

PARA EMPEZAR ‘To start...’

Aceitunas modernas y clásicas

‘Ferran Adrià’ liquid olives and Gordal olives stuffed with piquillo pepper and anchovy 12

Pan de cristal con tomate

Toasted slices of crispy Spanish ‘crystal’ bread brushed with fresh tomato 11

Jamón ibérico de bellota cortado a mano

48-month cured ham from the native, acorn-fed, black-footed ibérico pigs of Spain, 1.5 oz hand carved 38

Paletilla ibérica de bellota

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

Plato de queso Manchego

A plate of raw sheep’s milk cheese. Nutty with a tangy, creamy finish 14

Anchoas Don Bocarte

Don Bocarte Spanish anchovies with ‘crystal’ bread brushed with fresh tomato 20

Coca Payoyo

A handmade rosemary and olive oil cracker topped with membrillo and Payoyo cheese 9

QUESOS

Selection of three 19

Selection of five (serves 2 or more) 28

All cheeses are served with picos

Rey Silo Blanco

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

Rey Silo Rojo

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

Caña de cabra

(Murcia) A soft, semi-sweet goat’s milk cheese paired with a rosemary cracker and fig jam

Idiazábal

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

Queso Manchego

A traditional raw Manchego cheese paired with moscatel-compressed apples

Valdeón

(D.O. Asturias) An intensely flavored blue cheese of cow’s milk paired with pine nuts and Pedro Ximénez compressed pears

Queso Massimo de Rey Silo

(D.O. Asturias) A unique variety of Rey Silo aged in apple must left over from the cider-making process 25

Torta pascualete

A creamy, raw sheep’s milk cheese served with toasted pan de cristal bread, quince paste and fig jam 30

EMBUTIDOS

Salchichón ibérico de bellota

Cured acorn-fed pork sausage 17

Chorizo ibérico de bellota

Cured acorn-fed pork chorizo sausage 17

Fuet

Cured Catalan-style pork sausage 12

Sobrassada ibérica

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

Selección de ibéricos

A selection of ibérico cured meats served with picos 34

ENSALADAS

Ensaladilla rusa*

The ultimate Spanish tapa: potato salad with Spanish conserved bonito tuna, carrots, peas and mayonnaise 11
José's way with 2 oz trout roe* 18

Ensalada de tomate con atún

Heirloom tomato salad with piparra peppers and Spanish conserved bonito tuna 14

Ensalada de hinojo y manzanas con queso manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts 11

Endivias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds, and roasted garlic dressing 9

Empedrat de mongetes

Catalan bean salad with tomato, onion, bell peppers, olives, and sherry dressing 9

VERDURAS Y MAS

Gazpacho estilo Algeciras

Chilled Spanish soup made with tomatoes, cucumbers, and bell pepper 8

Pimientos del piquillo rellenos de queso de cabra

Seared piquillo peppers filled with goat cheese 9

Espinacas a la catalana

Sautéed spinach with pine nuts, raisins and apples 11

Tortilla de patatas clásica*

The classic Spanish omelette with potatoes and onions 12

Pisto manchego con huevo frito*

Stewed vegetables with a golden fried egg 11

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo

Traditional chicken fritters 12

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 10

Chistorra envuelta en patata frita*

Spicy chorizo wrapped in crispy potato with membrillo alioli 10

BOCATAS

Bikini de jamón con queso Manchego

Pressed sandwich of Serrano ham and jamón dulce with Manchego cheese 16

PESCADOS Y MARISCOS

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic 15

Pescado de mercado con pisto manchego

Seared market fish with stewed vegetables 16

'Rossejat Negra'..or not!*

'Paella' made with toasted pasta instead of rice with cuttlefish sofrito, head-on shrimp and squid ink...or not! 26

Gambas a la Zahara

Head-on shrimp prepared as José does in summer with garlic and olive oil 28

CARNES

Secreto ibérico de bellota con pan con tomate*

The butcher's secret cut from the native, acorn-fed, black-footed ibérico pigs of Spain served with toasted tomato bread, green mojo, and honey mustard alioli 75

Butifarra casera con mongetes*

Grilled pork sausage with sautéed white beans and alioli 14

Carne asada con piquillos*

Grilled 6 oz flat iron steak with confit piquillo peppers 24

Chorizo casero con puré de patatas al aceite de oliva

Grilled chorizo sausage with olive oil and potato purée and cider sauce 16

PAELLA Y ARROCES

By the whole pan (serves 2-4)

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

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

Arroz de verduras y setas de temporada*

Paella-style rice with seasonal vegetables and mushrooms 40

Arroz rabo de toro

Meloso-style rice with braised oxtail and mushrooms 55

Arroz a banda con gambas y sepia*

Paella-style rice with cuttlefish sofrito and head-on shrimp 45

POSTRES

Tarta de queso vasca

Basque-style goat's milk cheesecake with a creamy center 16
pair with Dorado, César Florido dessert wine 6

Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit 'textures' 9

'Pan con chocolate'

Chocolate custard with caramelized bread, olive oil and brioche ice cream 10

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

A classic Spanish custard with whipped Catalan cream and oranges 9

JALEO

BY JOSÉ ANDRÉS

Imagined through the creative lens of Chef José Andrés and his team, Jaleo brings alive the spirit and flavors of Spain by showcasing the rich regional diversity of Spanish cuisine. Celebrating the traditional as well as the cutting-edge, Jaleo offers a taste of Spain in a festive, stylish, and casual atmosphere.

First opening in downtown Washington, DC in 1993, Jaleo has evolved to represent modern Spain at every moment. With each extension in Virginia, Las Vegas, Orlando, and Chicago, it embraces the local community while staying true to its roots: providing a comfortable, welcoming space in which to explore, discover and share the incredible spirit of Spain.

At Jaleo, plates are designed to be shared. But these are not just any small plates. They're the best authentically Spanish and local ingredients, simply prepared, and enjoyed with good friends and conversation. Inspired by the traditional dishes of José's childhood and elevated through his experiences, talents and creativity, Jaleo's cuisine is authentic Spain with finesse. Along with signature tapas, the savory paellas, superb sangria, and a wide selection of the finest Spanish cheeses, wines, and sherries ensure that you'll always find something wholly unique and exciting. It's tradition and whimsy, all in one bite.

¡BUEN PROVECHO!



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