



## CHEF'S TASTING MENUS

### Jaleo Classics

A tour of Jaleo's modern and traditional tapas  
85 per person

### José's Way

Eat like José! A selection of José's unique  
and adventurous tapas  
105 per person

## BEVERAGE PAIRINGS

### Spanish Sips

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

### Sherry Tasting

Enjoy sommelier-selected sheries to pair to  
your tasting menu 35 per person

## 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 bread brushed with  
fresh tomato 14

### Coca Idiazábal

A handmade rosemary cracker topped with  
membrillo and Idiazábal cheese 11

### Plato de queso Manchego

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

### Cono de trucha\*

Brick pastry cone with trout, shallots,  
hard-boiled eggs and trout roe 6 ea

### Cono de membrillo, queso de cabra y nueces

Brik pastry cone, quince marmalade, goat  
cheese and walnut dust 5 ea

### Cono de sobrasada con queso de cabra y miel

Brik pastry cone with sobrasada,  
goat cheese, and honey 5 ea

### 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 2

## QUESOS (CHEESES) *Selection of three 22 Selection of five 29*

### 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

### 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

### Queso Manchego

(La Mancha) A traditional raw Manchego  
cheese paired with moscatel apples

### Idiazábal

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

### Torta pascuaete

A creamy, raw sheep's milk cheese  
served with toasted pan de cristal  
bread, quince paste, and fig jam 45

## EMBUTIDOS (CURED MEATS)

-  **Salchichón ibérica de bellota**  
Cured acorn-fed pork sausage 17
-  **Chorizo ibérica de bellota**  
Cured acorn-fed pork chorizo sausage 18
-  **Selección de ibéricos**  
A selection of Ibérico cured meats 34
-  **Jamón Serrano**  
24-month cured Serrano ham 19

## 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 remolacha**  
Chilled Spanish soup with roasted beets, tomatoes, cucumbers, and bell pepper 11
- Ensalada de hinojo y manzanas con queso Manchego y nueces**  
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

## VERDURAS Y MAS (VEGETABLES)

- Pimientos del piquillo rellenos de queso de cabra**  
Seared 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

## FRITURAS (FRIED ITEMS)

*'Frying is overrated... Yeah right!'*

-  **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

## PESCADOS Y MARISCOS (SEAFOOD)

 **Gambas a la Zahara**  
*As seen on José Andrés & Family in Spain, José and his daughters make this dish on the volcanic island of Lanzarote, using fresh shrimp right off the coast.* Head on shrimp with garlic and extra virgin olive oil prepared as José does in summer 30

-  **Gambas al ajillo**  
The classic Spanish tapa of shrimp sautéed with garlic 18
- Salmon con purée de calabaza**  
Seared salmon with butternut squash purée and pumpkin seeds 18
- Pulpo a la Gallega**  
Spanish octopus poached with potatoes, olive oil, and pimentón 23
- 'Rossejat Negra'\***  
'Paella' made with toasted pasta instead of rice with squid sofrito, head-on shrimp and squid ink. 26

\*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.

## BOCATAS (SANDWICHES)

 **Bikini de jamón con queso Manchego**  
Pressed sandwich of Serrano ham and jamón dulce with Manchego cheese 18

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

 **Bikini de setas de temporada**  
Pressed sandwich with seasonal mushrooms, Manchego cheese, and pisto Manchego with mojo alioli 16

**Mini pepito de ibérico**  
Mini-burger made from the native, acorn-fed, black-footed ibérico pigs of Spain 10 each

## CARNES (MEATS)

**Presa ibérica de bellota con pan con tomate\***  
Shoulder loin cut from the native, acorn-fed, black-footed ibérico pigs of Spain served with toasted tomato bread, green mojo, and honey mustard alioli 90

**Pollo con pisto Manchego**  
Seared chicken thighs with stewed vegetables and mojo verde 17

**Butifarra casera con mongetes\***  
Grilled pork sausage with sautéed white beans and alioli 15

**Carne asada con piquillos\***  
Grilled 6 oz Slagel Farms hanger steak with confit piquillo peppers 29

 **Chorizo casero con puré de patatas al aceite de oliva**  
Grilled chorizo sausage with olive oil and potato purée and cider sauce 16

## 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

## PAELLA Y ARROCES (PAELLA & RICES)

*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.*

 **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



**PIGTAIL**  
PIG & COCKTAIL

**Inventive Cocktails  
& Small Bites**

Tuesday - Wednesday 5 PM - 9 PM  
Thursday - Saturday 5 PM - 10 PM

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