

LUNCH LIKE A SPANIARD!



Available until 2:30 PM Monday through Friday

FLAUTAS

Long, thin crispy bread brushed with tomato and extra virgin olive oil served with your choice of gazpacho, daily soup, mixed green salad, or José Andrés Chips

Jamón serrano 8

Jamón ibérico de bellota 18

Lomo ibérico de bellota 15

Jamón serrano and Manchego cheese 10

José's tuna salad

A flauta of preserved tuna, mayonnaise, shallots and hard boiled egg on flauta bread 11.5

SANDWICHES

All lunch sandwiches are served with your choice of gazpacho, daily soup, mixed green salad, or José Andrés Chips

Vegetable

Grilled green asparagus, roasted peppers, onion, spinach, and Manchego cheese on ciabatta bread, served with romesco 9

Roasted lamb

Thinly-sliced roasted lamb topped with a salad of tomatoes and olives on ciabatta bread with alioli 10

'JLT'

Jamón iberico, lettuce, tomato, Manchego cheese, and mayonnaise on a fresh brioche 10

Grilled cheese

Grilled Manchego, Murcia, Valdeón, and goat cheese with truffle oil on rustic bread, served with honey alioli 10

Fútbol club Barcelona

Thinly sliced chicken and fried chicken breast, bacon, lettuce, tomato, piparra peppers, and mustard-mayonnaise 10

Bocata del Dia

Ask your server for today's seasonal sandwich selection 10

SOPAS

Sopa del día

Chef-selected soup of the day 10

Gazpacho de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese 9

ENSALADAS Y TORTILLA

Ensalada de pipirrana

Cucumber, pepper, and tomato salad

with chicken 9

with tuna 11

Ensalada de temporada con cítricos

Seasonal salad with citrus and goat cheese 10

Tortilla del día*

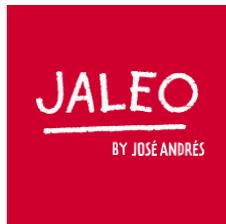
Seasonal Spanish omelette with fresh market ingredients 7.5

PLATO RECOMENDADO

Arroz a la cubana

Sautéed rice served with tomato, bacon, and organic free range fried egg 12

ALMUERZO RÁPIDO



Lunch in an hour, the José way!

20 per person

Add a glass of sangria 25 per person

Choose one from each section

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Manzanas con hinojo y queso Manchego

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

Pan con tomate

Toasted slices of rustic bread brushed with fresh tomatoes

Croquetas de pollo

Traditional chicken fritters

Dátiles con tocino 'como hace todo el mundo'

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

Patatas bravas*

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

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Butifarra casera con mongetes 'Daniel Patrick Moynihan'*

Grilled house-made pork sausage with sautéed white beans

Mejillones al vapor

Steamed mussels with bay leaf and olive oil

DESSERT

Flan

A classic Spanish custard

Helados y sorbetes caseros con 'carquinyolis'

Selection of house-made ice cream or sorbets with a traditional Catalan crisp

*-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.