

4:30 – 7 PM, Sunday – Friday

10 PM – midnight Saturday, Bethesda only

Available only at the bar and Bethesda's Elm St terrace

TAPAS

4

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Patatas bravas

A Jaleo favorite with spicy tomato sauce and alioli

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley puree and garlic sauce

Pan con tomate y queso Manchego

Toasted slices of rustic bread brushed with fresh tomato and Manchego cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Selecciones de embutidos

Spanish cured meats: Palacios chorizo and Serrano ham

Ensalada rusa

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

Setas al ajillo

Organic Tuscarora Farm mushrooms sautéed with garlic and herbs

Calamares a la romana

Fried squid served with alioli

Croquetas de pollo

Traditional chicken fritters

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato



JALEO HOUR

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VINOS AL VASO

4

Blanco

Campos de Luz '09 *Chardonnay, Viura & Muscat* (Cariñena)

Tinto

Campos de Luz '09 *Garnacha* (Cariñena)

SANGRIA

4

Jaleo's Classic

Red wine sangria with brandy, lemon juice and apples

CERVEZAS

4

Estrella Damm Lager (Spain)

Yuengling Lager (PA)

COCTELES ESPECIALES

José Andrés' Gin and Tonic

José's favorite: Hendrick's Gin, juniper, lemon and Fever Tree Tonic Water 14

Pomelo or Pummelo?

Milagro Reposado Tequila, Averna Amaro, fresh grapefruit 12

Rebujito

Lustau Jarana Fino Sherry and lemon soda
full carafe 24 1\2 carafe 12

Sol de Limón

Brandy, Licor 43 and fresh lemon 10

Golden Boy

Cava, Hidalgo Amontillado Sherry and gold powder 11