

¡BUEN PROVECHO!

'Hey, you're here!

So start eating...'

Pan con tomate

Toasted slices of crispy 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

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

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 Silo Blanco

(Asturias) Intensely flavored cow's milk cheese with a pinenut crumble cookie 12

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

FRITURAS

'Frying is overrated... Yeah right!'

Patatas bravas*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli 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

Buñuelos de bacalao*

Fried salt codfish fritter with honey alioli 14.5

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

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 12.5

Setas salteadas con puré de patatas *

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

Ensalada de tomates y atún

Heirloom tomato salad with Spanish conserved tuna and piparra dressing 16

CHEF'S TASTING MENUS

Tour de España

A tour of Spain with Jaleo's favorite traditional and modern tapas

Spanish Sips

Enjoy specially selected Spanish wines to pair with your tasting menu

*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, 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 pine nuts, raisins and apples 12

Escalivada Catalana

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

Papas arrugadas con mojo picón

Canary Island-style, wrinkled potatoes with mojo picón and mojo verde 10

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

Salmon con espinaca*

Atlantic salmon with sautéed spinach, pinenuts praline and apples 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'*

Traditional 'paella' of toasted pasta with squid sofrito and shrimp 24

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 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

Gambas a la Zahara

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

CARNES

Chorizo casero

House-made traditional chorizo with olive oil potato purée and cider sauce 18

Pollo al ajillo

Grilled chicken thigh with garlic chicken glaze and black garlic 19

Carne asada*

Grilled steak with confit piquillos 27

Butifarra escalivada*

Ibérico pork sausage with roasted eggplant and red peppers 18

Solomillo ibérico*

Grilled acorn fed ibérico pork tenderloin served with romesco 50

Costillas de cordero*

Grilled Spanish Merino lamb raised in New Zealand with rosemary sauce and honey alioli
38/full order | 20/half order

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.

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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 6

Topo Chico 6

Pepsi, Diet Pepsi, Mist Twist 5

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

GIN & TONICS

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

C 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

Gin & Tonic Flight

Our selection of 3 gin & tonics 40

BEER

Bottle

Estrella Galicia 8
Helles Lager, 5.5% ABV

Sierra Nevada 7
Pale Ale, 5.6% ABV

Augustiner Bräu München 10
Helles Lager, 5.2% ABV

Stella Artois 7
Belgian Pilsner, 4.6% ABV

Ballast Point Sculpin 10
IPA, 7% ABV

Firestone Walker 805 7
Pale Ale, 4.7% ABV

Shock Top 7
Belgian White, 5.2% ABV

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

Piña borracha

Dark-rum soaked pineapple with lime zest and mint 10

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