

SANGRIA HOUR

Sunday - Thursday 5 PM – 7 PM

JALEO
BY JOSÉ ANDRÉS

BOTTLE AND BOARD 75

Your choice of a cheese platter featuring five specialty Spanish cheeses or a selection of cured ibérico meats paired with a bottle of red, white, or sparkling wine.

COCKTAILS

Spanish Bramble

Rosemary infused Ketel One vodka, lemon, honey, blackberry liqueur, lavender bitters 8

Margarita Donostiarra

Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 12

SANGRÍA Y PORRÓNES

Sangría de vino tinto

Our version of sangría 7

Sangría de cava

Sparkling wine sangría 7

Cava

By the porrón 40

Clara

Beer and house-made lemonade by the porrón 15

TAPAS

Endibias

Endive leaves filled with goat cheese, oranges, and almonds 7

Patatas bravas

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 7

Croquetas de pollo

Traditional chicken fritters 6

Coca escalivada y anchoa

Crispy Catalan-style bread with roasted peppers, roasted eggplant, cippolini onions, and Spanish anchovy 9

Aceitunas marinadas

Traditional marinated Spanish olives 8

Cono de salmon crudo*

Salmon tartar cone with trout roe 5

BEER

6 by the glass

Estrella Galicia

Estrella 1906

WINE

8 by the glass

Garnacha de Fuego Bodegas Ordonez, Garnacha 2020 Calatayud

Zestos, Malvar 2019-Vinos de Madrid

Liquid Geography Rosado, 2020-Bierzo

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, especially in case of certain medical conditions.