

*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  
95 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 sheries to pair to your tasting menu  
25 per person

## ¡BUEN PROVECHO!

*'Hey, you're here! So start eating...'*

### Pan con tomate

Toasted slices of crispy bread brushed with fresh tomato 12

### Paletilla ibérica

36-month cured ham shoulder from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 30

### 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  
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

### Murcia al vino

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

### Rey Silo Blanco

(D.O. Asturias) An intensely-flavored unpasteurized cow's milk cheese paired with honey, rosemary and pinenuts shortbread and PX reduction

### Rey Silo Rojo

(D.O. Asturias) A bold and spicy unpasteurized cow's milk cheese with pimentón, with almonds and bitter orange jam

### Tetilla

(Galicia) A semi-soft cow's milk cheese with a light taste paired quince paste

## 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

## JOSÉ'S WAY (THE ONLY WAY!)

### Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone 5 each

### Cono de queso de cabra con mermelada de tomate

Tomato marmalade and goat cheese cone 4 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 estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and peppers 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, olives and sherry dressing 9

\*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 10

### Pimientos del piquillo rellenos con queso Caña de cabra

Seared piquillo peppers filled with goat cheese 10

### 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 11

### Buñuelos de bacalao

Fried cod and potato fritters with honey alioli 14

## 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

### Rossejat\*

Traditional "paella" made with toasted pasta with shrimp and squid sofrito 28

### 'Rossejat Negra'\*

Traditional toasted-pasta paella with head-on shrimp, squid ink, calamari sofrito and alioli 31

## 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 17

### Pollo al ajillo

Josper roaster marinated chicken served with garlic sauce 15

### 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 10

### 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 10

### Quesada Asturiana

Basque goat cheesecake served with seasonal sorbet 14

### Sorbetes caseros

Daily selection of sorbets 9

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