

JALEO

BY JOSÉ ANDRÉS

Our team is thrilled to welcome you back to Jaleo! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

CHEF’S TASTING MENUS

Available every day from 5:30 PM until 45 minutes prior to closing

Menu Rápido

A tour of Jaleo’s greatest hits 40 per person

Pan de cristal con tomate

Add Manchego 2

Tichi’s Gazpacho

Ensalada verde

Paella de día

Pollo al ajillo

Substitute Pollo al ajillo for:

Salmón con espinacas 6

Jaleo Classics

A tasting of the classic and traditional tapas in addition to some original favorites 65 per person

Pan de cristal con tomate y Manchego

Tichi’s Gazpacho

Croquetas de pollo

Endibias

Choice of: Manzana con hinojo or

Espinacas a la Catalana

Choice of: Carne asada* or Gambas al ajillo

Flan al estilo tradicional de mamá Marisa con

espuma de crema catalana

Add-on Paella del día 15

Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to with your tasting menu

Menu Rápido 15 per person

Jaleo Classics 35 per person

¡BUEN PROVECHO!

‘Hey, you’re here! So start eating...’

Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

Pasamontes Manchego

(D.O. Manchego, La Mancha) A sweet and tangy sheep’s milk cheese 13

Piquillo Julian de Tolosa

Confit of piquillo peppers with ibérico lardo served with pan de cristal 13

EMBUTIDOS

Selección de embutidos

A selection of jamón ibérico Fermín, lomo ibérico, salchichon, coppa serrana, and chorizo ibérico de bellota Fermín 30

Jamón ibérico Fermín

Dry-cured ham from the legendary black-footed ibérico pigs of Spain 20

Lomo ibérico de bellota Fermín

Ibérico pork loin 14

Chorizo ibérico de bellota Fermín

A dry-cured chorizo made with ibérico meat 15

Salchichon ibérico de bellota Fermín

A dry-cured sausage made with ibérico meat 15

QUESOS

Selection of 3 cheeses 30

Caña de Cabra

(Murcia) A soft, semi-sweet goat’s milk cheese paired with Marcona almonds and quince paste 12

Rey Silo Blanco

(Asturias) Intensely flavored cow’s milk cheese paired with Marcona almonds and quince paste 12

Idiazábal

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

Valdeón

(León) Sharp and creamy, mixed milk blue cheese paired with compressed pears in Pedro Ximénez 10

SOPAS Y VERDURAS

Tichi’s gazpacho

Classic Spanish chilled tomato soup 6

Endibias

Endive leaves filled with goat cheese, oranges and almonds 13

Manzana con hinojo

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 13

Ensalada verde

Mixed green salad with sherry dressing, tomato, piparra peppers and shaved onion 13

Espinacas a la Catalana

Sautéed spinach with pine nuts, raisins and apples 12

Pimientos del piquillo rellenos

Seared piquillo peppers filled with Caña de Cabra goat cheese 13

Bruselas fritas con mojo rojo

Fried brussel sprouts with Marcona almonds and mojo rojo sauce 14

Ensalada de garbanzo

Chickpea salad with piquillo peppers, piparra peppers and olive tapenade 15

Ensalada de remolacha con cítricos

Roasted beet salad with grapefruit, oranges, pistachios and Valdeon cheese 16

JOSÉ’S WAY

The only way!

Bikini*

Toasted ham and coppa serrano sandwich with spiced mustard alioli 20

Tortilla de patatas clásica*

Spanish omelet with confit potatoes and onions 12.5

Aceitunas ‘Ferran Adrià’

Ferran Adrià liquid olive 4

Cono de salmon crudo*

Salmon tartar cone with smoked trout roe 5

FRITURAS

‘Frying is overrated... Yeah right!’

Patatas bravas*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli 13

Croquetas de pollo

Traditional chicken fritters 12.5

Buñuelos de bacalao*

Fried salt codfish fritter with honey alioli 14.5

Berenjenas

Fried eggplant with local honey 9

Dátiles

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

CARNES

Carne asada con piquillos*

Grilled flat iron steak with piquillo pepper confit 23

Pepito de ibérico*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

Chorizo casero

House-made traditional chorizo with olive oil potato purée and piquillo confit 18

Pollo al ajillo

Grilled chicken thigh with garlic chicken glacé and black garlic 17

Butifarra escalivada*

Ibérico pork sausage with roasted eggplant and red peppers 18

JOSÉ MAKES LARGE PLATES TOO

Presa ibérico bellota*

A special cut from head of the loin of the legendary acorn-fed, black-footed ibérico pigs of Spain 60

Gambas a la Zahara*

Head-on shrimp, with garlic and olive oil, prepared as José does in summer 28

Chuleta asada*

20-oz grilled all natural, grass-fed, Snake River Farm prime bone-in ribeye with confit piquillo peppers 75

PESCADOS Y MARISCOS

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 18

Salmón con espinacas*

Atlantic salmon with sautéed spinach, pine nut praline, apples and raisins 18

Rossejat*

Traditional ‘paella’ of toasted pasta with squid sofrito and shrimp 24

POSTRES

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with ‘espuma’ of Catalan cream and oranges 13

‘Pan con chocolate’

Chocolate custard with caramelized bread, olive oil and brioche ice cream 13

Piña borracha

Dark-rum soaked pineapple with lime zest and mint 10

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

GIN & TONICS

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

Ultimate

Hendrick's Gin, Fever-Tree Indian tonic water, makrut leaf, juniper, lemon, lime 20

Cítrico

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

The Exception

Gin Mare gin, Fever-Tree Cucumber tonic water, orange, rosemary, lavender bitters 20

SANGRIA PITCHERS

Sangría de vino tinto

Our version of sangría
Half pitcher 38 | Full pitcher 60

Sangría de cava

Sparkling wine sangría
Half pitcher 38 | Full pitcher 60

Sangría roja de lujo

Our version of sangría with premium wine 70

COCKTAILS

Margarita Donostiarra

A margarita from San Sebastián. Arbol-infused tequila, Del Maguey Vida mezcal, bay leaf, lime, sherry salt rim 16

Murcia Sour

Bulleit bourbon, apricot, lemon, aquafaba 16

Plaza Mayor

Bulleit rye whiskey, Lustau brandy, Yzaguirre vermut rojo, Benedictine, bitters 18

Cuba Libre y Celebrando

Cuba should be free! Bacardi 8 rum, coke, lime, bitters, nutmeg 17

BEER

Draft

Estrella Damm Lager 9

Tenaya Creek Golden Ale 7

Tenaya Creek Hefeweizen 8

Tenaya Creek Gypsy Fade IPA 8

WINES BY THE GLASS

GENEROSO / FORTIFIED

Fino Jarana Lustau, Palomino Fino 14

Manzanilla Velo Flor Bodegas Alonso, Palomino Fino 18

Amontillado Los Arcos Lustau, Palomino Fino 13

Oloroso Alfonso González Byass, Palomino Fino 13

ESPUMOSO / SPARKLING

Cuvée José Raventós i Blanc, Xarel·lo, (Blend) 2016 Conca 18

De Nit Rosé Raventós i Blanc, Xarel·lo, (Blend) 2017 Conca 18

BLANCO / WHITE

G.1200 Jon Goenaga, Hondarrabi Zuri 2018 G. Txakolina 18

Abadia da Cova A.Moure, Treixadura 2018 Ribeira Sacra 18

Etiqueta Ambar Granbazán, Albariño 2018 Rías Baixas 16

Perplejo Bodegas Álvarez y Díez, Verdejo 2018 Rueda 15

Viñas de Gain Artadi, Viura 2017 Rioja 16

Hacienda de Arínzano, Chardonnay 2016 V.P. Arínzano 18

ROSADO / ROSÉ

Liquid Geography CVA, Mencía, 2019 Bierzo 15

Giné Rosat Buil&Giné, Garnacha, (Blend) 2018 Priorat 15

TINTO / RED

Massimo D'Mateo, Mencía, (Blend) 2018 Ribeira Sacra 15

El Retorno Alzania, Garnacha 2015 Navarra 16

Domino de la Abadesa Crianza, Tempranillo 2014 Ribera del Duero 20

12 Meses Bodegas Juan Gil, Monastrell 2016 Jumilla 15

José Selección Ontañón, Tempranillo, (Garnacha, Graciano) 2017 Rioja 15

Embruix Vall Llach, Garnacha, (Blend) 2017 Priorat 18

VINO WEDNESDAYS

Enjoy half-priced bottles of Spanish wines under \$500

Please view our Vino menu to explore our Spanish wines offered by the bottle

OUR COMMITMENT TO YOU, OUR GUEST:

Our priority is to provide the very best experience to our guests. While we've always upheld the highest standards when it comes to health and safety, we wanted to ensure you were aware of all the measures we have in place:

OUR TEAM

Retrained and recertified on hygiene, sanitation and safety standards through industry mandatory courses

Wash and sanitize hands upon entry to work and regularly throughout the day

Temperature taken daily and is logged electronically

All staff wear masks during service

Disposable gloves and masks are being worn in food preparation

Stay home if sick

OUR SPACE

All public areas are disinfected and sanitized throughout the day

Strategically placed additional hand sanitizer stations throughout our restaurant for our guests and team members to use

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart

Downloadable menu from a QR code is available at host check-in and from entire staff

Most importantly, we are grateful to be serving our guests safely with warm, sincere hospitality and genuine concern.