

# JALEO

BY JOSÉ ANDRÉS

Our team is thrilled to welcome you back to Jaleo! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

## CHEF'S TASTING MENUS *Available every day from 5:30 PM until 45 minutes prior to closing*

### Menu Rápido

A tour of Jaleo's greatest hits 35 per person

#### Pan de cristal con tomate

Add Manchego 2

#### Tichi's Gazpacho

#### Ensalada verde

#### Paella de día

#### Pollo al ajillo

Substitute Pollo al ajillo for:

#### Gambas al ajillo 6

#### Carne asada\* 8

### Jaleo Classics

A tasting of the classic and traditional tapas in addition to some original favorites 55 per person

#### Pan de cristal con tomate y Manchego

#### Tichi's Gazpacho

#### Croquetas de pollo

#### Endibias

Choice of: **Manzana con hinojo** or

#### Espinacas a la Catalana

Choice of: **Carne asada\*** or **Gambas al ajillo**

#### Flan al estilo tradicional de mamá Marisa con

#### espuma de crema catalana

Add-on Paella del día 15

### Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to with your tasting menu

#### Menu Rápido 15 per person

#### Jaleo Classics 35 per person

## ¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

### Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

### Pasamontes Manchego

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 13

### Piquillo Julian de Tolosa

Confit of piquillo peppers with ibérico lardo served with pan de cristal 13

## EMBUTIDOS

### Selección de embutidos

A selection of jamón ibérico Fermín, lomo ibérico, salchichon, coppa serrana, and chorizo ibérico de bellota Fermín 30

### Jamón ibérico Fermín

Dry-cured ham from the legendary black-footed ibérico pigs of Spain 20

### Lomo ibérico de bellota Fermín

Ibérico pork loin 14

### Chorizo ibérico de bellota Fermín

A dry-cured chorizo made with ibérico meat 15

### Salchichon ibérico de bellota Fermín

A dry-cured sausage made with ibérico meat 15

## QUESOS

### Selection of 3 cheeses 30

### Caña de Cabra

(Murcia) A soft, semi-sweet goat's milk cheese paired with Marcona almonds and quince paste 12

### Rey Silo Blanco

(Asturias) Intensely flavored cow's milk cheese paired with Marcona almonds and quince paste 12

### Idiazábal

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

### Valdeón

(León) Sharp and creamy, mixed milk blue cheese paired with compressed pears in Pedro Ximénez 10

## SOPAS Y VERDURAS

### Tichi's gazpacho

Classic Spanish chilled tomato soup 6

### 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

### Ensalada verde

Mixed green salad with sherry dressing, tomato, piparra peppers and shaved onion 13

### Espinacas a la Catalana

Sautéed spinach with pine nuts, raisins and apples 12

### Pimientos del piquillo rellenos

Seared piquillo peppers filled with Caña de Cabra goat cheese 13

### Bruselas fritas con cerezas

Fried brussel sprouts with Marcona almonds, dried cherries and apple mustard sauce 14

### Ensalada de garbanzo

Chickpea salad with piquillo peppers, piparra peppers and olive tapenade 15

### Ensalada de remolacha con cítricos

Roasted beet salad with grapefruit, oranges, pistachios and Valdeon cheese 16

## JOSÉ'S WAY *The only way!*

### Bikini\*

Toasted ham and coppa serrano sandwich with spiced mustard alioli 20

### Tortilla de patatas clásica\*

Spanish omelet with confit potatoes and onions 12.5

### Ensaladilla rusa\*

The ultimate Spanish tapa: a potato salad of seasonal vegetables, mayonnaise and imported conserved tuna with Spanish piquillo 17

## 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 12.5

### Buñuelos de bacalao\*

Fried salt codfish fritter with honey alioli 14.5

### Berenjenas

Fried eggplant with local honey 9

### Dátiles

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

## CARNES

### Carne asada con piquillos\*

Grilled flat iron steak with piquillo pepper confit 23

### Pepito de ibérico\*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

### Chorizo casero

House-made traditional chorizo with olive oil potato purée and piquillo confit 18

### Pollo al ajillo

Grilled chicken thigh with garlic chicken glacé and black garlic 17

### Butifarra casera con mongetes

'Daniel Patrick Moynihan'

Grilled house-made pork sausage with sautéed white beans 16

## JOSÉ MAKES LARGE PLATES TOO

### Presa ibérico bellota\*

A special cut from 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 28

## PESCADOS Y MARISCOS

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 18

### Salmon con pisto Manchego\*

Atlantic salmon with traditional stewed vegetables 18

### Mejillones a la marinera\*

Steamed mussels with tomato sofrito and pimentón 18

## POSTRES

### Flan al estilo tradicional de mamá Marisa 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

# 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

# SANGRIA PITCHERS

## 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

# COCKTAILS

## Margarita Donostiarra

A margarita from San Sebastián. Arbol-infused tequila, Del Maguey Vida mezcal, bay leaf, lime, sherry salt rim 16

## Murcia Sour

Bulleit bourbon, apricot, lemon, aquafaba 16

## Plaza Mayor

Bulleit rye whiskey, Lustau brandy, Yzaguirre vermut rojo, Benedictine, bitters 18

## Cuba Libre y Celebrando

Cuba should be free! Bacardi 8 rum, coke, lime, bitters, nutmeg 17

# BEER Draft

**Estrella Damm** Lager 9

**Tenaya Creek** Bonanza Brown 8

**Tenaya Creek** Golden Ale 7

**Tenaya Creek** Hefeweizen 8

**Tenaya Creek** Gypsy Fade IPA 8

# WINES BY THE GLASS

## GENEROSO / FORTIFIED

**Fino Jarana Lustau**, Palomino Fino 14

**Manzanilla Velo Flor Bodegas Alonso**, Palomino Fino 18

**Amontillado Los Arcos Lustau**, Palomino Fino 13

**Oloroso Alfonso González Byass**, Palomino Fino 13

## ESPUMOSO / SPARKLING

**Cuvée José Raventós i Blanc**, Xarel·lo, (Blend) 2016 Conca 18

**De Nit Rosé Raventós i Blanc**, Xarel·lo, (Blend) 2017 Conca 18

## BLANCO / WHITE

**G.1200 Jon Goenaga**, Hondarrabi Zuri 2018 G. Txakolina 18

**Abadia da Cova A.Moure**, Treixadura 2018 Ribeira Sacra 18

**Etiqueta Ambar Granbazán**, Albariño 2018 Rias Baixas 16

**Perplejo Bodegas Álvarez y Díez**, Verdejo 2018 Rueda 15

**Viñas de Gain Artadi**, Viura 2017 Rioja 16

**Hacienda de Arínzano**, Chardonnay 2016 V.P. Arínzano 18

## ROSADO / ROSÉ

**Liquid Geography CVA**, Mencía, 2019 Bierzo 15

**Giné Rosat Buil&Giné**, Garnacha, (Blend) 2018 Priorat 15

## TINTO / RED

**Massimo D'Mateo**, Mencía, (Blend) 2018 Ribeira Sacra 15

**El Retorno Alzania**, Garnacha 2015 Navarra 16

**Domino de la Abadesa Crianza**, Tempranillo 2014 Ribera del Duero 20

**12 Meses Bodegas Juan Gil**, Monastrell 2016 Jumilla 15

**José Selección Ontañón**, Tempranillo, (Garnacha, Graciano) 2017 Rioja 15

**De Sól a Sol V. del Priorat**, Garnacha, (Blend) 2017 Priorat 18

## VINO WEDNESDAYS

*Enjoy half-priced bottles of Spanish wines under \$500*

Please view our Vino menu to explore our Spanish wines offered by the bottle

## OUR COMMITMENT TO YOU, OUR GUEST:

Our priority is to provide the very best experience to our guests. While we've always upheld the highest standards when it comes to health and safety, we wanted to ensure you were aware of all the measures we have in place:

### OUR TEAM

Retrained and recertified on hygiene, sanitation and safety standards through industry mandatory courses

Wash and sanitize hands upon entry to work and regularly throughout the day

Temperature taken daily and is logged electronically

All staff wear masks during service

Disposable gloves and masks are being worn in food preparation

Stay home if sick

### OUR SPACE

All public areas are disinfected and sanitized throughout the day

Strategically placed additional hand sanitizer stations throughout our restaurant for our guests and team members to use

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart

Downloadable menu from a QR code is available at host check-in and from entire staff

**Most importantly, we are grateful to be serving our guests safely with warm, sincere hospitality and genuine concern.**