

**ALLERGY FRIENDLY MENU** Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs.

**G** Gluten-free | **V** Vegetarian | **V** Vegan | **S** Shellfish-free | **N** Nut-free | **D** Dairy-free | **E** Egg-free

## ¡BUEN PROVECHO!

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

### **Aceitunas marinadas con queso manchego** **G V S N E**

Marinated Spanish olives and aged Manchego cheese 10

### **Aceitunas tradicionales y modernas** **G S N E**

Stuffed anchovy and piquillo pepper olives and liquid olives "Ferran Adria" 17

### **Pan de cristal con tomate** **V V S N D E**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 14

### **Plato de queso Manchego Pasamontes** **G V S N**

Raw sheep's milk cheese, handmade from an ancient recipe. Nutty with a tangy, lingering flavor 15

### **Cono de salmón crudo con huevas de trucha\***

**N S D** Salmon tartare and trout roe cone 6

### **Cono de mermelada de tomate y queso de cabra** **V S N E**

Tomato marmalade and goat cheese cone 5

### **Ostras en escabeche** **G N D E**

Rappahannock oysters with a traditional spanish pickled relish 17

### **Ibérico de bellota mini hamburguesas** **S N**

Spanish mini burger made from the legendary acorn-fed, black-footed ibérico pigs of Spain and ibérico bacon 11 each

### **Bikini de jamón y queso** **S N E**

Pressed traditional sandwich of Spanish ham and cheese 20

(D.O. Cadiz) A goats milk cheese from the Payoyo goats of southern Spain

### **Queso Manchego Pasamontes** **G V S N E**

A traditional raw Manchego cheese

### **Rey Silo Blanco** **V S E**

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

### **Rey Silo Rojo** **G V S E**

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

### **Rey Silo Massimo** **G V S E**

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

### **Valdeón** **G V S E**

(D.O. Leon) An intensely flavored blue cheese of cow and goat's milk

### **Queso Mamá Marisa** **G V S E**

Award winning raw milk blue cheese named after José's mother. Served with apples, fig jam, membrillo and Spanish bread ( 2oz) 15

## EMBUTIDOS

### **Paletilla ibérica de bellota** **G S N D E**

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 33

### **Jamón Serrano Fermín** **G S N D E**

20-month cured Spanish Serrano ham from Salamanca 17

### **Salchichón ibérico de bellota** **G S N D E**

Cured acorn-fed pork sausage 17

### **Chorizo ibérico de bellota** **G S N D E**

Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 19

### **Selección de embutidos** **G S N D E**

A selection of all cured meats 48

## QUESOS

**Selection of three 25 | Selection of five 40**

*Served with Chef's selected pairings*

### **Caña de cabra** **V S E**

(Murcia) A soft, semi-sweet goat's milk cheese

### **Idiazabal** **G V S E**

(D.O. Idiazabal) A sharp, smoky raw sheep's milk cheese

### **Payoyo** **G V S E**

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## SOPAS Y ENSALADAS

*'Slurping allowed! Sorry, Mom!'*

### Gazpacho de remolacha **G V S E**

Classic chilled Spanish soup made with beets and tomatoes 10

### Sopa de pescado **D E**

Traditional fisherman's soup made of mussels, shrimp and clams 12

### Ensalada verde con tomates, cebolla, aceitunas y piparras **G V V S N D E**

Mixed greens with tomatoes, onions, olives and piparra peppers with sherry dressing 13

### Ensalada de remolacha **G V S E**

Red beet salad with citrus, pistachos and Mamá Marisa blue cheese 14

### Ensaladilla Ucraniana\* **G S N D**

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, green beans, olives and mayonnaise 13

**José's way with 1 oz. trout roe\*** +15 | 2oz. +30

### Ensalada de coles de bruselas **G S N D E**

Warm brussels sprout salad tossed with sherry dressing, apricots, apples, grapes, and serrano ham 14

### Manzanas con hinojo y queso Manchego **G V S E**

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

### Ensalada campera **G S N D**

Salad of conserved tuna, fingerling potatoes, green beans, red onions, tomatoes, capers and hard-boiled eggs with sherry dressing 17

### Empedrat de mongetes **G V V S N D E**

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

## VERDURAS

### Endibias con queso de cabra y naranjas **G V S E**

Endives, goat cheese, oranges and almonds 11

### Espinacas a la catalana **G V V S D E**

Sautéed spinach, pine nuts, raisins and apples 14

### Garbanzos con espinacas "que-bien concinas Tichi" **V V S N D**

Moorish stew of chickpeas and spinach 16  
**Add an organic fried egg** +3

### Coliflor salteada con aceitunas y dátiles **G V V S N D E**

Sautéed cauliflower with dates and olives 11

### Tortilla de patatas clásica **G V S D**

Spanish omelet with confit potatoes and onions 11

### Escalivada **V V S N D E**

Roasted red pepper, onion and eggplant with sherry dressing 12

### Pimientos del piquillo rellenos de queso **V S N E**

Seared piquillo peppers filled with caña de cabra goat cheese 9

### Cebolla asada con Queso Mamá Marisa **G V S E**

Roasted sweet onions, pine nuts, and Mamá Marisa blue cheese 12

### Berenjenas a la maláguena **V S N E**

Traditional Andalusian fried eggplant with honey 15

## FRITURAS

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

### Croquetas de pollo **S**

Traditional chicken fritters 13

### Buñuelos de bacalao\* **S D**

Fried cod and potato fritters with honey alioli 12

### Dátiles con tocino 'como hace todo el mundo' **S D**

Fried bacon-wrapped dates served with an apple-mustard sauce 12

### Patatas bravas\* **V S D**

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli 14

### Chistorra envuelta en patata frita\* **S**

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 13

## PESCADOS Y MARISCOS

### Gambas al ajillo **G N D E**

The very, very famous tapa of shrimp sautéed with garlic 17

### Rossejat\* **N D**

Traditional 'paella' of toasted pasta with head on shrimp and squid 22

### Calamares en su tinta **N D E**

Basque-style squid with rice and squid ink sauce 17

### Pulpo a la Gallega **N D E**

Boiled octopus with peewee potatoes, pimentón and olive oil 22

### Lubina con salsa de pill, patatas y ajo negro **G S N D E**

Seared European seabass with basque country pil pil sauce, confit potatoes and black garlic 21

### Vieiras con pure de calabaza, naranja y semilla de calabaza **G N E**

Seared scallops with butternut squash purée, orange segments and pumpkin seeds 18

### Salmón con crema azafrán y Mejillones **G N**

Seared salmon with braised fennel, mussel saffron sauce and leek oil 20

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## CARNES

### Pollo con pisto y salsa de ajillo **S N D E**

Grilled chicken thigh with stewed vegetables and garlic sauce 15

### Carne asada con piquillos\* **G S N D E**

Grilled hanger steak with confit piquillo peppers 21

### Canelones de cerdo y pollo **S N E**

Rolled pasta with chicken, pork, foie gras and bechamel with Manchego cheese 18

### Butifarra casera con mongetes\* **G S N D**

Grilled house-made pork sausage with sautéed white beans 13

### Chorizo casero con puré de patatas al aceite de oliva **G S N E**

House-made traditional chorizo with olive oil mashed potatoes and piquillo confit 15

### Conejo en salmorejo con puré de albaricoques **G S N D E**

Canary-islands-style marinated rabbit confit with apricot purée 18

## JOSE MAKES LARGE PLATES TOO

### Secreto Ibérico de bellota **G S N D E**

It's a secret! skirt steak from the legendary black-footed Iberian pigs of Spain served with toasted tomato bread, mojo verde and alioli 90

### Costillas de iberico Moruno **G S N E**

Grilled Moruno spiced Iberico pork ribs served with potato purée 60

## PAELLA Y ARROCES

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

Entire pans of paella are prepared to order for 4-6 guests and presented tableside. Please allow up to 45 minutes of preparation time for all paellas.

**Available all day weekends, and Monday through Friday 5 PM until 45 minutes prior to closing.**

### Paella Valenciana **G S N D E**

A true classic of chicken, rabbit, and green beans 65

### Arroz de setas y verduras **G V V S N D E**

Vegan rice with seasonal mushrooms and vegetables 55

### Arroz de pollo con verduras y setas **G S N D E**

Paella of chicken, vegetables and mushrooms 63

### Arroz a banda con gambas **G N D E**

Literally meaning 'rice apart from shrimp', made with shrimp and calamari 67

## POSTRES

### 'Pan con chocolate' **V S N**

Chocolate custard with caramelized bread, olive oil and brioche ice cream 9

### Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana **G V S N**

A classic Spanish custard with 'espuma' of Catalan cream and oranges 9

### Arroz con leche **G V S N**

Crispy caramelized rice and creamy rice pudding with vanilla, lemon, and cinnamon 9

### Texturas de pomelo con helado de aceite de oliva **G V S N**

Olive oil ice cream with textures of grapefruit 9

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