



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.*

Using the key below, please find the letter corresponding to your allergy or dietary restriction, and if the menu item includes the letter, then it is safe for you to eat. Please always alert your server and the manager of your food allergy or other dietary needs.

G Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **F** Finfish | **P** Peanut | **T** Tree Nut | **D** Dairy | **E** Egg

CHEF'S TASTING MENU

Jaleo Experience

A tasting of the classic and traditional tapas in addition to some original favorites
100 per person

Spanish Sips

Enjoy specially selected Spanish wines and beverages to pair to your Jaleo Experience menu
49 per person

Sherry Tasting

Enjoy sommelier-selected sherries to pair to your tasting menu
25 per person

¡BUEN PROVECHO!

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

Pan con tomate **VVSFPTDE**

Toasted slices of crispy bread brushed with fresh tomato 14

Coca Idiazábal **VSFPTDE**

A handmade rosemary and olive oil cracker topped with membrillo and Idiazábal cheese 10

Paletilla ibérica **SFPTDE**

36-month cured ham shoulder from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 34

Plato de queso Manchego **VSFPTDE**

Unpasteurized sheep's milk cheese. Nutty with a tangy, lingering flavor 16

Super flauta **SFPTDE**

Perfect to share! Flauta bread brushed with tomato and extra virgin olive oil, topped with paletilla ibérica de bellota 23
Add Manchego cheese 3 **SFPTDE**

legendary free range, acorn-fed, black-footed ibérico pigs of Spain hand carved 40/1 oz

Sobrassada ibérica con miel **SFPTDE**

Spreadable cured sausage from Mallorca made with ibérico pork and Spanish pimentón served with honeycomb and toasted bread 15

Selección de embutidos **SFPTDE**

A selection of ibérico Spanish cured meats 42

QUESOS (CHEESES)

Selection of three 21

Selection of five (serves 2 or more) 29

Caña de cabra **VSE**

(Murcia) A soft, semi-sweet pasteurized goat's milk cheese paired with bread and fig jam

Queso Manchego **GVSE**

(D.O. La Mancha) A traditional unpasteurized Manchego cheese paired with moscatel compressed apples

Valdeón **GVSE**

(D.O. Leon) An intensely flavored blue cheese of pasteurized cow and goat milk, paired with raisins and Pedro Ximénez compressed pears

Murcia al vino **VSE**

'the drunken goat' semi-soft goat cheese immersed in red wine paired with honey, rosemary and pinenuts shortbread and PX reduction

Idiazabal **GVSE**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with membrillo

Mahón **GVSE**

(D.O. Menorca) A soft, mild, pasteurized cow's milk cheese paired with membrillo

EMBUTIDOS (CURED MEATS)

Chorizo ibérico de bellota **SFPTDE**

Cured pork chorizo from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 18

Salchichon ibérico de bellota **SFPTDE**

Cured acorn-fed pork sausage 17

Jamón serrano **SFPTDE**

24-month cured serrano ham 13

Jamon Iberico de bellota 5J cortado a mano **SFPTDE**

From 5 Jotas, 48-month cured ham from the

JOSÉ'S WAY (THE ONLY WAY!)

Cono de salmón crudo con huevas de trucha* SPTD

Salmon tartare and trout roe cone 6 each

Cono de queso de cabra con membrillo y nueces VSFPE

Quince marmalade, goat cheese and walnut dust cone 5 each

José's egg taco* GSPTDE

Jamón ibérico de bellota and Royal Osetra caviar 21

Aceitunas clásicas y modernas GSPTDE

'Ferran Adrià' liquid olives and stuffed olives with piquillo pepper and anchovy 13

1 oz de caviar Royal Ossetra GSPDE

Add 1 oz of royal Ossetra caviar with José Andrés chips, or to add to your favorite dish or for caviar bombs 95

SOPAS Y ENSALADAS (SOUP & SALADS)

 **Gazpacho de remolacha con queso de cabra GVSFPTE** Red beet gazpacho with goat cheese, oranges, and pistachio 11

Ensalada verde GVSFPTE

Mixed greens with cherry tomatoes, onions and olives with sherry dressing 11

Manzanas con hinojo y queso Manchego GVSFPE

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

Empedrat de mongetes GVVSFPTE

Traditional Catalan bean salad with tomatoes, olives and sherry dressing 11

Ensalada de remolacha con yogur y cítricos GVSFPE

Cold salad of red and golden beets, citrus, Mamà Marisa cheese, pistachios, and yogurt 14

Salpicon de Pulpo GSFPTD

A cold salad of Spanish Octopus, Red and Green Bell Peppers, Tomato and Salsa "Rosa" 15

VERDURAS (VEGETABLES)

Endivias con queso de cabra y naranjas VSFPE

Endives with goat cheese, oranges and almonds 12

Pimientos del piquillo rellenos con queso Caña de cabra GVSFPTE

Seared piquillo peppers filled with goat cheese 13

Espinacas a la catalana GVVSFPDE

Sautéed spinach with pine nuts, raisins and apples 14

Cebolla asada GVSFPE

Roasted sweet onions, pine nuts, and Valdeón blue cheese 11

Tortilla de Patatas GVSD

Spanish omelet with potato and onions 12

Coca de escalivada con boquerones SPDE

Josper roasted red bell pepper, eggplant, and onion with boquerones 14

FRITURAS (FRIED ITEMS)

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

Croquetas de pollo SPT

Traditional chicken fritters 14

Patatas bravas** VSPTE

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

Buñuelos de bacalao con alioli de miel

SPT Fried cod and potato fritters with honey alioli 15

BOCATAS (SANDWICHES)

Bikini de jamón con queso Manchego

SFPTE Pressed sandwich of Serrano ham and Manchego cheese 15

Bikini de sobrassada con manchego y miel

SFPTE Sobrassada and Manchego cheese pressed sandwich with honey 16

PESCADOS Y MARISCOS (SEAFOOD)

Gambas al ajillo GFPTDE

The very, very famous tapa of shrimp sautéed with garlic 19

Pescado con pisto Manchego GPTDE

Seared fish of the day with stewed vegetables 18

Rossejat* PTDE

Traditional "paella" made with toasted pasta with shrimp and squid sofrito 29

'Rossejat Negra'* PTDE

Traditional toasted-pasta paella with head-on shrimp, squid ink, calamari sofrito and alioli 32

Pulpo a la brasa con tomates confitados

GSPTD Charcoal grilled octopus with potatoes and tomato confit 23

Gambas a la Zahara GFPTDE

Head-on shrimp, with garlic and extra virgin olive oil prepared as José does in summer 30

CARNES (MEATS)

Butifarra casera con mongetes GSFPTD**
Josper-grilled pork sausage served with sautéed white beans 15

Carne asada con piquillos confitados* GSFPTDE Josper grilled 6 oz prime flat iron beef steak with confit piquillo peppers 28

Pollo con pisto Manchego GSFPT
Josper grilled Bell & Evans chicken thigh with a traditional vegetable stew 19

Chorizo casero con puré de patatas al aceite de oliva GSFPT
House-made traditional chorizo with olive oil mashed potatoes 16

JOSÉ MAKES LARGE PLATES, TOO

Chuletas de cordero con alioli de miel y salsa de romero * GSFPTD
Josper grilled 16 oz full rack of New Zealand lamb with rosemary sauce and honey alioli 79

Presas ibérica de bellota con pan con tomate, mojo verde* SFPTD
Josper grilled presas ibérica de bellota with pan con tomate, mojo verde and honey mustard alioli 86

Solomillo ibérico de bellota con espinacas, crema de Idiazábal y piñones* GSF
Acorn-fed ibérico whole pork tenderloin served with spinach, Idiazábal cream, pine nuts and Pedro Ximénez 77

PAELLA Y ARROCES (PAELLA & RICE)

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

When you hear the bell, it's Paella Time! Our team will ring our famous Paella Cowbell every time a new paella is ready from our wood-fire grill.

Our selection of paellas change daily and are available by the plate with garlic alioli. Please inquire with your server which paella is featured today.

Please allow up to 45 minutes of preparation time for all paellas.

POSTRES (DESSERTS)

Pan con chocolate VSFPT
Chocolate custard with caramelized bread, olive oil and brioche ice cream 11

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana GVSFPT
A classic Spanish custard with 'espuma' of Catalan cream and oranges 12

Tarta de queso vasca GVSFPT
"Burnt" Basque goat cheesecake 15

Sorbetes caseros GVVSFPTDE
Daily selection of sorbets 9

 **Arroz con Leche GVSFPT**
Rice, Saffron Espuma, Milk, Caramelized Apples 11

Selva negra VSF

End your noche on a sweet note!

The Selva Negra dessert at Jaleo was created specially to celebrate Disney's 50th Anniversary featuring a decadent mousse made of Manjari 64% chocolate atop a crunchy feuilletine base with black cherry chocolate sponge cake and topped with a chocolate glaze 14

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.

**This item contains raw unpasteurized egg.