

¡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

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

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

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 Silo 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 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

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

Escalivada 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

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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

Arroz caldozo*

“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

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

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.

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

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

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

Stella Artois 9

Belgian Pilsner, 4.6% ABV

Firestone Walker 805 8

Pale Ale, 4.7% ABV

Shocktop 8

Belgian White, 5.2% ABV

TOUR DE ESPAÑA A tour of Jaleo favorites 67

Pan de cristal con tomate fresco

Remolacha gazpacho

Croquetas de pollo

Endibias

Choice of:

Espinacas a la Catalana

Manzana con hinojo y queso manchego

Choice of:

Gambas al ajillo

Lomo de buey con piquillos*

Flan al estilo

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

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