

## ¡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 8.5

### **Flauta de jamón ibérico Fermín**

Flauta bread brushed with tomato and extra virgin olive oil, topped with cured ham from the legendary acorn-fed ibérico pigs of Spain 15

### **Plato de queso Manchego Pasamontes**

Raw sheep's milk cheese, handmade from an ancient recipe. Nutty with a tangy, lingering flavor 14

### **Anchoas Don Bocarte**

Don Bocarte Spanish anchovies with pan de cristal and fresh tomato 25

## EMBUTIDOS

### **Jamón ibérico de bellota Fermín**

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 22

### **Jamón ibérico Fermín**

36-month cured ham from the legendary black-footed ibérico pigs of Spain 14

### **Lomo ibérico de bellota Fermín**

Pimentón and garlic cured tenderloin from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 15

### **Chorizo ibérico de bellota Fermín**

Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 12

### **Selección de ibéricos**

A selection of all cured ibérico meats 35

## QUESOS

*Selection of three 16*

*Selection of five 24*

### **Caña de cabra**

(Murcia) A soft, semi-sweet goat's milk cheese with raisin walnut bread, fig jam

### **San Simón**

(D.O. Galicia) A birch-smoked cow's milk cheese with fried marcona almonds

### **Queso Manchego Pasamontes**

A traditional raw Manchego cheese paired with compressed apples in moscatel

### **Rey Silo Blanco**

(D.O. Asturias) Intensely-flavored cow's milk cheese with honey, rosemary and pine nut shortbread

### **Rey Silo Rojo**

(D.O. Asturias) A bold and spicy raw cow's milk cheese with pimentón, paired with almonds and bitter orange jam

### **Queso Payoyo con membrillo y tortas de aceite**

Goat's Milk cheese from Cádiz served with quince paste and sweet olive oil cracker

### **Valdeón**

(D.O. Asturias) An intensely flavored blue cheese of cow and goat's milk with raisins and Pedro Ximénez compressed pears

### **Torta Pascualete**

A creamy, raw sheep's milk cheese served with toasted pan de cristal bread, quince paste and fig jam (serves 2-4) 26

## CONOS, LATAS Y MÁS

### **Aceitunas rellenas de anchoas y pimientos del piquillo**

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

### **Erizos de mar con pipirrana\***

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe 6.5 each

### **Cono de salmón crudo con huevas de trucha\***

Salmon tartare and trout roe cone 4 each

### **Cono de Queso de oveja 'La Serana' con membrillo**

Queso de Oveja sheep's milk cheese and quince paste cone 3 each

## JOSÉ'S WAY

*'The only way!'*

### Huevo frito con caviar\*

A fried organic egg topped with white sturgeon caviar 16

### Coca con erizos de mar\*

Warm and crusty cristal bread topped with butter and sea urchin 24

### Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives 1.5 each

### Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary acorn-fed, black-footed ibérico pigs of Spain and ibérico bacon 7.5 each

### Ensaladilla rusa\*

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise 7.5

José's way with Spanish trout roe 15.5

### Pimientos del piquillo confitados

**'Don Julián de Tolosa'**

Confit of piquillo peppers with ibérico lardo and pan de cristal 12.5

## SOPAS Y ENSALADAS

*'Slurping allowed! Sorry, Mom!'*

### Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 8.5

### Sopa de pescado 'va por ti Clemente'

Traditional fisherman's soup made of mussels, shrimp and clams 12

### Coles de bruselas\*

A warm Brussels sprout salad tossed with olive oil, apricots, apples, grapes and serrano ham 9

### Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard-boiled eggs 12

### Ensalada verde con queso Idiazábal

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

### Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 8.5

### Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with sherry dressing 10.5

### Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach 10

Add a fried organic egg\* 3.00

## VERDURAS

### Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 7.5

### Escalivada catalana

Roasted red peppers, eggplant and sweet onions with sherry dressing, served with toasted bread 7

### Papas arrugás

Canary Island-style wrinkled baby potatoes served with mojo verde and mojo rojo sauces 9

### Pisto manchego con huevos\*

Traditional stewed vegetables topped with fried quail eggs 13

### Trigueros con romesco

Grilled asparagus with romesco sauce 9

### Empedrat de mongetes

Traditional Catalan bean salad with tomatoes, onions, black olives and sherry dressing 8

### Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese 7

### Arroz cremoso de setas

Creamy rice with seasonal mushrooms and Idiazábal cheese 8.5

### Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 7.5

### Tortilla de patatas al momento\*

Spanish omelette with potatoes and onions, cooked to order 7.5

## FRITURAS

*'Frying is overrated... Yeah right!'*

### **Croquetas de pollo**

Traditional chicken fritters 8.5

### **Croquetas de jamón**

Cured ibérico ham fritters 12

### **Plato mixto de croquetas**

A selection of both croquetas 13

### **Buñuelos de bacalao\***

Fried cod and potato fritter with honey alioli 7.5

### **Dátiles con tocino 'como hace todo el mundo'**

Fried bacon-wrapped dates served with an apple-mustard sauce 7

### **Patatas bravas\***

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 7.5

### **Chistorra envuelta en patata frita\***

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 7.5

### **Calamares a la romana\***

Fried fresh calamari with garlic alioli 10

### **Flamenquines**

Rock Spring Farm pork roll filled with ibérico ham and cheese, breaded and deep-fried 18

## PESCADOS Y MARISCOS

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic 13

### **Pulpo a la Gallega 'Maestro Alfonso'**

Boiled octopus with peewee potatoes, pimentón and olive oil 12

### **Puntillitas a la Andaluza\***

Fried baby squid from Cádiz 16

### **Salpicón de cangrejo\***

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and brandy sauce 12

### **'Rossejat'\***

Traditional 'paella' of toasted pasta with shrimp and calamari sofrito 14

### **Vieiras con Guisantes**

Seared scallops with green peas and mint 14

### **Ostras 'Gin & Tonic'\***

Five oysters with lemon, gin and tonic 15

### **Puntillitas de Cádiz salteadas con pochas**

Baby squid from Cádiz sautéed with Spanish white beans 18  
Add a fried organic egg 3

### **Bacalao con Samfaina**

Seared codfish with a Catalan vegetable stew 14

### **Salmon con purrusalda**

Seared salmon with potato leak purée and crispy leeks 12

## CARNES

### **Solomillo al cabrales\***

Ibérico tenderloin with blue cheese sauce 20

### **Butifarra casera con mongetes 'Daniel Patrick Moynihan'\***

Grilled house-made pork sausage with sautéed white beans 8.5

### **Canelones de cerdo gratinados con salsa de béchamel**

Pork and foie gras canelones with bechamel sauce 14

### **Codorniz con lentejas\***

Grilled quail with lentils 12

### **Bikini de jamón ibérico, queso manchego y trufas**

Pressed sandwich of ibérico ham, Manchego cheese and truffles 15

### **Lomo de buey con piquillos\***

Grilled hanger steak with confit piquillo peppers 12.5

### **Chorizo casero con puré de patatas al aceite de oliva**

House-made traditional chorizo with olive oil mashed potatoes and cider sauce 9.5

### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce 9

### **Conejo en salmorejo con puré de albaricoques**

Canary Islands-style marinated rabbit confit with apricot purée 10

## CHEF'S TASTING MENUS

Available every day from 4 PM  
until 45 minutes prior to closing

### Jaleo Classics

A tasting of the classic and most  
traditional Jaleo tapas  
55 per person

### The Jaleo Experience

A tour of Spain with Jaleo's favorite  
traditional and modern tapas  
70 per person

### José's Way

Eat like José! A selection of José's  
top culinary tapas and plates from  
Spain, unique and adventurous  
95 per person

## JOSÉ MAKES LARGE PLATES TOO

### Presa ibérica de bellota

Grilled boneless shoulder from the  
legendary acorn-fed, black-footed  
ibérico pigs of Spain served with piquillo  
confit and mashed potatoes 65

### 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 60

## PAELLAS DEL DÍA

When I was a young boy, I used to help  
my father cook the best-known dish in  
Spanish cuisine: paella. He would put me  
in charge of the open fire where we would  
cook for our friends and family. This is  
where I learned the art of controlling the  
heat, a skill needed by any chef. While  
heat is important to creating the perfect  
paella, the real star is the rice. Bomba  
from Valencia or Calasparra from Murcia  
are the best to absorb all the amazing  
flavors and to keep a perfect texture.

¡Buen provecho!- José Andrés

**Two of the five paellas below are  
available.** Please inquire with your server  
which paellas are featured today. Entire  
pans of paella are prepared to order  
for six or more guests and presented  
tableside. Please allow up to 45 minutes  
of preparation time for all paellas. **If you  
would like a specific paella for your visit,  
please call us 24 hours in advance to  
place your order.**

Available all day weekends, and Monday  
through Friday 5 PM until 45 minutes  
prior to closing.

### Paella Valenciana

A true classic of chicken, rabbit, and  
green beans 45

### Fideo negro con pulpo\*

Black fideo with calamari, Spanish  
octopus and squid ink 48

### Arroz de setas y verduras

Vegan rice with seasonal mushrooms and  
vegetables 40

### Arroz de pollo y setas silvestres\*

A traditional paella of chicken and chef  
selected mushrooms 40

### Arroz a banda con gambas\*

Literally meaning, 'rice apart from  
shrimp', made with wild caught gulf white  
shrimp and calamari sofrito 42

\*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.