

CHEF'S TASTING MENUS

Jaleo Classics

Enjoy a tour of quintessential Spain. Our Classic tasting menu features the traditional tapas you know and love, with recipes passed down through generations. 60 per person

The Jaleo Experience Menu

Our most popular tasting menu, The Jaleo Experience takes your tapas to the next level with the addition of seasonal and specialty dishes, plus heartier servings. 80 per person

José's Way

Embrace the sophisticated side of Spain with José's favorite selection of gastronomic tapas. Featuring premium cuts of meat and our most luxurious bites. 105 per person

Tasting menus available Monday - Friday after 4:00 PM. Saturday and Sunday All Day!

BEVERAGE PAIRINGS

Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your tasting menu
40 per person with Jaleo Classics
55 per person with The Jaleo Experience
65 per person José's Way

Sherry Tasting

Pairing of Sommelier-selected sherries to pair to your tasting menu 29 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 14

Cono de salmón crudo con huevas de trucha*

Salmon tartare and trout roe cone 5

Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone 4

Plato de queso Manchego Pasamontes

Raw sheep's milk cheese, handmade from an ancient recipe. Nutty with a tangy, lingering flavor 15

Ostras al natural

Fresh oysters from local (and José's) favorite Rappahannock Oyster Company 17

Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary acorn-fed, black-footed ibérico pigs of Spain and ibérico bacon 10 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 19

Bikini de jamón y queso

Pressed traditional sandwich of Spanish ham and cheese 16

QUESOS

Selection of three 25 | Selection of five 40

Served with Chef's selected pairings

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

Valdeón

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

Rey Silo Rojo

(D.O. Asturias) A bold and spicy raw cow's milk cheese with pimentón, paired with almonds and orange marmalade

Rey Silo Blanco

(D.O. Asturias) An intensely-flavored cow's milk cheese paired with membrillo (quince paste) and rosemary

EMBUTIDOS

Paletilla ibérica de bellota

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 31

Jamón Serrano Fermín

20-month cured Spanish Serrano ham from Salamanca 17

Salchichón ibérico de bellota

Cured acorn-fed pork sausage 16

Chorizo ibérico de bellota

Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 18

Selección de embutidos

A selection of all cured meats 45

*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.

SOPAS Y ENSALADAS

'Slurping allowed! Sorry, Mom!'

Gazpacho de tomate estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and peppers 10

Aceitunas tradicionales y modernas

Stuffed anchovy and piquillo pepper olives and liquid olives "Ferran Adrià" 17

Ensalada verde con tomates, cebolla, aceitunas y piparras

Mixed greens with tomatoes, onions, olives and piparra peppers with sherry dressing 13

Ensalada de remolacha

Red beet salad with citrus, pistachos and Valdeón cheese 13

Ensaladilla Ucraniana*

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise 12

José's way with 1oz. trout roe* +15 | 2oz. +30

Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing 12

Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, red onions, tomatoes, capers and hard-boiled eggs with sherry dressing 17

Empedrat de mongetes

Catalan bean salad with tomato, onion, bell peppers, olives, and sherry dressing 10

VERDURAS

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 10

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 14

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 11

Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions 10

Escalivada

Roasted red pepper, onion and eggplant with sherry dressing 10

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese 9

Espárragos trigueros con romesco

Grilled green asparagus with 'romesco sauce' 15

Cebolla asada con Valedón

Roasted sweet onions, pine nuts, and Valdeón blue cheese 12

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo

Traditional chicken fritters 12

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli 11

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce 11

Patatas bravas*

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 13

Chistorra envuelta en patata frita*

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 11

PESCADOS Y MARISCOS

Gambas al ajillo

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

Rossejat*

Traditional 'paella' of toasted pasta with head on shrimp and squid 20

Calamares en su tinta

Basque-style squid with rice and squid ink sauce 16

Pulpo a la Gallega

Boiled octopus with peewee potatoes, pimentón and olive oil 21

Salmón pisto

Seared salmon filet with traditional Spanish stewed vegetables 16

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CARNES

Pollo con pisto y salsa de ajillo

Grilled chicken thigh with stewed vegetables and garlic sauce 15

Carne asada con piquillos*

Grilled hanger steak with confit piquillo peppers 15

Butifarra casera con mongetes*

Grilled house-made pork sausage with sautéed white beans 13

Chorizo casero con puré de patatas al aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes and piquillo confit 14

Conejo en salmorejo con puré de albaricoques

Canary-islands-style marinated rabbit confit with apricot purée 16

Presa ibérico de bellota

Shoulder loin cut from the native, acorn-fed, black-footed ibérico pigs of Spain. Served with confit piquillo peppers, Idiazabal cheese sauce and choice of mashed potatoes or fried 95

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.

Paella Valenciana

A true classic of chicken, rabbit, and green beans 65

Arroz de setas y verduras

Vegan rice with seasonal mushrooms and vegetables 55

Arroz de pollo con verduras y setas*

Paella of chicken, vegetables and mushrooms 63

Arroz a banda con gambas

Literally meaning 'rice apart from shrimp', made with shrimp and calamari 67

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