

TOUR DE ESPAÑA *Tasting menu*

A Tour of Jaleo Favorites 75

Spanish Sips Spanish Wine Pairing 45

PARA EMPEZAR

Pan de cristal con tomate

Toasted slices of crispy Spanish 'cristal' bread brushed with fresh tomato 14

Plato de queso Manchego Pasamontes*

(D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 13

Anchoas Españolas

Spanish anchovies served with tomato bread 12

Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 4 ea

Cono salmón crudo*

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 6 ea

Cono de escalivada

A crispy cone of brik pastry filled with fire-roasted vegetables, butter and anchovy 5 ea

Cono de sobrasada

A crispy cone of brik pastry filled with sobrasada ibérica, goat cheese and local honey 8 ea

QUESOS

Selection of 3 cheeses 32

Selection of 5 cheeses 45

Queso Manchego Pasamontes

(D.O. La Mancha) A raw sheep's-milk cheese. Nutty with a tangy, creamy finish paired with Marcona almonds 11

Caña de Cabra

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

Tres Leche

(León) A crumbly, buttery mixed-milk cheese paired with caramelized mixed nuts 12

Idiazábal

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

Valdeón

(León) Sharp and creamy, mixed-milk blue cheese paired with honey comb 11

Rey Silo Blanco

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

Rey Silo Rojo

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade 13

Torta Pascualete

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 32

Queso Massimo de Rey Silo

Unique variety of Rey Silo aged in the apple must left over from the cider-making process 28

EMBUTIDOS

José's Taco*

Jamón ibérico de bellota with Royal Osetra caviar 25 each

Jamón ibérico de bellota Cinco Jotas

48-month cured ham from the native, acorn-fed, black-footed ibérico pigs of Spain 40 per oz

Paletilla ibérica

24-month cured ham shoulder from the native acorn-fed, black-footed ibérico pigs of Spain 39

Jamón Serrano

18-month cured Serrano ham 17

Lomo ibérico

Cured smoked ibérico pork loin 14

Chorizo ibérico

Cured acorn-fed chorizo sausage 14

Selección de embutidos

A selection of cured ibérico meats 35

SOPAS Y ENSALADAS

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 6

Ensalada verde*

Butter lettuce salad with sherry dressing, tomato, piparra peppers and shaved onion 13

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing 14

Ensalada de hinojo y manzanas con queso Manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts 14

BOCATAS

Bikini de jamón y queso Manchego*

Pressed sandwich of Serrano ham and Manchego cheese 20

Mini Pepito de ibérico*

Mini-burger made from the native, acorn-fed, black-footed ibérico pigs of Spain 9 ea

*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.

FRITURAS

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 14

Croquetas de pollo

Traditional Spanish chicken fritters 14

Calamares a la Romana

Crispy-fried squid served with squid ink alioli 14

Berenjenas Fritas a la Malagueña

Fried eggplant with local honey and lemon 10

Dátiles Rellenos

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 16

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 15

Gambas gabardinas*

Battered shrimp skewers with caper mayonnaise and black olive salt 18

VERDURAS

Ensaladilla Ucraniana*

The ultimate Spanish tapa: Kyiv potato salad with Spanish conserved bonito tuna, carrots, and peas 17

José's way with 2 oz trout roe* 24

Piquillos 'Julian de Tolosa'

Confit of piquillo peppers with ibérico lardo 14

Espinacas a la Catalana

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

Escalivada Catalana

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

Pimientos del piquillo rellenos de queso de cabra

Seared piquillo peppers filled with Caña de Cabra goat cheese 14

Verduras asadas

Grilled summer vegetables with romesco sauce and sherry dressing 17

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates, olives and PX wine 16

Tortilla de patatas clásica*

The classic Spanish omelet with potatoes and onions 13

Setas salteadas con puré de patatas*

Sautéed mushrooms with potato purée and a 63° egg 18

PESCADOS Y MARISCOS

Salmón con pisto Manchego*

Seared salmon with stewed vegetables 25

Mejillones a la minera

Steamed mussels with tomato sofrito and pimentón 24

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic 21

Vieiras con pasas y piñones*

Seared scallops with raisins and pine nuts 24

Pulpo a la Gallega

Traditional Galician-style saltwater-poached octopus with potatoes, olive oil, and pimentón 24

Rossejat Negra...or not!*

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 28

CARNES

Pollo al ajillo

Grilled chicken thigh with ajillo sauce and black garlic purée 20

Carne asada*

Grilled 6-oz flat iron steak with confit piquillo peppers 27

Butifarra escalivada*

Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 18

Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce 19

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 prepared as José does in summer with garlic and olive oil 32

Presa ibérica

A shoulder cut from the native, acorn-fed, black-footed ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard alioli 7 per oz

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COCKTAILS

Margarita Ibérica

Arbol-infused blanco tequila, Vida mezcal, amontillado, lime, bay leaf, salt air with sherry vinegar and piparra brine 18

Murcia Sour

Bourbon, apricot, lemon, aquafaba 18

Castaway

5 islands rum blend, pineapple rum, lime, sugar, cava, mint, touch of sherry vinegar 18

Golden Vector

Rye whiskey, manzanilla, banana, smoked with star anise and cedar 18

Media Combinación

A Madrid classic, sweet vermouht, gin, Cynar, bitters, citrus 18

NON ALCOHOLIC

Pineapple sage soda 8

Fever-Tree Indian Tonic, Fever-Tree Mediterranean Tonic, Fever-Tree Cucumber 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, lime, lemon, juniper berries, lemon verbena 20

Cítrico

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

Mediterranean

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

The Exception

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

DRAFT BEER

Estrella Galicia 9

Helles Lager, 5.5% ABV

Estrella 1906 Reserva Especial 9

Amber Lager, 6.5% ABV

BOTTLED BEER

Moritz 9

Pale Lager, 5.4% ABV

Tank 7 Farmhouse Ale 8

American Saison, 8.5% 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

Arratzain Sidra 2020 32

Cider, 6.0% ABV

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