

# CHEF’S TASTING MENU

## Jaleo Classics

Enjoy a tour of quintessential Spain. Our Classic tasting menu features the traditional tapas you know and love, with recipes passed down through generations. 65 per person

## The Jaleo Experience Menu

Our most popular tasting menu, The Jaleo Experience takes your tapas to the next level with the addition of seasonal and specialty dishes, plus heartier servings. 85 per person

## José’s Way

Embrace the sophisticated side of Spain with José’s favorite selection of gastronomic tapas. Featuring premium cuts of meat and our most luxurious bites. 110 per person

# BEVERAGE PAIRINGS

## Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your tasting menu  
40 per person with Jaleo Classics  
50 per person with The Jaleo Experience  
70 per person José’s Way

## Sherry Tasting

Pairing of Sommelier-selected sherries to pair to your tasting menu 45 per person

*Tasting menus available Monday - Friday after 4:00 PM. Saturday and Sunday all day!*

# BUEN PROVECHO!

*‘Hey, you’re here! So start eating...’*

## Aceitunas marinadas con queso manchego

Marinated Spanish olives and aged Manchego cheese 10

## Pan de cristal con tomate

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

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

Salmon tartare and trout roe cone 6

## Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone 5

## Plato de queso Manchego Pasamontes

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

## Ostras en escabeche

Rappahannock oysters with a traditional spanish pickled relish 17

## Ibérico de bellota mini hamburguesas

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

Pressed traditional sandwich of Spanish ham and cheese 20

# QUESOS

**Selection of three 25 | Selection of five 40**  
Served with Chef’s selected pairings

## Caña de cabra

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

## Idiazabal

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

## Payoyo

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

## Queso Manchego Pasamontes

A traditional raw Manchego cheese

## Rey Silo Rojo

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

## Rey Silo Blanco

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

## Rey Silo Massimo

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

## Queso Mamá Marisa (D.O. Asturias)

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

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

### Jamón Serrano Fermín

20-month cured Spanish Serrano ham from Salamanca 17

### Salchichón Ibérico de bellota

Cured acorn-fed pork sausage 17

### Chorizo Ibérico de bellota

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

### Selección de embutidos

A selection of all cured meats 48

## SOPAS Y ENSALADAS

*‘Slurping allowed! Sorry, Mom!’*

### Gazpacho de remolacha

Classic chilled Spanish soup made with beets and tomatoes 10

### Sopa de pescado

Traditional fisherman’s soup made of mussels, shrimp and clams 16

### Aceitunas tradicionales y modernas

Stuffed anchovy and piquillo pepper olives and liquid olives “Ferran Adrià” 17

### Ensalada verde con tomates, cebolla, aceitunas y piparras

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

### Ensalada de coles de brussels

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

### Ensalada de remolacha

Red beet salad with citrus, pistachos and Mama Marisa cheese 14

### Ensaladilla Ucraniana\*

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, green beans, olives and mayonnaise 13  
José’s way with 1oz. trout roe\* +15 | 2oz. +30

### Manzanas con hinojo y queso Manchego

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

### Ensalada campera

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

### Empedrat de mongetes

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

## VERDURAS

### Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 11

### Garbanzos con espinacas “qué bien cocinas Tichi”

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

### Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins, apricot and apples 14

### Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 12

### Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions 11

### Escalivada

Roasted red pepper, onion and eggplant with sherry dressing 12

### Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese 9

### Setas de temporada salteadas con huevo a baja temperatura

Sautéed wild mushrooms over potato puree and a poached egg 16

### Cebolla asada con queso Mamá Marisa

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

### Berenjenas a la maláguena

Traditional Andalusian fried eggplant with honey 15

## FRITURAS

*‘Frying is overrated... Yeah right!’*

### Croquetas de pollo

Traditional chicken fritters 13

### Buñuelos de bacalao\*

Fried cod and potato fritters with honey alioli 12

### Dátiles con tocino ‘como hace todo el mundo’

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

### Patatas bravas\*

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

### Chistorra envuelta en patata frita\*

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli 13

## PESCADOS Y MARISCOS

### Gambas al ajillo

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

### Rossejat\*

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

### Lubina con salsa de pil pil, patatas y ajo negro

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

### Calamares en su tinta

Basque-style squid with rice and squid ink sauce 17

### Pulpo a la plancha con pimentón, patatas y tomate confitado

Grilled octopus with “pimentón,” potatoes and confit tomatoes 22

### Vieiras con puré de calabaza, naranja y semillas de calabaza

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

### Salmón con crema azafrán y salsa de mejillones

Seared salmon with braised fennel, mussel saffron sauce and leek oil 19

## CARNES

### Pollo con pisto y salsa de ajillo

Grilled chicken thigh with stewed vegetables and garlic sauce 15

### Carne asada con piquillos\*

Grilled hanger steak with confit piquillo peppers 21

### Canelones de cerdo y pollo

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

### Butifarra casera con mongetes\*

Grilled house-made pork sausage with sautéed white beans 14

### Chorizo casero a la sidra con puré de patatas y aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes and apple cider sauce 15

### Conejo en salmorejo con puré de albaricoques

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

## JOSÉ MAKES LARGE PLATES TOO

### Secreto Ibérico de bellota

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 cerdo Ibérico Moruno

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.

### Paella Valenciana

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

### Arroz de setas y verduras

Vegan rice with seasonal mushrooms and vegetables 56

### Arroz de pollo con verduras y setas\*

Paella of chicken, vegetables and mushrooms 63

### Arroz a banda con gambas

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

\*-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.