BRUNCH AT JALEO

Saturday - Sunday • 11:30 AM – 2:30 PM

JALEO
BY JOSÉ ANDRÉS

PARA DESAYUNAR

Flauta de tortilla de patatas
Flauta bread with tomato and Spanish potato and onion omelet 13

Flauta de paletilla ibérica y Manchego
Flauta bread with tomato, paletilla ibérica and Manchego cheese 19

Tostada de salmón ahumado
Pan de cristal topped with goat cheese, smoked salmon, chopped egg, and capers 19

Huevos al plato con sobrassada y verduras
Baked eggs with sobrassada ibérica and vegetables 21

Arroz a la Cubana
Bomba rice with seared banana, thick bacon, tomato sauce and fried egg 15

Huevos estrellados
A traditional mix of crispy fried potatoes and eggs 12
Add 1 oz paletilla ibérica +19

Torrijas
Sweet-soaked Spanish toast with creme catalana and strawberries 13

Carne asada con huevo frito
Grilled strip loin steak with a fried egg, potatoes, and mojo verde 19

Ensalada campera
Salad of conserved tuna, potatoes, green beans, and hard-boiled eggs 17

PAELLA Y ARROCES
(PAELLA AND RICES)

Paella Valenciana
The original paella from Valencia with chicken, rabbit, artichokes, and gigante bean 65

Arroz pollo y setas
Paella-style rice with chicken and mushrooms 58

Arroz de verduras y setas de temprada
Paella-style rice with seasonal vegetables and musrooms 55

Arroz a band con gambas
Paella-style rice with squid sofrito

BRUNCH BEVERAGES

Sangría Roja La Sueca
La Sueca sangría
Glass 11 | Endless 25 | Pitcher 52

Sangría de Cava
Sangria with seasonal fruit and Cava
Glass 12 | Pitcher 56

Sangría de Lujo
Bold red sangria with seasonal fruit Pitcher 56

Fino Red Snapper
Sherry, mezcal, tomato, lemon12

Jaleo Mimosa
Cava with fresh orange juice
Glass 10 | Endless 25

Spritz
Patxarán casero Otaola, cava, club soda, orange bitters 14

*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 server.

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

Quinta Apolonia Belondrade y Lurton *Verdejo* 2017 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

TINTO / RED

Ultreia St. Jaques Raúl Peréz, *Mencía* 2019 14

Le Naturel Vintae, *Garnacha* 2020 12

Pas Curtei Alemány i Corrió 2016 *(Cariñena, Cabernet Sauvignon, Merlot)* 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

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

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

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

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

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

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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

Lentejas
Lentil stew made with vegetables and cured ibérico pork 13

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

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
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

PESCADOS Y MARISCOS (SEAFOOD)

Gambas al ajillo
The classic Spanish tapa of shrimp sautéed with garlic 18

Salmon con pisto Manchego
Seared salmon stewed vegetables 18

BOCATAS (SANDWICHES)

Bikini de jamón con queso Manchego
Pressed sandwich of Serrano ham and jamón dulce with Manchego cheese 17

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

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