

# CHEF'S TASTING MENU

Two guest minimum  
Entire table must participate

## Jaleo Classics

Enjoy a tour of quintessential Spain.  
Our Classic tasting menu features the  
traditional tapas you know and love  
85 per person

## José's Way

Embrace the sophisticated side of Spain  
with José's favorite selection of tapas  
135 per person

## Spanish Sips

Enjoy specially selected Spanish wines  
to pair with your tasting menu  
**Tour de España** 50 **José's Way** 125

# PARA EMPEZAR

## Pan de cristal con tomate

Toasted slices of uniquely crispy bread  
imported from Barcelona brushed with  
fresh tomato 14

## Aceitunas 'Ferran Adrià'

Ferran Adrià's 'liquid' olives 4 ea

## José's taco\*

Hand sliced Jamón Ibérico de bellota with  
caviar and toasted nori 25 ea

## Cono de escalivada y anchoa

A cone of fire roasted eggplant, red pepper  
and anchovy butter; topped with anchovy  
and chive 6 ea

## Cono de sobrasada

A cone of sobrasada Ibérica, goat cheese  
and topped with local honey 8 ea

## Cono de atún\*

A cone of tuna tartare and topped  
with whipped avocado 9 ea

## José's Caviar Experience

1-oz Amur Ossetra Caviar served with  
José's potato chips, egg yolks, egg whites,  
crème fraîche, shallots and chives 130

## Aceitunas marinadas

Traditional marinated Spanish olives 8

## Ostras en escabeche\*

Daily selection of oysters with a traditional  
Spanish pickled relish 25

## Lascas de tartar de atún con crema de cana de cabra\*

Crispy bread thins topped with  
Cana de Cabra cream and tuna tartare 16

## Lascas de ensaladilla y boqueron\*

Crispy bread thins topped with ensaladilla  
rusa, Spanish white anchovies  
and piquillo oil 13

# QUESOS

## Selection of 3 cheeses 34

## Selection of 5 cheeses 47

## Plato de queso Manchego Pasamontes\*

(D.O. La Mancha) A plate of raw sheep's-  
milk cheese. Nutty with a tangy,  
creamy finish 14

## Caña de Cabra

(Murcia) A soft, semi-sweet goat's-milk cheese  
paired with raisin walnut bread and fig jam 14

## Idiazábal

(D.O. Idiazábal, Basque Country and Navarra)  
A smoked, nutty-flavored sheep's-milk  
cheese paired with membrillo 13

## Queso Manchego Pasamontes

(D.O. La Mancha) A raw sheep's-milk cheese.  
Nutty with a tangy, creamy finish paired with  
Marcona almonds and compressed apples 14

## Rey Silo blanco o rojo

(Asturias) Your choice of intensely flavored  
cow's-milk cheese, spiced  
with pimentón or not! 14

## Queso del día

Chef's choice of a traditional cheese from  
different regions throughout Spain 14

## Rey Silo Mamá Marisa

(Asturias) Sharp and creamy, a raw-milk  
version of Cabrales. Named for José  
Andrés' grandmother. Paired with green  
apples, membrillo, picos and  
toasted 'cristal' bread 22

## Torta Pascualete

(Extremadura) Creamy raw sheep's-milk  
cheese served with toasted 'cristal'  
bread, membrillo and fig jam 32

# EMBUTIDOS

## Jamón Ibérico de bellota Cinco Jotas

48-month cured ham from the native,  
acorn-fed, black-footed Ibérico pigs  
of Spain 40 per oz

## Paletilla Ibérica

24-month cured ham shoulder from the  
native acorn-fed, black-footed  
Ibérico pigs of Spain 39

## Jamón Serrano

18-month cured Serrano ham 19

## Lomo Ibérico

Smoke cured Ibérico pork loin 18

## Chorizo Ibérico

Cured acorn-fed chorizo sausage 17

## Salchichón Ibérico

Dry-cured sausage made with Ibérico meat 16

## Selección de embutidos

A selection of cured Ibérico meats 46

## SOPAS Y ENSALADAS

### **Tichi's Gazpacho**

Classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 11

### **Ensalada verde**

Mixed greens with tomato, piparra pepper, red onion and sherry dressing 14

### **Ensalada de sandía y tomate**

Watermelon and tomato medley with goat cheese, pistachio, citrus dressing and pea tendrils 16

### **Aguate y mojo verde con queso de cabra**

Avocado with cucumber, soft goat cheese and mojo verde 16

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

Endives with goat cheese, oranges, almonds and roasted garlic dressing 15

### **Ensalada de hinojo y manzanas con queso Manchego y nueces**

Shaved fennel and apple salad with Manchego cheese and walnuts 16

### **Jamón y melón**

Seasonal melon with jamon serrano and sherry dressing 16

## FRITURAS

### **Patatas bravas\***

Fried potatoes with spicy tomato sauce and alioli 15

### **Croquetas de pollo**

Traditional Spanish chicken fritters 15

### **Calamares a la Romana\***

Crispy-fried squid served with squid ink alioli 16

### **Berenjenas fritas a la Malagueña**

Fried eggplant with yogurt espuma, local honey and lemon 14

### **Dátiles rellenos**

Almond filled, fried bacon-wrapped dates served with anapple-mustard sauce 17

### **Buñuelos de bacalao\***

Fried cod and potato fritters with honey alioli 16

### **Huevos rotos con setas a la crema\***

Fried potatoes topped with sautéed seasonal wild mushrooms, mushroom cream and fried egg 19

### **Alcachofas con tomate y panceta Ibérico**

Marinated and fried artichokes, tomato frito and sliced Ibérico 20

## VERDURAS

### **Piquillos 'Julian de Tolosa'**

Confit of piquillo peppers with Ibérico lardo 14

### **Espinacas a la Catalana**

Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples 15

### **Escalivada Catalana**

Fire-roasted red peppers, eggplant and sweet onions with sherry dressing 15

### **Pimientos del piquillo rellenos de queso de cabra y setas**

Seared piquillo pepper filled with goat cheese and seasonal mushrooms 16

### **Trigueros con romesco**

Grilled asparagus with romesco sauce and sherry dressing 18

### **Tortilla de patatas clásica\***

The classic Spanish omelet with potatoes and onions 16

### **Judías con romesco**

Sautéed green beans with goat cheese and romesco sauce 14

### **Pisto Manchego con huevo frito\***

Catalan-style stewed vegetables with a fried egg 14

### **Arroz cremoso de setas y Manchego**

A creamy rice dish with seasonal mushrooms and Pasamontes Manchego cheese 27

## BOCATAS

### **Bikini de jamón y queso Manchego\***

A pressed sandwich of Serrano ham and Manchego cheese 21

### **Mini Pepito de Ibérico\***

Mini-burger made from the native, acorn-fed, black footed Ibérico pigs of Spain 11 ea

### **Mini Txuleburger**

Mini dry-aged burger with American cheese, caramelized onion and José's not so secret sauce 13 ea

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

# CARNES

## Pollo al ajillo

Grilled chicken thigh with ajillo sauce and black garlic purée 21

## Carne a la Navarra\*

Grilled 6-oz flat iron steak with confit piquillo peppers 32

## Costillas de cordero\*

Grilled Merino lamb with honey aioli, rosemary sauce and olive oil potato purée  
110/full order | 60/half order

## Butifarra escalivada\*

Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 26

## Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce 21

## Lomo de buey con Valdeón

Grilled 10-oz strip loin with Valdeón sauce and olive oil potato purée 60

# JOSE MAKES LARGE PLATES TOO

## Lubina a la Donostiarra\*

Whole-grilled Spanish sea bass with a Basque-style dressing 63

## Gambas a la Zahara

Head-on shrimp with garlic and extra virgin olive oil prepared as José does in summer 38

## Costillas en Salmorejo y Papas a la Cordobesa

Half rack of grilled pork ribs with "Salmorejo" style barbeque sauce, served with fried potatoes tossed with sautéed onions and herbs 65

## Secreto Ibérico de bellota\*

A "secret" skirt cut from the native, acorn-fed, black-footed Ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard alioli 95

## Chuleta asada\*

40-oz Jack's Creek Australian Wagyu Tomahawk served with confit piquillo peppers 265

# PESCADOS Y MARISCOS

## Salmón con pisto Manchego\*

Seared salmon with Catalan-style stewed vegetables 29

## Pulpo a la parrilla

Charcoal grilled octopus with potatoes and tomato confit 26

## Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic and flauta bread 22

## Vieras con piñones\*

Seared scallops with pine nut praline, Pedro Ximénez reduction, toasted pine nuts and raisins 24

## Rossejat Negra...or not!\*

'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 34

# 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 wood-fire 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.

## Arroz a banda con gambas \*

Paella-style rice with cuttlefish sofrito and head-on shrimp 80

## Arroz de pollo y setas \*

Paella-style rice with chicken and seasonal mushrooms 72

## Arroz de verduras de temporada \*

Paella-style rice with seasonal vegetables and mushrooms 60