HORA DE SANGRÍA

Sunday – Friday, 4:00 – 7 PM
Saturday, 10 PM - midnight

TAPAS

$3

Cono de salmón crudo con huevas de trucha*
Salmon tartare and trout roe cone

Cono de queso Ovelha
Ovelha sheep's milk cheese and quince paste cone

$4

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

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

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

Setas al ajillo
Sautéed mushrooms with garlic

$5

Pan de cristal con tomate
Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato
add Manchego 4

Chistorra envuelta en patata frita*
Slightly spicy chorizo wrapped in crispy potato with membrillo alioli

Pollo al ajillo con salsa verde
Grilled marinated chicken served with parsley purée and garlic sauce

Croquetas mixtas
A selection of chicken and jamón fritters

Calamares a la romana
Fried fresh calamari with garlic alioli

Coliflor salteada con aceitunas y dátiles
Sautéed cauliflower with dates and olives

$6

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

Mejillones al vapor
Steamed mussels with bay leaf and olive oil

Plato de paella al momento
Chef's selection of authentic paella by the plate

MONTADITOS

Grilled cheese
Grilled Manchego, Murcia, Valdeón and goat cheese with truffle oil on rustic bread, served with honey alioli 5

Pollo frito
Fried chicken breast with brava sauce and alioli on a brioche bun 5

Pringá
Spanish style pork with coleslaw on a brioche bun 5

Pancetta
Crispy pork belly, mojo alioli, fried leeks 5

Ibérico de bellota mini hamburguesas
Spanish mini burger made from the legendary acorn-fed, black-footed ibérico pigs of Spain 6

Flauta de lomo embuchado y Manchego
Flauta with pimenton and garlic cured pork tenderloin with Manchego cheese and quince paste 6

QUESOS Y EMBUTIDOS

Selection of cheeses
Select two: Caña de Cabra, Valdeón, Idiazibal, Manchego 3-month, San Simón 9

Selección de chorizo, salchichón y jamón ibérico
Cured acorn-fed pork chorizo, sausage and 36-month cured ibérico ham 12

**-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.*