouts with apple mustard sauce, Marcona almonds and dried cherries 16

Buñuelos de bacalao*
Fried salt codfish fritter with honey alioli 14.5

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 Fermín
Dry-cured ham from the legendary black-footed Ibérico pigs of Spain 19

Jamón Serrano
Serrano ham 16

Lomo Ibérico de bellota Fermín
Ibérico pork loin 14

Chorizo ibérico de bellota Fermín
A dry-cured chorizo 12

Salchichon Ibérico de bellota Fermín
A dry-cured sausage 12

Selección de embutidos
A selection of jamón ibérico Fermín, serrano, salchichon and chorizo ibérico de bellota Fermín 30

JOSÉ’S WAY
‘The only way’!

Cono salmón crudo*
Salmon tartar cone with smoked trout roe 5 per cone

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

Cono de Rey Sílo blanco
Cow’s milk cheese with quince paste and Marcona almond dust 7 per cone

Aceitunas ‘Ferran Adrià’
‘Ferran Adrià’ liquid olives 4

Bikini*
Toasted ham and coppa ibérico sandwich with spiced mustard aioli 20

Tortilla de patatas clásica*
Spanish omelet with confit potatoes and onions 12.5

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 10

*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

Remolacha gazpacho
Spanish chilled beet soup  6

Ajo blanco *
Chilled almond soup with grapes and PX raisins  8

Ensalada verde*
Butter lettuce salad with sherry dressing, tomato, piparra peppers and shaved onions  13

Endibias
Endive leaves filled with goat cheese, oranges and almonds  13

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

Espinacas a la Catalana
Sautéed spinach with rum soaked apricots and raisins, pine nuts and apples  13

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

Ensalada de remolacha con citricos
Mixed greens with confit beets, citrus, yogurt and sherry dressing  16

Espárragos trigueros con romesco
Grilled asparagus with romesco sauce  17

Pimientos del piquillo rellenos
Seared piquillo peppers filled with Caña de Cabra goat cheese  13

PESCADOS Y MARISCOS

Pisto Manchego con salmon*
Traditional Spanish stewed vegetables with atlantic salmon  24

Vieiras con calabaza*
Seared scallops with butternut squash purée and pumpkin seeds  24

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  19

Pulpo a la Gallega a la parrilla
Grilled octopus with peewee potatoes, pimentón and olive oil  23

‘Rossejat’ negra*
Traditional ‘paella’ of toasted pasta with squid ink, squid sofrito and octopus  27

JOSE MAKES LARGE PLATES TOO

Chuleta asada*
20-oz grilled all natural, grass-fed, Snake River Farm prime bone-in ribeye with confit piquillo peppers  78

Lubina a la Donostiarra*
Whole-grilled Spanish sea bass with a Basque-style dressing  60

Presa ibérico bellota*
A special cut from the head of the loin of the legendary acorn-fed, black-footed ibérico pigs of Spain  60

Arroz caldoso*
“Soupy” rice with head-on shrimp, calamari sofrito and aioli  28

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

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 glace and black garlic  19

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  18

Mini pepito de ibérico*
Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon  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.

*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.
**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.**

**POSTRES**

- **Flan al estilo con espuma de crema catalana**
  A classic Spanish custard with ‘espuma’ of Catalan cream and oranges  13

- **‘Pan con chocolate’**
  Chocolate custard with caramelized bread, olive oil and brioche ice cream  13

- **Tarta de queso**
  Basque-style cheesecake with goat cheese  14

**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

- **Citrico**
  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

- **Gin & Tonic Flight**
  Our selection of 3 gin & tonics  40

**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

**COCKTAILS**

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

- **Murcia Sour**
  Bourbon, apricot, lemon, aquafaba  16

- **Plaza Mayor**
  Rye whiskey, Spanish brandy, vermut rojo, Benedictine, bitters  18

- **Cuba Libre y Celebrando**
  Cuba should be free! Bacardi 8 rum, coke, lime, bitters, nutmeg  17

**NON ALCOHOLIC**

- **Rosemary Lemonade**  5
  Fever-Tree Indian Tonic, Fever-Tree Mediterranean Tonic, Fever-Tree Ginger Ale, Fever-Tree Ginger Beer  7

- **Topo Chico**  7
  Pepsi, Diet Pepsi, Mist Twist  6

**SANGRÍA**

- **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