

# LUNCH LIKE A SPANIARD!

30 per person



*Choose one tapa from each section*

## **Gazpacho temporal**

Seasonal Spanish chilled soup

## **Ensalada verde\***

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing

## **Endibias**

Endives with goat cheese, oranges and almonds

## **Ensaladilla rusa\***

The ultimate Spanish tapa: a salad of seasonal vegetables, mayonnaise espuma and imported conserved tuna with Spanish piquillo

**Add Trout roe 4**

---

## **Buñuelos\***

Salt codfish deep-fried with honey aioli

## **Patatas bravas\***

A Jaleo favorite; potatoes with spicy tomato sauce and alioli

## **Espinacas a la Catalana**

Sautéed spinach, pine nuts, raisins and apples

## **Croquetas de pollo**

Traditional chicken fritters

---

## **Pollo al ajillo**

Grilled chicken thigh, ajillo sauce and black garlic

## **Trucha con pisto Manchego\***

Rainbow trout with crispy jamón, baquette, and traditional stewed vegetables

## **Butifarra asada\***

Grilled Catalan pork sausage

## **Paella**

Please inquire with your server about which paella is featured today

\*--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. Menu items subject to seasonality and availability.

## JOSE'S WAY

### Selección de embutidos

José's selection of ibérico fermín 30  
Add hand carved ibérico de bellota 15

### Aceitunas rellenas y aceitunas 'Ferran Adrià'

Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

### Selección de quesos por José\*

José's selection of Spanish cheeses 30  
Add Massimo 2

### Bikini\*

Toasted ham and coppa ibérico sandwich with spiced mustard alioli 20

## VERDURAS

### Manzana con hinojo

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

### Cono de sobrasada y queso\*

Cone of soft Spanish chorizo, goat cheese, and local honey 5 per cone

### Cono salmón crudo\*

Salmon tartar cone with smoked trout roe 5 per cone

### Cono de tomate\*

Tomato marmelade with Mitica goat cheese and tomato flakes 5 per cone

## FRITURAS

### Calamares romana\*

Crispy calamares with squid ink alioli 16

### Berenjenas\*

Fried eggplant with local honey 9

### Escalivada Catalana

Open fire-roasted red peppers, eggplant and sweet onions with sherry dressing 12.5

### Dátiles

Fried bacon-wrapped dates served with an apple-mustard sauce 14

## CARNES

### Mini pepito de ibérico\*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

### Costillas de cordero\*

Grilled Merino lamb with rosemary sauce and honey alioli 25.5

### Carne asada\*

Grilled hanger steak with piquillo pepper confit 24

## PESCADOS

### Vieiras con romesco\*

Scallops with romesco sauce and shaved almonds 22

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 18

## JOSE MAKES LARGE PLATES TOO

### Secreto\*

The secret "butcher's cut" skirt steak grilled and served with toasted tomato bread, mojo verde and alioli 85

### Preso\*

A special cut from head of the loin grilled and served with mojo verde and alioli 60

### Pluma\*

The 'feather' cut from head of the loin grilled and served with escalivada 60

### Chuleta asada\*

20-oz grilled, all natural, grass-fed, bone-in ribeye with confit piquillo peppers 75

\*-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. Menu items subject to seasonality and availability.

## GIN & TONICS

*The best gin and tonics you'll ever have...*

### Ultimate

Hendrick's Gin, Fever-Tree Indian Tonic, makrut leaf, juniper, lemon, lime 20

### Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint 20

### Mediterranean

Gin Mare, Fever-Tree Mediterranean tonic water, lemon, lime, thyme 20

## BEER

### Bottle

Moritz Barcelona Lager, ES 8

Augustiner Bräu München Helles Lager, DE 10

Boulevard Brewing Co.

Farmhouse Ale, MO 10

Evil Twin Falco IPA, 12

Montseny Mala Vidal Imperial Stout, ES 15

Trabanco Dry Sidra, ES 32

### Draft

Able Baker Test Site Saison, NV 10

Estrella Damm Barcelona Lager, ES 9

Teneya Creek Hefeweizen, NV 9

Teneya Creek Gypsy Fade, NV 9

Teneya Creek Golden Ale, NV 9

## NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Topo Chico 6

Pepsi, Diet Pepsi, Sierra Mist 6

## WINES BY THE GLASS

### Espumoso / Sparkling

#### 25th Anniversary Cuvée José

Raventós i Blanc, *Xarel·lo*, (Blend) 2015 Conca 17

De Nit Rosé Raventós i Blanc, *Xarel·lo*, (Blend) 2016 Conca 18

### Blanco / White

Aizpurua Txakoli, *Hondarrabi Zuri* 2017 Getariako Txakolina 15

Etiqueta Ambar Granbazán, *Albariño* 2017 Rias Baixas 16

Godelia, *Godello*, (Doña Blanca) 2016 Bierzo 16

Monopole Clásico CVNE, *Viura*, (Palomino) 2014 Rioja 16

Mironia Bodegas Peñafiel, *Verdejo* 2016 Rueda 16

Jorn Nou Altavins, *Garnacha Blanca*, (Blend) 2016 Terra Alta 17

### Rosado / Rosé

Giné Rosat Buil & Giné, *Garnacha*, (Merlot) 2016 Priorat 13

Rubentis Ameztoi, *Hondarrabi Zuri*, (Hondarrabi Beltza) 2017 Getariako Txakolina 17

### Tinto / Red

12 Meses Bodegas Juan Gil, *Monastrell* 2015 Jumilla 15

El Retorno Alzania, *Garnacha* 2014 Navarra 16

Embruix Vall Llach, *Garnacha*, (Blend) 2016 Priorat 16

Ultreia St. Jacques Raúl Pérez, *Mencía*, (Blend) 2016 Bierzo 16

Vara y Pulgar Alberto Orte, *Tintilla* 2014 V.T. Cadíz 16

Caliza Marqués de Griñón, *Syrah*, (Blend) 2013 V.P. Pago Valdepusa 17

Ontañón Reserva, *Tempranillo*, (Graciano) 2010 Rioja 18

El Pedrosal Reserva, *Tempranillo*, (Cabernet) 2006 Ribera del Duero 20

Selección Especial Abadía Retuerta, *Tempranillo*, (Blend) 2014 V.T. Castilla y León 22