

# SANGRIA HOUR

Available at our bar or lounge

Sunday - Thursday 5 PM – 7 PM

JALEO

BY JOSÉ ANDRÉS

## BOTTLE AND BOARD 68

*Your choice of a 5 cheese platter of specialty Spanish cheeses or a selection of cured ibérico meats paired with a bottle of red, white, or sparkling wine*

## COCKTAIL

### Margarita Donostiarra

Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 12

## SANGRÍA Y PORRÓNES

### Sangría de vino tinto

Our version of sangría 8

### Sangría de cava

Sparkling wine sangría 9

### Cava

By the porrón 40

### Clara

Beer and house-made lemonade by the porrón 15

## BEER

7 by the glass

**Estrella Galicia**

**Estrella 1906**

## WINE

9 by the glass

**Garnacha de Fuego, Garnacha 2020-Calatayud**

**Zestos, Malvar 2019-Vinos de Madrid**

**Liquid Geography Rosado, 2020-Bierzo**

## TAPAS

### Endibias

Endive leaves filled with goat cheese, oranges, and almonds 7

### Patatas bravas

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 7

### Croquetas de pollo

Traditional chicken fritters 7

### Coca escalivada y anchoa

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cippolini onions, and Spanish anchovy 9

### Aceitunas marinadas

Traditional marinated Spanish olives 8

### Cono de salmon crudo\*

Salmon tartar cone with trout roe 6

\*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.