

¡BUEN PROVECHO!

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

Pan con tomate

Toasted slices of rustic bread brushed with fresh tomato 5

with jamón Serrano 8

with Pasamontes farmhouse Manchego 7

with Spanish anchovies 8.5

Aceitunas marinadas con queso Manchego

Marinated olives and Manchego cheese 7

EMBUTIDOS

Jamón Ibérico de bellota Fermin

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

Lomo Ibérico de bellota Fermin

Smoke-cured, acorn-fed pork loin 15

Jamón Ibérico Fermin

Cured ham from the famous, black-footed Ibérico pigs of Spain 14

Jamón Serrano Fermin

18-month salt-cured Serrano ham 10

Chorizo Palacios

A slightly spicy cured pork sausage seasoned with pimentón and garlic 8

Selecciones de embutidos

A selection of all Spanish cured meats 32

All three Ibéricos 25

Jamón Ibérico, jamón Serrano

and chorizo Palacios 17

Jamón Serrano and chorizo Palacios 11

QUESOS

Each (1 oz.) 7

Selection of 6 cheeses 18

Pasamontes Manchego

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

Murcia al vino

(D.O. Murcia al vino, Murcia) Semi-soft goat's milk cheese in red wine with a balance of salt and acidity

Caña de cabra

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

Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) 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

Valdeón

(D.O. Asturias) Blue cheese of cow and goat's milk, intense flavor

SOPAS Y ENSALADAS

'Slurping allowed! Sorry, Mom!'

Gazpacho de remolacha con queso de cabra y naranjas

Chilled red beet soup with goat cheese and oranges 9.5

Ajo blanco con cangrejo

Chilled almond and garlic soup with crabmeat and green grapes 11

Salmorejo cordobés

Traditional tomato soup from Cordoba served with Serrano ham and a hard boiled egg 9

Sopa de pescado 'Va por ti, Clemente!'

A traditional fisherman's soup with mussels, shrimp and cockle clams 11

Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

Ensalada verde con queso Idiazábal

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

JOSÉ'S WAY

'The only way!'

Lomo Ibérico de bellota con pan con tomate

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with alioli, mojo verde and rustic bread brushed with fresh tomatoes 20

Erizos de mar con pipirrana*

A spoonful of sea urchin with diced peppers, tomatoes and cucumbers 6.5 each

Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing 8.5

Aceitunas rellenas de anchoas y pimientos del piquillo

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

Arroz de pato 'Jean-Louis Palladin'

Rice with duck confit, duck breast and foie gras cream 11

Lomo Ibérico de bellota con manzanas

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

Huevo frito con caviar*

A fried organic egg topped with caviar 15

Tortilla de patatas al momento*

Spanish omelet with potatoes and onions cooked to order 7.5

Ensalada rusa

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

Make it José's way with Spanish trout roe 14

VERDURAS

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 7

Cebolla asada con queso Valdeón

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing 7

Setas al ajillo

Organic Tuscarora Farm mushrooms sautéed with garlic and herbs 6.5

Trigueros con romesco

Grilled asparagus with romesco sauce 8

Papas arrugas

Canary Island-style wrinkled baby potatoes served with mojo verde 7.5

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach 7.5

Add an organic fried egg 2

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese 7

Arroz cremoso de setas

Wild mushroom rice with Idiazábal cheese 8

Alcachofas salteadas con 'tapenade'

Fried baby artichokes with a black olive and anchovy sauce 12

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 7.5

Tortilla de setas y queso Garrotxa*

Spanish omelet of chef-selected mushrooms and Garrotxa cheese 8

Ensalada de judías verdes con albaricoques, manzanas y jamón Serrano

Warm green bean salad with apricots, apples and Serrano ham 9

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 7

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo

Traditional chicken fritters 8

Croquetas de jamón Serrano

Traditional Serrano ham fritters 8

Buñuelos de bacalao

Fried salt cod fritters with honey alioli 8.5

Berenjenas con miel

Lightly battered eggplant 8

Gambas con gabardina

Batter-fried shrimp with caper mayonnaise 13.

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon 8.5

Calamares a la romana

Fried squid served with alioli 8

Patatas bravas*

A Jaleo favorite with spicy tomato sauce and alioli 7

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato 7.5

PESCADOS Y MARISCOS

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 9

Calamares en su tinta

Squid Basque style in ink with rice 11

Trucha a la Navarra

Seared trout wrapped in Serrano ham 11

Vieiras con romesco y mojo verde*

Seared scallops with romesco sauce and mojo verde 13

Salmón con coliflor y frambuesas

Seared salmon with cauliflower purée and raspberries 9

Pulpo a la Gallega 'Maestro Alfonso'

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

Salpicón de cangrejo

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and Sherry dressing 12

Mejillones a la 'marinera'

Steamed mussels in a traditional sauce of tomatoes and herbs 9

'Rossejat'

Traditional 'paella' of fried pasta with shrimp 11.5

'Esqueixada' de Bacalao

Shredded cod salad with tomatoes, onions and black olives 10

Pan de recapte con anchoa

Traditional Catalan bread with peppers, tomatoes and salt-cured Spanish anchovies 7

Bacalao con salsa verde

Slow cooked cod loin with a parsley sauce and black garlic 12

CARNES

Butifarra casera con mongetes 'Daniel Patrick Moynihan'*

Homemade grilled pork sausage with sautéed white beans 8.5

Codorniz con salsa de romero y alioli de miel*

Grilled quail with rosemary sauce and honey alioli 12

Lomo de buey*

Grilled hanger steak with piquillo peppers 12

Chorizo casero tradicional

Homemade traditional chorizo with potato purée 9

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce 8

Conejo en salmorejo con puré de albaricoques

Canary Island-style rabbit confit with apricot purée 10

Cordero a la brasa con salsa de romero*

Grilled lamb T-bones with rosemary sauce 12

PAELLAS

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. Paella began life as a country meal, using the ingredients from the surrounding fields and the heat from the burning vines. 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.

Over the years, I have asked many famous paella makers from Spain, like my friends Quim Marques from El Suquet de l'Almirall in Barcelona and Mari Carmen Vélez from La Sirena in Alicante, to visit us in Washington and share with us their recipes and techniques. Their generous spirit paired with the freshest ingredients allows us to craft our own unique versions of this classic dish.

¡Buen provecho! . — José Andrés

Please allow 30 minutes cooking and resting time. This allows the rice to settle and the flavors to blend.

Available from 5 PM until 30 minutes prior to closing Monday through Friday, and all day weekends.

Arroz Mediterraneo*

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme 36

Add shrimp 5

Arroz Negro*

Black rice with porcini mushrooms, cuttlefish and squid ink 42

'Rossejat'*

Traditional fried pasta, paella style, with cuttlefish, cooked in a seafood broth 32

Paella de pollo y setas silvestres*

A traditional paella of chicken and chef selected mushrooms 34

Arroz a banda con gambas*

Literally meaning, "rice apart from shrimp", made with shrimp and cuttlefish 38

Arroz con costillas de cerdo Ibérico de bellota*

Made with the famous Ibérico de bellota pork ribs 48

Serve Jaleo at your next party

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Ask your server for more information.