

LUNCH LIKE A SPANIARD!

25 per person



Choose one tapa from each section

Gazpacho de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese

Ensalada verde con anchoas

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing

Manzana con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Croquetas de pollo

Traditional chicken fritters

Buñuelos de bacalao

Salt codfish deep-fried with honey alioli

Butifarra asada

Grilled Catalan pork sausage

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo y ajo negro

Grilled chicken thigh, ajillo sauce and black garlic

Chorizo casero con puré de patatas al aceite de oliva

House-made traditional chorizo with olive oil potato purée and cider sauce

Ensalada remolacha

Roasted and confit beets, yogurt, la peral cheese and pistachios

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Patatas bravas

A Jaleo favorite with spicy tomato sauce and alioli

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins, and apples

Mini pepito de ibérico*

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

Lomo de buey con Valdeón y mostaza*

Grilled hanger steak with Valdeón cream, caramelized onion and mustard caviar

Add Paella

Please inquire with your server about which paella is featured today 7

*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server. Menu items subject to seasonality and availability.

SANDWICHES

*Spanish bocatas with toasted pan de cristal.
Choice of green salad with anchovy, gazpacho or José's chips \$18*

Jamón y queso

Jamón ibérico, tomate fresco, Manchego

Verduras

Grilled vegetables, San Simón cheese, romesco

JLT

Jamón ibérico, lettuce and tomato

Queso

Melted Caña de Cabra, Manchego and La Peral cheese with honeyallioli

José's tuna

Conserved tuna, mayonnaise, shallots, hard boiled egg and piparra peppers

MORE TAPAS

Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12

Pasamontes manchego

(D.O. Manchego, La Mancha)
A sweet and tangy sheep's milk cheese 6

Anchoas españolas

Don Bocarte Spanish anchovies 8

Aceitunas rellenas y aceitunas 'Ferran Adrià'

Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14

Selección de embutidos

José's selection of ibérico fermín 30

Add hand carved ibérico de bellota 15

Jamón ibérico de bellota Fermín

Hand-carved, cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 35 per oz

Selección de quesos por José

José's selection of Spanish Cheeses 26

Dátiles con tocino 'como hace todo el mundo'

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

Croquetas de mariscos

Shrimp and lobster fritters 14

Rollitos murcianos de chorizo y patata

Fried and rolled dough filled with chorizo and potato with mustard alioli 12

Pulpo a feira Maestro Alfonso

Boiled octopus with peewee potatoes, pimentón and oliveoil 17

Ensalada xato

Salad of conserved Spanish tuna, mixed greens, toasted almonds, black olives, tomatoes and hard boiled egg, with romesco and sherry dressing 15

Chuleta asada*

20-oz grilled all natural, grass-fed, bone-in ribeye with tumbet of potato and pepper 75

Secreto ibérico bellota con pan con tomate y salsa verde*

It's a secret! Skirt steak from the legendary black-footed ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli 85

Sangria de Vino Tinto o Blanco

Our version of red or white sangria

By the glass 12 | Half carafe 25 | Full carafe 49

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GIN & TONICS

The best gin and tonics you'll ever have...

José's Way

Hendrick's Gin, Fever-Tree Indian Tonic, Makrut leaf, juniper, lemon, lime 20

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic, grapefruit, lemon, coriander, mint 20

Tierra

Bulldog gin, house-made tonic, orange, lime, makrut leaf, cardamom 20

Hierba

Aviation American gin, Jack Rudy tonic, orange, lime, rosemary, pink peppercorn 20

BEER

Bottle

Trabanco Poma Áurea DryCider (750ml), ES 60

Estrella Damm Inedit Witbier (750ml), ES 25

Chimay Grande Réserve

Dark Ale, BE 16

Moritz Barcelona Lager, ES 8

Deschutes Black Butte Porter, OR 7

N/A Clausthaler Golden Amber, DE 6

Draft

Estrella Damm Barcelona Lager, ES 7

CraftHaus Resinate IPA, NV 7

Trabanco Dry Cider, ES 12

NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Club Soda, Ginger Ale, Ginger Beer 6

Coca-Cola, Diet Coca-Cola, Sprite 6

WINES BY THE GLASS

Espumoso / Sparkling

NV. 1+1=3 Brut, Cava 10

2013. **De Nit Rosé**, Raventós i Blanc, Conca 18

Blanco / White

2014. **Blanc Selecció**, Can Feixes, Penedès, Parellada, Macabeo, (Blend) 13

2014. **Berroia, Berroja**, Txakolina, Hondarribi Zuri, (Folle Blanche, Reisling) 14

2014. **Martinsancho**, Rueda, Verdejo 14

2014. **Godelia**, Bierzo, Godello, Doña Blanca 15

2013. **Navaherreros**, Bernabeleva, Madrid, Albillo, Macabeo 16

2014. **Hacienda de Arinzano**, Arinzano, Chardonnay 17

2011. **Plàcet**, Palacios Remondo, Rioja, Viura 18

2014. **Leirana**, Forjas del Salnés, Rias Baixas, Albariño 18

Rosado / Rosé

2014. **Giné Rosat**, Buil & Giné, Priorat, Garnacha, Merlot 12

2014. **Rosado**, Muga, Rioja, Garnacha, Viura, Tempranillo 10

2014. **Rubentis**, Ameztui, Txakolina, Hondarribi Beltza, Hondarribi Zuri 15

Tinto / Red

2012. **Barrica**, Barahonda, Yecla, Monastrell, Syrah 12

2013. **Atance**, Risky Grapes, Valencia, Bobal 12

2011. **Viña Real Crianza**, CVNE, Rioja, Tempranillo 14

2013. **7 Fuentes**, Suertes del Marques, Orotava, Listán Negro, Tintilla 16

2013. **Embruix**, Vall Llach, Priorat, Garnacha, Cariñena, Cabernet, Syrah, Merlot 16

2013. **Petalos**, Descendientes de J. Palacios, Bierzo, Mencía 16

2014. **Vespres**, Celler Dosterras, Montsant, Cariñena, Garnacha 16

2010. **Vetus**, Toro, Tempranillo 16

2013. **Emilio Moro**, Ribera del Duero, Tempranillo 17

2005. **Ontañón Gran Reserva**, Rioja, Tempranillo 25