**SANGRIA HOUR**
*Available at our bar or lounge*

Sunday - Thursday 5 PM – 7 PM

**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

9 by the glass

Garnacha de Fuego, Garnacha 2020–Calatayud

Zestos, Malvar 2019–Vinos de Madrid

Liquid Geography Rosado, 2020–Bierzo

**WINE**

9 by the glass

**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.*