

*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

### Jaleo Classics

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

### The Jaleo Experience Menu

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

### Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your tasting menu  
45 per person with Jaleo Classics  
60 per person José's Way

### Sherry Tasting

Enjoy sommelier-selected sherries to pair to your tasting menu 25 per person

## ¡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 10

### Plato de queso Manchego Pasamontes

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

### Ostras al natural

Fresh oysters served by the half dozen from local (and José's) favorite Rappahannock Oyster Company 15

### 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

### Flauta de jamón ibérico de bellota

Flauta bread brushed with tomato and extra virgin olive oil, topped with cured ham from the legendary acorn-fed ibérico pigs of Spain 18

### Bikini de jamón y queso

Pressed traditional sandwich of Spanish ham and cheese 15

## EMBUTIDOS

### Paletilla ibérica de bellota

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 25

### Jamón Serrano Fermín

20-month cured Spanish Serrano ham from Salamanca 12

### Salchichón ibérico de bellota

Cured acorn-fed pork sausage 13

### Chorizo ibérico de bellota

Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 13

### Selección de embutidos

A selection of all cured meats 40

## 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

### Aceitunas tradicionales y modernas

Stuffed anchovy and piquillo pepper olives and liquid olives "Ferran Adrià" 16

### Ensalada verde con tomates, cebolla, aceitunas y pimientos

Mixed greens with tomatoes, onions, olives and pimiento peppers with sherry dressing 9

### Ensalada de remolacha

Red beet salad with citrus, pistachos and Valdeón cheese 10

### Ensaladilla rusa\*

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise 10

### Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 10

### Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, red onions, tomatoes, capers and hard-boiled eggs with sherry dressing 16

## QUESOS

**Selection of three 18 | Selection of five 26**  
*All quesos are served with membrillo and fried marcona almonds*

### Queso Massimo del Rey Silo con magaya de sidra

Exclusively made for Chef José Andrés and Jaleo, Asturian raw-cow milk cheese cured for four months

### Caña de cabra

(Murcia) A soft, semi-sweet goat's milk cheese

### San Simón

(D.O. Galicia) A birch-smoked cow's milk cheese

### Queso Manchego Pasamontes

A traditional raw Manchego cheese

### Rey Silo Blanco

(D.O. Asturias) Intensely-flavored cow's milk cheese

### Rey Silo Rojo

(D.O. Asturias) A bold and spicy raw cow's milk cheese

### Valdeón

(D.O. Leon) An intensely flavored blue cheese of cow and goat's milk

## VERDURAS

**Endibias con queso de cabra y naranjas**  
Endives, goat cheese, oranges and almonds 8

**Espinacas a la catalana**  
Sautéed spinach, pine nuts, raisins and apples 9

**Coliflor salteada con aceitunas y dátiles**  
Sautéed cauliflower with dates and olives 9

**Setas al ajillo**  
Sautéed button mushrooms in a garlic and white wine sauce 8

**Tortilla de patatas clásica**  
Spanish omelet with confit potatoes and onions 7.5

**Escalivada**  
Roasted red pepper, onion and eggplant with sherry dressing 8

**Espárragos trigueros con romesco**  
Grilled green asparagus with 'romesco' sauce 10

## FRITURAS

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

**Croquetas de pollo**  
Traditional chicken fritters 10

**Buñuelos de bacalao\***  
Fried cod and potato fritters with honey alioli 9.5

**Dátiles con tocino 'como hace todo el mundo'**  
Fried bacon-wrapped dates served with an apple-mustard sauce 9.5

**Patatas bravas\***  
A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 10

**Berenjenas a la malagueña con miel**  
Crispy Japanese eggplant, finished with organic honey and lemon zest 9

**Flamenquines**  
Pork roll, filled with serrano ham and cheese, breaded and deep fried 18

## PESCADOS Y MARISCOS

**Gambas al ajillo**  
The very, very famous tapa of shrimp sautéed with garlic 15

**Salmón porrusalda**  
Seared salmon with a leek and potato sauce 13

**Rossejat\***  
Traditional 'paella' of toasted pasta with head on shrimp and squid 16

## CARNES

**Pollo con pisto y salsa de ajillo**  
Grilled chicken thigh with stewed vegetables and garlic sauce 11

**Carne asada con piquillos\***  
Grilled hanger steak with confit piquillo peppers 13

**Butifarra casera con mongetes\***  
Grilled house-made pork sausage with sautéed white beans 12

**Chorizo casero con puré de patatas al aceite de oliva**  
House-made traditional chorizo with olive oil mashed potatoes and piquillo confit 13

**Conejo en salmorejo con puré de albaricoques**  
Canary-islands-style marinated rabbit confit with apricot purée 13

## PAELLA Y ARROCES

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 rice 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

Entire pans of paella are prepared to order for 4-6 guests and presented tableside. Please allow up to 45 minutes of preparation time for all paellas.

**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 55

**Arroz de setas y verduras**  
Vegan rice with seasonal mushrooms and vegetables 50

**Arroz de pollo con verduras y setas\***  
Paella of chicken, vegetables and mushrooms 55

**Arroz a banda con gambas**  
Literally meaning 'rice apart from shrimp', made with shrimp and calamari 65

## POSTRES

**'Pan con chocolate'**  
Chocolate custard with caramelized bread, olive oil and brioche ice cream 8

**Flan al estilo tradicional de mamá Marisa con espuma de crema catalana**  
A classic Spanish custard with 'espuma' of Catalan cream and oranges 8

\*-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.