

¡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

Salchichón ibérico

Dry-cured sausage 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, piparra 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

Espárragos blancos con naranjas

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

Coliflor salteadas con olivas y dátiles

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

Pluma Ibérica

The 'feather' cut from head of the loin grilled and served with escalivada 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 Donostiarr

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, vermut 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

Cítricos 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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