

ALMUERZO RAPIDO

Lunch in an hour, the José way! 28 per person

Pick one in each category and add a glass of sangría roja for 8

JALEO
BY JOSÉ ANDRÉS

Ensalada verde

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

Ensaladilla Ucraniana

The ultimate Spanish tapa: potato salad with Spanish conserved bonito tuna, carrots, and mayonnaise

Pimientos del piquillo rellenos de queso de cabra

Seared piquillo peppers filled with goat cheese 13

Croquetas pollo

Traditional chicken fritters

Coliflor con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic

Flan

A classic spanish custard

Empedrat de mongetes

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

Gazpacho de Algeciras

Chilled Spanish soup made with tomatoes, cucumbers, and bell peppers

Berenjenas fritas a la Malagueña

Fried eggplant with local honey and lemon

Patatas Bravas

Fried potatoes with spicy tomato sauce and alioli

Pollo con pisto Manchego

Seared chicken thighs with stewed vegetables and mojo verde

Espinacas a la Catalana

Sautéed spinach with pine nuts, raisins, apricots and apples 14

Helado y sorbete

Ice cream or sorbet

FLAUTAS Y BOCATAS (SANDWICHES)

Served with mixed greens or gazpacho

Upgrade to José's chips for 3

Add queso Manchego to any flauta 3

Flauta de jamón Serrano 15

Flauta de salchichón 15

Flauta de chorizo 15

Flauta de paletilla ibérica de bellota 19

Flauta de tortilla de patatas 13

Bocata de cuatro queso

Grilled Manchego, Idiazábal, Valdeón, and goat cheese on fresh brioche, served with honey alioli 14

Bocata de pollo

Fried chicken thigh, smoked ham, mahon cheese, lettuce, tomato, piquillo alioli 16

'JLT'

Jamón serrano, lettuce, tomato, Manchego cheese and mayonnaise on brioche 15

*Please be aware that consuming raw or undercooked food increases your risk of foodborne illness.

WINES BY THE GLASS

BLANCO / WHITE

- Gañeta Txakolina** *Hondarrabi Zuri* 2020 14
Blanco de Hornillos *Callejuela, Palomino Fino* 2019 12
Chan de Rosas *Albariño* 2020 14
Pardevalles *Rafael Alonso Albarín Blanco* 2019 14
O Pequeño Meín *Viña Meín Treixadura* 2019 15
Beronia *Verdejo* 2021 14
Polvorete *Emilio Moro, Godello* 2020 15

ESPUMOSO / SPARKLING

- Cuvée José** *Raventós i Blanc, Xarel·lo, Macabeo, Parellada* 2017 16
De Nit Rosé Brut *Raventós i Blanc, Xarel·lo, Macabeo, Parellada, (Monastrell)* 2019 15

ROSADO / ROSÉ

- Liquid Geography** *CVA, Garnacha* 2021 12
Rubentis, Ameztoi *Getariako Txakolina-Hondarrabi Beltza, Hondarrabi Zuri* 2021 15

COCKTAILS

Gravity

Tito's vodka, manzanilla, apple, club soda 14

Margarita Donostiarra

Chile de arbol-infused Milagro blanco tequila, Del Maguez mezcal, bay leaf, lime, piparra brine 16

Gravity

Tito's vodka, manzanilla, apple, club soda 14

La Peineta

Oloroso, lemon, saffron, club soda, lemon verbena 12

Castaway

Pineapple and Ten to One rums, cava, lime, honey, a touch of sherry vinegar, mint 15

TINTO / RED

- Ultreia St. Jaques** *Raúl Pérez, Mencía* 2019 14
Le Naturel *Vintae, Garnacha* 2020 12
Pas Curtei *Alemány i Corrió (Cariñena, Cabernet Sauvignon, Merlot)* 2016 15
José Selección *Ontañon, Tempranillo, (Graciano, Garnacha)* 2018 12
Romántica Crianza *Bardos, Tempranillo* 2019 15
Ona Blai *Ferre i Just, Garnacha, Cariñena, Syrah* 2017 14

SANGRÍA

Sangría roja La Sueca

Fruity, spiced wine on tap
By the glass 11 | Pitcher 52

Sangría de cava

Cava, gin, vermouth, seasonal fruit, citrus
By the glass 12 | Pitcher 56

Sangría de Lujo

Red wine, brandy, vermouth, seasonal fruit, citrus
By the pitcher 56

GIN & TONICS

Ultimate 16

Hendrick's gin, Fever-Tree Indian tonic, lime, lemon, juniper berries, lemon verbena

Mediterranean 16

Gin Mare gin, sweet and dry vermouths, Fever-Tree Mediterranean tonic, lemon, lime, thyme

Boticario #1 16

Bombay Sapphire gin, Jaleo's own tonic #1, orange bitters, lemon, lime

El Patriarca 15

Bol's genever, Fever-Tree Indian tonic, lemon, lime, orange

BEER

Ask your server for our selections

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

Aceitunas modernas y clásicas

'Ferran Adrià' liquid olives and Gordal olives stuffed with piquillo pepper and anchovy 16

Pan de cristal con tomate

Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato 14

Plato de queso Manchego

A plate of raw sheep's milk cheese. Nutty with a tangy, creamy finish 15

Melon con jamón

Serrano ham with fresh local melon 17

Paletilla ibérica de bellota

36-month cured ham shoulder from the legendary free range, acorn-fed, black footed ibérico pigs of Spain 39

Anchoas Don Bocarte

Don Bocarte Spanish anchovies served with pan de cristal brushed with tomate fresco 52

QUESOS (CHEESES) *Selection of three 21 Selection of five 29*

Rey Silo Blanco

(D.O. Asturias) An intensely-flavored cow's milk cheese paired with honey, rosemary and pine nut 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

Tetilla

(Galicia) Buttery and sweet cow's milk cheese with a fruity, slightly tart finish, paired with apricots

Caña de cabra

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

Valdeón

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

Idiazábal

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

Mahón

(D.O. Menorca) A soft, mild, pasteurized cow's milk cheese paired with tomato marmalade

San Simón

(D.O. Galicia) An aromatic birch-smoked pasteurized cow's milk cheese paired with candied nuts

EMBUTIDOS (CURED MEATS)

Salchichón ibérico de bellota

Cured acorn-fed pork sausage 17

Chorizo ibérico de bellota

Cured acorn-fed pork chorizo sausage 17

Selección de ibéricos

A selection of ibérico cured meats 34

Jamón Serrano

24-month cured Serrano ham 18

*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

SOPAS Y ENSALADAS (SOUPS & SALADS)

Ensaladilla Ucraniana*

The ultimate Spanish tapa: potato salad with Spanish conserved bonito tuna, carrots, and mayonnaise 14

José's way with 2 oz trout roe* +24

Gazpacho de Algeciras

Chilled Spanish soup made with tomatoes, cucumbers, and bell peppers 9

Sandia con tomate

Watermelon salad with tomatoes, goat cheese, pistachios, and PX reduction 14

Ensalada de hinojo y manzanas

Shaved fennel and apple salad with Manchego cheese and walnuts 13

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds, and roasted garlic dressing 12

Empedrat de mongetes

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

Ensalada de remolacha con yogur

Beet salad with yogurt, orange, grapefruit, pistachio, and Valdeón blue cheese 14

Ensalada Pipirrana

Salad with tomatoes, cucumbers, green peppers, and sherry vinaigrette 14

Add Chicken +5 Add Salmon +7

FRITURAS (FRIED ITEMS)

Croquetas de pollo

Traditional chicken fritters 13

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli 12

Buñuelos de bacalao con alioli de miel

Fried cod and potato fritters with honey alioli 15

Berenjenas fritas a la Malagueña

Fried eggplant with local honey and lemon 10

VERDURAS Y MAS (VEGETABLES)

Pimientos del piquillo rellenos de queso de cabra

Sautéed piquillo peppers filled with goat cheese 13

Espinacas a la Catalana

Sautéed spinach with pine nuts, raisins, apricots and apples 14

Tortilla de patatas clásica*

The classic Spanish omelette with potatoes and onions 15

Pisto Manchego con huevo frito*

Stewed vegetables with a golden fried egg 11

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 14

PESCADOS Y MARISCOS (SEAFOOD)

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic 18

Salmon con pure

Sautéed salmon with seasonal purée 8

BOCATAS (SANDWICHES)

Iberico Burger

Burger made from the native, acorn-fed, black-footed Ibérico pigs of Spain 18

Add Egg +3 Add Manchego Cheese +3

Add Bacon +3 Add Piquillo Peppers +3

Bikini de setas de temporada

Pressed sandwich with seasonal mushrooms, Manchego cheese, and pisto Manchego with mojo alioli 16

Bikini de jamón con queso Manchego

Serrano ham, Manchego cheese, and jamón dulce with honey mustard 17

Bikini de sobrasada ibérica

Pressed sandwich with sobrasada ibérica and Manchego cheese glazed in caramelized honey 23

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PAELLAS Y ARROCES

(PAELLA AND RICES)



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.

Paella Valenciana

The original paella from Valencia with chicken, rabbit, artichokes, and beans 65

Arroz de verduras y setas de temporada

Paella-style rice with seasonal vegetables and mushrooms 55

Arroz a banda con gambas*

Paella-style rice with squid sofrito and head-on shrimp 65

Arroz mixto

Paella-style rice with chicken, butifarra, vegetables and head-on shrimp 60

Arroz pollo y setas

Paella-style rice with chicken and seasonal mushrooms 58

ARROCES MELOSOS (serves 2-3)

Meloso de gambas y berberechos

Meloso-style rice with shrimp, calamari sofrito, and littleneck clams 60

Meloso de rabo de toro

Meloso-style rice with oxtail, carrots, and pearl onions 60

***Come back Wednesdays for half-priced bottles of wine
and Mondays for half-priced Paellas!***

*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.