

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 Experience

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

Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your tasting menu
40 per person with Jaleo Experience

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 12

Paletilla ibérica de bellota

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

Plato de queso Manchego

Unpasteurized sheep's milk cheese. Nutty with a tangy, lingering flavor 14

Super flauta

Perfect to share! Flauta bread brushed with tomato and extra virgin olive oil, topped with paletilla ibérica de bellota 22
Add Manchego cheese 3

Valdeón

(D.O. Leon) An intensely flavored blue cheese of pasteurized cow and goat milk, paired with raisins and Pedro Ximénez compressed pears

Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored unpasteurized sheep's milk cheese paired with almonds and bitter orange jam

Murcia al vino

'the drunken goat' semi-soft goat cheese immersed in red wine paired with honey, rosemary and pinenuts shortbread and PX reduction

JOSÉ'S WAY (THE ONLY WAY!)

Cono de salmón crudo con huevas de trucha
Salmon tartare and trout roe cone 4 each

Cono de queso de cabra con mermelada de tomate
Tomato marmalade and goat cheese cone 3 each

José's taco*
Jamón ibérico de bellota and Royal Osetra caviar 18

Aceitunas clásicas y modernas
'Ferran Adrià' liquid olives and stuffed olives with piquillo pepper and anchovy 12

SOPAS Y ENSALADAS (SOUP & SALADS)

Gazpacho de remolacha
Classic chilled Spanish soup made of beets and tomatoes with goat cheese 10

Ensalada verde
Mixed greens with tomatoes, onions and olives with sherry dressing 9

Manzanas con hinojo y queso Manchego
Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 11

Empedrat de mongetes
Traditional Catalan bean salad with tomatoes, onions, olives and sherry dressing 8

EMBUTIDOS (CURED MEATS)

Salchichón ibérico de bellota
Cured acorn-fed pork sausage 17

Chorizo ibérico de bellota
Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 17

Jamón Serrano
24-month cured Serrano ham 12

Jamon Iberico de bellota cortado a mano
48-month cured ham from the legendary free range, acorn-fed, black-footed iberico pigs of Spain hand carved 38

Selección de ibéricos
A selection of all cured ibérico meats 37

QUESOS (CHEESES)

Selection of three 19

Selection of five (serves 2 or more) 28

Caña de cabra
(Murcia) A soft, semi-sweet pasteurized goat's milk cheese paired with bread and fig jam

Queso Manchego
(D.O. La Mancha) A traditional unpasteurized Manchego cheese paired with moscatel compressed apples

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.

VERDURAS (VEGETABLES)

Endivias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds 9

Pimientos del piquillo rellenos con queso

Caña de cabra

Seared piquillo peppers filled with goat cheese 9

Espinacas a la catalana

Sautéed spinach with pine nuts, raisins and apples 11

Cebolla asada

Roasted sweet onions, pine nuts, and Valdeón blue cheese 10

Tortilla de patatas

Spanish omelet with potato and onions 10

FRITURAS (FRIED ITEMS)

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

Croquetas de pollo

Traditional chicken fritters 12

Patatas bravas*

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 10

BOCATAS (SANDWICHES)

Bikini de jamón con queso Manchego

Pressed sandwich of Serrano ham and Manchego cheese 16

PESCADOS Y MARISCOS (SEAFOOD)

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 16

Pescado con pisto Manchego

Seared fish of the day with stewed vegetables 16

CARNES (MEATS)

Butifarra casera con mongetes*

Josper-grilled pork sausage served with sautéed white beans 14

Carne asada*

Grilled flat iron steak with confit piquillo peppers 16

Pollo al ajillo

Josper roasted marinated chicken served with a garlic sauce and black garlic purée 14

Chorizo casero con puré de patatas al aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes 14

PAELLA Y ARROCES (PAELLA & RICE)

Our wood-fire paellas change daily and are available by the plate. Please ask your server for today's selection.

For larger groups (8-10 guests), paella will be presented tableside. Please allow 45 minutes for preparation.

POSTRES (DESSERTS)

Pan con chocolate

Chocolate custard with caramelized bread, olive oil and brioche ice cream 9

Arroz con leche

Traditional Spanish sweet rice dessert 10

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

A classic Spanish custard with 'espuma' of Catalan cream and oranges 9

Sorbetes caseros

Daily selection of sorbets 10

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