

## ¡BUEN PROVECHO!

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

### **Pan con tomate**

Toasted slices of rustic bread brushed with fresh tomato 6

with **jamón Serrano** 10

with **Pasamontes Manchego** 10

with **Spanish anchovies** 10

## LATAS Y MÁS

### **Espárragos blancos con limón y tomillo**

White asparagus with lemon, thyme and **Idiazábal** cheese 10

### **Mejillones en escabeche\***

Mussels marinated in Sherry vinegar 10

### **Aceitunas rellenas y aceitunas**

#### **'Ferrán Adrià'**

Olives stuffed with anchovy and piquillo and 'Ferrán Adrià' liquid olives 12

### **Cangrejo real con pipirrana**

King crab with diced peppers, tomatoes and cucumbers with Sherry dressing 16

### **La Serena con membrillo**

La Serena cheese and quince paste cone 4

### **Salmón crudo con huevas de salmón\***

Salmon tartare and salmon roe cone 5

## EMBUTIDOS

### **Selección de jamones Fermin por José**

José's selection of Fermin Spanish ham 34

### **Jamón Ibérico de bellota Fermin**

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 22

### **Jamón Ibérico Fermin**

Cured ham from the famous, black-footed Ibérico pigs of Spain 15

### **Jamón Serrano Fermin**

18-month salt-cured Serrano ham 10

### **Selección de embutidos**

A selection of all Spanish cured meats 32

### **Lomo Ibérico de bellota Fermin**

Smoke-cured, acorn-fed pork loin 15

### **Chorizo Palacios**

A slightly spicy cured pork sausage seasoned with pimentón and garlic 10

## QUESOS

Each (1 oz.) 9

Selection of all cheeses 25

### **Pasamontes Manchego**

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese

### **Idiazábal**

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

### **Garrotxa**

(Catalunya) Semi-soft goat's milk cheese, with delicate flavors of milk and a hint of nuttiness

### **La Serena**

(D.O. La Serena, Extremadura) Creamy, slightly bitter, sheep's milk cheese

### **La Peral**

(Asturias) Intensely flavored, cow's milk, semi-soft blue cheese

## BOCADILLOS

### **Flauta bread brushed with fresh tomato, extra virgin olive oil and...**

#### **Jamón Serrano, lomo embuchado, o queso Manchego**

Serrano ham, cured pork loin, or Manchego cheese 10

Selection of two 13

#### **Jamón Ibérico**

Ibérico ham 15

### **José's tuna salad**

A salad of preserved tuna, mayonnaise, shallots and hard boiled eggs on flauta bread 10

### **Hamburguesa de Ibérico\***

Grilled Ibérico pork 'long burger' 14

## SOPAS

'Slurping allowed! Sorry, Mom!'

### **Gazpacho de remolacha con queso de cabra y naranjas**

Chilled red beet soup with goat cheese and oranges 9

### **Sopa de ajo\***

Garlic soup with black garlic and egg 63° 10

### **Ajo blanco con cangrejo**

Chilled almond and garlic soup with crabmeat and green grapes 12

\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of food borne illness, especially in case of certain medical conditions.

## JOSÉ'S WAY

'The only way!'

### **Huevo frito con caviar\***

A fried organic egg topped with caviar 16

### **Ostra 'Gin & Tonic'\***

Five oysters with lemon, gin and tonic 15

### **Ensalada de bogavante con cítricos y escarola**

Maine lobster salad with citrus and frisée 18

### **Ensaladilla rusa con atún en conserva**

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna 10

**Make it José's way  
with Spanish trout roe 17**

## FRITURAS

'Frying is overrated... Yeah right!'

### **Croquetas de pollo**

Traditional chicken fritters 10

### **Croquetas de jamón Ibérico**

Traditional fritters with Ibérico ham 12

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

Fried dates wrapped in bacon 9

### **Berenjenas con miel de caña al estilo Malagueño**

Lightly battered eggplant Málaga style 9

### **Patatas bravas**

A Jaleo favorite with spicy tomato sauce and alioli 8

### **Empanadillas de brandada de bacalao**

'Empanada' of cod brandade with honey 10

### **Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in crispy potato 9

### **Gambas con gabardina**

Batter-fried shrimp with lemon mayonnaise and black olive salt 12

## VERDURAS

### **Endivias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds 9

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples 9

### **Setas al ajillo con La Serena**

Sautéed wild mushrooms with La Serena potato purée 10

### **Trigueros con romesco**

Grilled asparagus with romesco sauce 12

### **Escalivada catalana**

Open fire-roasted red peppers, eggplant and sweet onions with Sherry dressing 8

### **Ensalada de coles de Bruselas con albaricoques, manzanas y jamón Serrano**

Warm Brussels sprouts salad with apricots, apple and Serrano ham 10

### **Manzana con hinojo y queso Manchego**

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing 10

### **Cebolla asada con La Peral y naranjas**

Roasted onions, pinenuts, La Peral blue cheese and clementines 9

### **Remolacha con cítricos**

A salad of red beets, citrus, La Peral cheese and pistachios with Sherry dressing 9

### **Papas arrugás**

Canary Island-style wrinkled pee wee potatoes served with mojo verde and mojo rojo 8

### **Tortilla de patatas clásica\***

Spanish omelet with potatoes and onions 8

**Rodolfo L. Guzman Aranda**

Head Chef

**Michael F. Ploetz**

General Manager

## PESCADOS Y MARISCOS

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic 12

### **Rape a la Donostiarra**

Monkfish with garlic, Sherry and parsley oil 11

### **Calamares al estilo Pelayo**

Seared fresh squid stew with caramelized onion and green pepper 9

### **'Esqueixada'**

Salad of cod with black olives and fresh tomato 10

### **Mejillones al Vapor**

Steamed mussels with bay leaf, lemon and olive oil 10

### **'Rossejat'**

Traditional 'paella' of fried pasta with fresh squid and shrimp 15

### **Pulpo a feira Maestro Alfonso**

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

### **Vieiras con salsa de romesco**

Seared scallops with romesco sauce 10

### **Piquillo relleno de 'txangurro'**

Piquillo peppers and Dungeness crab 14

### **Salmon crudo con vinagreta de anchoas\***

Raw salmon with anchovy-lemon oil 14

### **Cigala al natural**

Seared Norwegian lobster with jasmine air and romesco dressing 10 per piece

## PAELLAS

When I was a young boy, I helped my father cook paella, a country meal, using ingredients from surrounding fields and heat from burning vines. At Jaleo, we bring you that tradition of cooking Spain's native dish over a wood fire. Our unique paella kitchen is the first of its kind in America. Watch my team prepare our amazing paellas in the traditional style of my home country. This is the best show in town!

### **Paella is served as a tapa or made to order**

**One of the four paellas below is available.** Please inquire with your server which paella is featured today. Entire pans of paella are prepared to order for six or more guests and presented tableside. Please allow up to a 45 minute preparation time for all paellas. Pricing is per tapa-sized serving.

### **Arroz a banda con bogavante**

Literally meaning, 'rice apart from lobster,' made with lobster and cuttlefish 28

### **Paella Valenciana 'Rafael Vidal'**

A true classic of chicken, rabbit and green beans 20

## CARNES

### **Butifarra casera esparracada**

Homemade pork sausage stew with mushrooms and pearl onions 12

### **Carne asada con piquillos Julián de Lodosa\***

Grilled skirt steak with piquillo pepper confit 14

### **Fricandó de carilleras de ternera y puré de patatas al aceite de oliva**

Veal cheeks and morels with olive oil potato purée 15

### **Pollo al ajillo con salsa verde**

Boneless chicken wings with roasted garlic herb purée 14

### **Codorniz a la Catalana**

Grilled whole quail with apple purée and pinenuts 15

### **Canelones tradicionales de cerdo y hígado de pato con salsa bechamel**

Pork and foie gras canelones with bechamel sauce 14

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### **José makes large plates, too...**

### **Costillas de cordero con romesco**

Grilled lamb ribs with romesco sauce 28

### **Secreto Ibérico con pan con tomate y salsa verde\***

'It's a secret!' 40

### **Chuleta asada**

22 oz grilled, all natural, grass fed, bone-in ribeye with piquillo confit and La Serena mashed potatoes 72

### **Paella de verduras de temporada**

A traditional paella of seasonal vegetables 18

### **Arroz con costillas de cerdo Ibérico de bellota**

Made with the ribs of the famous, black-footed Ibérico de bellota pig 34

## POSTRES

Each 9

### **Tarta de manzana al azafrán**

*Apple tart with saffron and apple sorbet*

### **Borracho al oloroso con jugo de frutos rojos**

*Chilled fruit soup with sherry soaked cake and yogurt ice cream*

### **Helado de aceite de olive con cítricos texturados**

*Olive oil ice cream with grapefruit*

### **'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche ice cream*

### **Pastel de chocolate y avellanas**

*Chocolate hazelnut cake with praline ice cream and salted caramel sauce*

### **Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana**

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

## VINOS DULCES

### **East India. Emilio Lustau**

*A blend of 15 to 50 years, a dark amber color, toffee, caramel and figs*

*BTL 83 / GL 11*

### **Malvasía Dulce. Los Bermejos (500ml)**

*Hints of peach, dried apricots and a noticeable honey spice*

*BTL 84 / GL 15*

### **1982 Pedro Ximénez. Toro Albalá**

*Sweet and concentrated, dark mahogany with raisin, fig and wild herb flavors*

*BTL 115 / GL 15*

### **Cosecha Miel. Gutiérrez de la Vega (500ml)**

*Ginger-spiced, honey-rich and tropical*

*BTL 96*

### **1948 Fondillón. Primitivo Quiles**

*Traditional style from Alicante, sweet raisins, rich and nutty*

*BTL 120*

### **PX Viejísimo. Maestro Sierra (375ml)**

*A true rarity; sticky, with raisins, prunes and smoke*

*BTL 171*

### **Moscatel Victoria. Jorge Ordóñez (375ml)**

*Pear, white peach, vanilla and flowers*

*BTL 89*

### **Dolç de l'Obac. Siurana (500ml)**

*Wild berries, wet stones and toasty, subtle vanilla tones*

*BTL 189*

# CAFÉ Y TÉS

## **Press coffee**

*Jaleo blend in your choice of two sizes  
6 / 10*

## **Café solo**

*The perfect espresso from Illy, short, rich  
and creamy; Regular or Decaffeinated 4*

## **Classic Spanish coffees**

*Cortado, cappuccino, café con leche,  
café con hielo 6*

## **Coffees with spirits**

*Traditional carajillo or trifásico 8*

## **Ron Cremat**

*A traditional Catalan rum and coffee-based  
preparation, six glasses 38*

## **Iced tea**

*Freshly brewed black tea 4*

## **LOOSE LEAF TEA** *Each 6*

### **Organic Assam, Rani Estate**

*A slight nutty sweetness and a hint of wine  
notes with exquisite balanced strength*

### **Organic Earl Grey**

*Smoky citrus notes of bergamot fruit; an  
elegant, balanced and full-flavored classic*

### **Chrsanthemum Pu-Erh**

*Small golden leaf buds produce a rich amber  
color with earth and chocolate notes*

### **Organic Sencha**

*This beautiful, Japanese green leaf  
resembles pine needles and produces a  
delicate and fresh cup*

### **Organic Spring Jasmine**

*Layers of Jasmine buds naturally scent  
Chinese green tea leaves for a gently  
piquant, yet rounded, aromatic brew*

### **Organic Mint Mélange**

*Peppermint and spearmint for a soothing  
herbal infusión*

### **Chamomile Citrus**

*A unique blend of Egyptian chamomile,  
citrus, orange blossoms, lemongrass, rose  
hips, hibiscus and mint; delicately fruity and  
soothing*

### **Wild Blossoms and Berries**

*Blackberry and black currant infused with  
hibiscus, chamomile, mint, licorice root and  
spices*

## WHAT WE DRINK IN SPAIN

### **Sangría de Vino Tinto**

*Our version of sangria*

Half carafe 17 / Full carafe 34

### **Cava**

By the glass 10 / By the porrón 38

### **Clara**

*Beer and house-made rosemary lemonade*

By the glass 9 / By the porrón 16

### **Rebujito**

*Manzanilla Sherry, bitter lemon and mint* 9

### **Cuba Libre**

**I think Cuba should be free!**

*Rum, Coke and Angostura bitters* 16

### **Ponche de Cava**

*A whole bowl of sweet and sparkling punch for the table* 42

## NON ALCOHOLIC

**Rosemary Lemonade** 5

**Shirley Temple with TFG Grenadine** 5

## BEERS DRAUGHT

**Coors Light, USA** 6

**Fat Tire Amber Ale, USA** 6

**Franziskaner Hefe-Weisse, Germany** 9

**Dogfish IPA 90 min, USA** 9

## JOSÉ AND HIS TEAM GETTING TIPSY

### **Jose's Gin & Tonic**

The best gin and tonic you'll ever have... 16

### **Clementine Drop 2010**

*Larry's favorite cocktail of vodka, Txakoli, and a clementine pipette* 11

### **"Pacharán" Fizz**

*Gin, sloe gin and cider* 11

### **Brandy Side Car**

**Invented by an American, in Paris, with Japanese technique, and perfected by a Spaniard.**

*Brandy de Jerez, Lillet Blanc and lemon* 11

### **Sangre y Fuego**

**Spanish blood and sand... not really.**

*Mezcal, house-made sangrita, cherry liqueur and sweet vermouth* 11

### **Delicate and Dirty Martini**

*Vodka, spherified 'olive' and olive air* 11

### **Tomatina Negroni**

**What we do with the tomatoes after the fight.**

*Campari, gin, sweet vermouth, tomato water* 11

## BEERS BOTTLE

**Moritz Barcelona Lager, Spain** 8

**Estrella Inedit Witbier (750ml), Spain** 22

**Cervesera del Montseny Iberian Ale, Spain** 14

**Chimay Grande Reserve Dark Ale, Belgium** 14

**Deschutes Black Butte Porter, USA** 6

**N/A Clausthaler Golden Amber, Germany** 6

## SPANISH BY THE GLASS

### GENEROSO / DRY-FORTIFIED

- Manzanilla**, La Cigarrera, *Sherry* 6
- Manzanilla San León**, H. de Argüeso, *Sherry* 9
- Manzanilla Pasada Pastrana**, Hidalgo, *Sherry* 9
- Fino Eléctrico**, Toro Albalá, *Montilla-Moriles* 6
- Amontillado Carlos VII**, Alvear, *Montilla-Moriles* 12
- Palo Cortado Península**, E. Lustau, *Sherry* 11
- Oloroso Sangre y Trabajadero**, Colosía, *Sherry* 12

### ESPUMOSO / SPARKLING

- NV. **1+1=3**, U Mes U Fan Tres, *Cava* 10
- NV. **Elyssia Rose**, Freixenet, *Cava* 13

### BLANCO / WHITE

2009. **Colinas del Ebro**, Albanico, *Garnacha Bl.* 9
2008. **Castllo Monjardin**, *Chardonnay* 9
2009. **Gessami**, Gramona, *Moscatel-Sauv. Bl.* 10
2008. **Flavus**, Viña Sastre, *Jaén* 11
2009. **Berroia**, B. Berroja, *Hondarribi Zuri* 12
2009. **Martinsancho**, Martinsancho, *Verdejo* 14
2009. **Pedralonga**, *Albariño* 16
2008. **Galgueira**, *Godello* 20

### TINTO / RED

2009. **BT**, Santa Quiteria, *Alicante Bouschet* 7
2007. **Artazuri**, Artazu, *Garnacha* 9
2008. **Montecastrillo**, Torremilanos, *Tempranillo* 9
2008. **Volver**, *Tempranillo* 10
2009. **Guimaro**, *Mencia* 11
2008. **Prima**, Maurodos, *Tempranillo* 12
2007. **Mencos Crianza**, Conde de Hervías, *Tempranillo* 12
2006. **Vega Escal**, Viticultors del Priorat, *Cariñena, Garnacha, Syrah* 14