

## ¡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

### **Salchichón ibérico Fermín**

Cured acorn-fed pork sausage 9

### **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 house-made nut brittle

### **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 Serena' con membrillo**

'La Serena' 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 de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese and pistachios 10

### 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

## 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

Jamón ibérico 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

### Flamenquines

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

\*-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.

# 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 14

## Vieiras con puré de calabaza

Seared scallops with butternut squash purée 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

## Salmón con purrusalda

Seared salmon with potato leek purée and crispy leeks 14

## Bacalao con Samfaina

Seared codfish with a Catalan vegetable stew 14

# CARNES

## Solomillo al cabrales\*

Ibérico pork 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, queso san simón y trufas

Pressed sandwich with jamon ibérico, san simón 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

# 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

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## 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

### Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your tasting menu 30 per person

## PAELLA Y ARROCES 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 six paellas 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 classic: 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\*

Rice with chicken and chef selected mushrooms 40

### Arroz caldoso de bogavante\*

A soupy lobster rice 55

### Arroz con costillas de cerdo ibérico de bellota

Famous ibérico de bellota pork ribs 45

## PRE-THEATRE MENU

Available Sunday – Thursday 5-6:30PM.  
\$30 per person excluding tax & gratuity

### FIRST COURSE

*Select one from this section*

### Gazpacho de remolacha con queso de cabra

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

### Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

### Ensaladilla rusa

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

### SECOND COURSE

*Select two from this section*

### Espinacas a la catalana

Sautéed spinach, pinenuts, raisins and apples

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

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

House-made grilled pork sausage with sautéed white beans

### Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

### DESSERT

*Select one from this section*

### 'Pan con chocolate'

Chocolate custard with caramelized bread, olive oil and brioche ice cream

### Flan al estilo tradicional de mamá

### Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and orange

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