

## ¡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

# JALEO

BY JOSÉ ANDRÉS

## EMBUTIDOS

### Selección de embutidos

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

Add jamón ibérico de bellota 15

### 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 | Add Massimo 2

### Caña de Cabra

(Murcia) A soft, semi-sweet goat’s milk cheese paired with raisin walnut bread and fig jam 12

### Rey Silo Blanco

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

### Queso Massimo del Rey Silo con magaya de sidra

(Asturias) Exclusively made for Chef José Andrés and Jaleo, Asturian raw-cow’s milk cheese, cured for four months 18

### La Peral

(Asturias) Mild and creamy, mixed milk blue cheese paired with Marcona almonds and quince paste 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

### Tortilla de patatas clásica\*

Spanish omelet with confit potatoes and onions 12.5

### Pimientos del piquillo rellenos

Seared piquillo peppers filled with Caña de Cabra goat cheese 13

### Piquillos Julian de Tolosa

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

## 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

## CARNES

### Carne asada\*

Grilled hanger steak with piquillo pepper confit 24

### 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 a la parilla

Grilled chicken thigh with olive oil potato purée and parsley purée 17

## JOSÉ MAKES LARGE PLATES TOO

### Secreto ibérico\*

The secret ‘butcher’s cut’ skirt steak grilled and served with toasted tomato bread, mojo verde and alioli 85

## 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

### Gambas a la Zahara

Head-on shrimp, with garlic and olive oil, prepared as José does in summer 28

## 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

# 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

# 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 Corazón tequila, Del Maguey Vida mezcal, bay leaf, lime, sherry salt rim 16

## Murcia Sour

Bulliet bourbon, apricot, lemon, aquafaba 16

## Plaza Mayor

Bulliet 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

**Clarete Ontañón**, Viura, (Tempranillo) 2018 Rioja 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

**Ontañón Reserva**, Tempranillo, (Graciano) 2010 Rioja 19

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

## 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.