¡BUEN PROVECHO!

'Hey, you're here! So start eating…'

Pan de cristal con tomate
Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

Anchoas españolas
Don Bocarte Spanish anchovies 8.5

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

Piquillos Julian de Tolosa
Confit of piquillo peppers with ibérico lardo 6.5

JOSÉ'S WAY

'The only way!'

Cono de La Serena y límon
La Serena cheese, lemon pith purée, almond dust cone 5 per cone

Cono salmón crudo con huevas de salmón*
Salmon tartare and salmon roe cone 5 per cone

Cono de escalivada y anchoa
Cone of fire-roasted eggplant, peppers and onions with anchovy butter 5 per cone

Aceitunas rellenas y aceitunas 'Ferran Adrià'
Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

Presa ibérica crudo ahumado*
Cold-smoked pork, rosemary oil and black olive salt 18

José's Taco*
Jamón ibérico de bellota with caviar 25 each

Ensaladilla rusa*
The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise and imported conserved tuna with Spanish trout roe 17

Coca con erizos de mar*
Warm and crusty cristal bread with sea urchin and butter and ibérico bacon 26

Ostra con Iberico de Bellota Lardo con caviar*
Warm Rappahannock oyster with Bellota lardo and Royal Osetra Caviar 25

Huevo frito con caviar*
A fried organic egg topped with caviar 18

Tortilla temporal*
Seasonal variations of Spanish omelet 13

QUESOS

Selection of 3 cheeses 28

Caña de cabra con higos
(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 10

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

San Simón con garapiñado de frutos secos
(Galicia) A smoked cow's milk cheese paired with house-made nut brittle 10

La Peral con membrillo de peras y anacardos
(Asturias) Sharp and creamy, mixed milk blue cheese paired with pear gelée and spiced cashews 10

Rey Silo Blanco con polvorón de piñones
(Asturias) Intensely-flavored cow's milk cheese with a pine nut crumble cookie 12

Rey Silo rojo con albaricoques y almendras
(Asturias) Intensely-flavored cow's milk cheese with pimentón, paired with apricots and Marcona almonds 12

Torta Pascualete con membrillo, higos, y pan de cristal
(Extremadura) Aged, tangy goat's milk cheese served with toasted bread, quince paste and fig jam 30
(not available with selection)

EMBUTIDOS

Jamón ibérico de bellota Fermín
Hand-carved, dry-cured ham from the legendary free-range, acorn-fed, ibérico pigs of Spain 35 per oz

Jamón ibérico Fermín
Dry-cured ham from the legendary black-footed ibérico pigs of Spain 18

Jamón serrano Fermín
18-month salt-cured serrano ham 12

Lomo ibérico de bellota Fermín
Smoke-cured acorn-fed pork loin 14

Chorizo ibérico de bellota Fermín A dry-cured chorizo made with ibérico meat 12

Salchichon ibérico de bellota Fermín
A dry-cured sausage made with ibérico meat 12

Selección de embutidos
A selection of jamón ibérico Fermín, jamón serrano, lomo, salchichon and chorizo ibérico de bellota Fermín 30
Add jamón ibérico de bellota 15

***Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of food borne illness, especially in case of certain medical conditions.**

Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.

Menu items subject to seasonality and availability.

SOPAS

'Slurping allowed! Sorry, Mom!'

Gazpacho de remolacha con queso de cabra
Classic chilled Spanish soup made of beets and tomatoes with goat cheese 12

Sopa de ajo con cangrejo
Chilled almond and garlic soup with crabmeat and grapes 14

Sopa de calabasa
Warm butternut squash soup with pumpkin seeds and goat cheese 12

VERDURAS

Espárragos blancos con mayonesa
Seared fresh and conserved asparagus with asparagus mayonnaise 12.5

Ensalada remolacha
Roasted and confit beets, yogurt, la peral cheese and pistachios 12

Endibias con queso de cabra y naranjas
Endives, goat cheese, oranges and almonds 13

Manzana con hinojo y queso Manchego
Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 13

Cebolla asada con Valdeón y naranjas
Roasted onions, pine nuts, Valdeón blue cheese and oranges 11

Espinacas a la catalana
Sautéed spinach, pine nuts, raisins and apples 12

Escalivada catalane
Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 12.5

Tortilla de patatas clásica*
Spanish omelet with potatoes and onions 12.5

Trigueros con romesco
Grilled asparagus with romesco sauce 12

Piquillo rellenos con setas
Stuffed piquillo peppers with caña de cabra goat cheese and seasonal mushrooms 15

Setas al ajillo con La Serena
Sautéed wild mushrooms with La Serena potato purée 15

Coliflor con olivas y frutos secos
Sautéed cauliflower with dates and olives 12

Ensalada de coles de bruselas con albaricoques, manzanas y jamón serrano
Warm Brussels sprouts salad with apricots, apple and serrano ham 12

FRITURAS

'Frying is overrated... Yeah right!'

Patatas bravas
A Jaleo favorite with spicy tomato sauce and alioli 11.5

Chistorra envuelta en patata frita
Slightly spicy chorizo wrapped in crispy potato 11

Croquetas de pollo
Traditional chicken fritters 12.5

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

Berenjenas con miel
Fried eggplant with local honey 9

Dátiles con tocino 'como hace todo el mundo'
Fried bacon-wrapped dates served with an apple-mustard sauce 14

Buñuelos de bacalao
Salt codfish deep-fried with honey alioli 14.5

PESCADOS Y MARISCOS

Lubina y almejas con salsa verde
Lubina with salsa verde and clams 18

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic 18

Pulpo a feira Maestro Alfonso
Boiled octopus with peewee potatoes, pimentón and olive oil 17

Vieiras con pinones y Pedro Ximenez
Seared scallops with pine nuts and PX reduction 22

Empendrat de judion y bacalao
Judion white beans with shredded salt cod and romesco 20

'Rossejat'
Traditional 'paella' of toasted pasta with squid sofrito and shrimp 20

Empanadia de atún
Galician style empanada 10

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CARNES

Mini pepito de ibérico*
Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 9 each

Montadito de sobrasada y huevo de cordoniz
Toasted sobrasada sandwich with quail egg and local honey 18

Chorizo casero con puré de patatas al aceite de oliva
House-made traditional chorizo with olive oil potato purée and cider sauce 18

Pollo al ajillo y ajo negro
Grilled chicken thigh, ajillo sauce and black garlic 17

Butifarra casera con mongetes "Daniel Patrick Moynihan"
Grilled house-made Catalan pork sausage with white beans 18

Flamenquines
Pounded pork loin rolled with serrano ham and San Simón cheese 21.5

Canelone de Pollo
Canelone pasta filled with roasted catalan-style chicken finished with Manchego cheese and pine nut praline 18

Carne asada con escabeche*
Grilled hanger steak with escabeche 22

Costillas de cordero con salsa romero y alioli de miel*
Grilled Merino lamb with rosemary sauce and honey alioli 25.5

Presa ibérico bellota con pan con tomate y salsa verde*
A special cut from head of the loin of the legendary acorn-fed, black-footed ibérico pigs of Spain 60

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

CHEF'S TASTING MENUS

The José Experience
A tour of Spain with Jaleo's favorite traditional and modern tapas
75 per person

Spanish Sips
Enjoy specially selected Spanish wines to pair with your tasting menu
40 per person

PAELLAS

When I was a young boy I would help my father cook paella, a country meal, using ingredients from surrounding fields and heat from burning vines. At Jaleo, we bring you that tradition of cooking Spain's native dish over a wood fire. Our unique paella kitchen is the first of its kind in America. Watch my team prepare our amazing paellas in the traditional style of my home country. This is the best show in town!

Plates of paella are served when ready from our daily selections. Please inquire with your server about which paellas are featured today. Entire pans of paella are prepared to order for 8 or more guests

Arroz con costillas de cerdo ibérico de bellota
Made with the ribs of the legendary black-footed ibérico de bellota pigs of Spain 36

Paella mixta
Made with iberico ribs, butifarra sausage, chicken and green beans 35

Arroz a banda con bogavante
Literally meaning 'rice apart from lobster,' made with lobster and cuttlefish 34

Fideua negra con pulpo
Squid ink pasta with calamari and octopus 27

Arroz a banda con gambas
Literally meaning 'rice apart from shrimp,' made with shrimp and calamari 30

Paella de verduras de temporada
A traditional paella of seasonal vegetables 23

Paella de pollo y setas silvestres
A traditional paella of chicken and wild mushrooms 25

Paella Valenciana 'Rafael Vidal'
A true classic of chicken, rabbit and green beans 26

Head Chef Luis Montesinos

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