

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 Jaleo Experience menu
49 per person

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 con tomate

Toasted slices of crispy bread brushed with fresh tomato 14

Coca Idiazábal

A handmade rosemary and olive oil cracker topped with membrillo and Idiazábal cheese 10

Paletilla ibérica

36-month cured ham shoulder from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 34

Plato de queso Manchego

Unpasteurized sheep's milk cheese. Nutty with a tangy, lingering flavor 15

Super flauta

Perfect to share! Flauta bread brushed with tomato and extra virgin olive oil, topped with paletilla ibérica de bellota 23
Add Manchego cheese 3

Sobrassada ibérica con miel

Spreadable cured sausage from Mallorca made with ibérico pork and Spanish pimentón served with honeycomb and toasted bread 15

Selección de embutidos

A selection of ibérico Spanish cured meats 42

QUESOS (CHEESES)

Selection of three 21

Selection of five (serves 2 or more) 29

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

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 pinenut shortbread and PX reduction

Idiazabal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with membrillo

Rey Silo Blanco

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

Rey Silo Rojo

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

EMBUTIDOS (CURED MEATS)

Chorizo ibérico de bellota

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

Salchichon ibérico de bellota

Cured acorn-fed pork sausage 17

Jamón Serrano

24-month cured Serrano ham 13

Jamon Iberico de bellota 5J cortado a mano

From 5 Jotas, 48-month cured ham from the legendary free range, acorn-fed, black-footed iberico pigs of Spain hand carved 40/1 oz

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**This items contains raw unpasteurized egg.

JOSÉ'S WAY (THE ONLY WAY!)

Cono de salmón crudo con huevas de trucha*

Salmon tartare and trout roe cone 6 each

Cono de queso de cabra con membrillo y nueces

Quince marmalade, goat cheese and walnut dust cone 5 each

José's taco*

Jamón ibérico de bellota and Royal Ossetra caviar 20

Aceitunas clásicas y modernas

'Ferran Adrià' liquid olives and stuffed olives with piquillo pepper and anchovy 13

1 oz de caviar Royal Ossetra

Add 1 oz of royal Ossetra caviar with José Andrés chips, or to add to your favorite dish or for caviar bombs 155

SOPAS Y ENSALADAS (SOUP & SALAD)

Gazpacho de tomate estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and peppers 12

Ensalada verde

Mixed greens with tomatoes, onions and olives with sherry dressing 10

Manzanas con hinojo y queso Manchego

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

Empedrat de mongetes

Traditional Catalan bean salad with tomatoes, olives and sherry dressing 11

Ensalada de remolacha con queso Valdeón, pistachos y cítricos

Beet salad with Valdeón blue cheese, pistachios and citrus with a sherry dressing 15

Ensalada de tomate con atún

Heirloom tomato salad with Spanish conserved tuna and piparra dressing 14

Salpicon de Pulpo

A cold salad of Spanish Octopus, Red and Green Bell Peppers, Tomato and Salsa "Rosa" 15

VERDURAS (VEGETABLES)

Endivias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds 12

Pimientos del piquillo rellenos con queso Caña de cabra

Seared piquillo peppers filled with goat cheese 13

Espinacas a la catalana

Sautéed spinach with pine nuts, raisins and apples 14

Cebolla asada

Roasted sweet onions, pine nuts, and Valdeón blue cheese 11

Tortilla de patatas

Spanish omelet with potato and onions 12

Coca de escalivada con boquerones

Josper roasted red bell pepper, eggplant, and onion with boquerones 14

FRITURAS (FRIED ITEMS)

Croquetas de pollo

Traditional chicken fritters 14

Patatas bravas**

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

Buñuelos de bacalao con alioli de miel

Fried cod and potato fritters with honey alioli 15

Calamares a la romana con alioli de tinta**

Andalusian style fried squid with squid ink alioli 16

BOCATAS (SANDWICHES)

Bikini de jamón con queso Manchego

Pressed sandwich of Serrano and Sweet ham with Manchego cheese 15

Bikini de sobrassada con manchego y miel

Sobrassada and Manchego cheese pressed sandwich with honey 16

PESCADOS Y MARISCOS (SEAFOOD)

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 19

Pescado con pisto Manchego

Fish of the day with stewed vegetables 18

Rossejat*

Traditional "paella" made with toasted pasta with shrimp and squid sofrito 29

'Rossejat Negra'*

Traditional toasted-pasta paella with head-on shrimp, squid ink, calamari sofrito and alioli 32

Pulpo a la brasa con tomates confitados

Charcoal grilled octopus with potatoes and tomato confit 23

Gambas a la Zahara

Head-on shrimp, with garlic and extra virgin olive oil prepared as José does in summer 30

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CARNES (MEATS)

Butifarra casera con mongetes**

Josper-grilled pork sausage served with sautéed white beans 15

Carne asada con piquillos confitados*

Josper grilled 6 oz prime flat iron beef steak with confit piquillo peppers 28

Pollo con pisto Manchego

Josper grilled Bell & Evans chicken thigh with a traditional vegetable stew 19

Chorizo casero con puré de patatas al aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes 16

JOSÉ MAKES LARGE PLATES, TOO

Chuletas de cordero con alioli de miel y salsa de romero *

Josper grilled 16 oz full rack of New Zealand lamb with rosemary sauce and honey alioli 79

Presas ibérica de bellota con pan con tomate, mojo verde**

Josper grilled presa ibérica de bellota with pan con tomate, mojo verde and honey mustard alioli 86

Solomillo ibérico de bellota con espinacas, crema de Idiazábal y piñones*

Acorn-fed ibérico whole pork tenderloin served with spinach, Idiazábal cream, pine nuts and Pedro Ximénez 77

PAELLA Y ARROCES (PAELLA & RICE)

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

When you hear the bell, it's Paella Time! Our team will ring our famous Paella Cowbell every time a new paella is ready from our wood-fire grill.

Our selection of paellas change daily and are available by the plate with garlic alioli. Please inquire with your server which paella is featured today.

Please allow up to 45 minutes of preparation time for all paellas.

POSTRES (DESSERTS)

Pan con chocolate

Chocolate custard with caramelized bread, olive oil and brioche ice cream 11

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

A classic Spanish custard with 'espuma' of Catalan cream 12

Tarta de queso vasca

"Burnt" Basque goat cheesecake 15

Sorbetes caseros

Daily selection of sorbets 9

Helado de aceite de oliva con texturas de pomelo

Yogurt and olive oil ice cream with textures of grapefruit 12

Selva negra

End your noche on a sweet note!

The Selva Negra dessert at Jaleo was created specially to celebrate Disney's 50th Anniversary featuring a decadent mousse made of Manjari 64% chocolate atop a crunchy feuilletine base with black cherry chocolate sponge cake and topped with a chocolate glaze 14

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