

Welcome! To begin, may we recommend...

Pan con tomate

Toasted slices of rustic bread brushed with fresh tomatoes 3.

with... **Serrano ham** 8.

Pasamontés farmhouse Manchego 7.

Spanish anchovies 8.5

Aceitunas marinadas con queso Manchego

Marinated olives and Manchego cheese 7.5

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’

Smoked acorn-fed cured pork loin 15.

Jamón Ibérico ‘Fermin’

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

Chorizo ‘Palacios’

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

Jamón Serrano ‘Fermin’

18 month salt-cured Serrano ham 10.

A selection of all our Spanish cured meats 32.

All three Ibéricos 25.

Jamón Ibérico, Serrano and Chorizo ‘Palacios’ 17.

Chorizo ‘Palacios’ and Jamón Serrano ‘Fermin’ 11.

Quesos

Each (1 oz.) 6.

Selection of all cheeses 16.

Pasamontés Manchego, D.O. Manchego

Sheep’s milk cheese, sweet and tangy

Murcia al vino, D.O. Murcia

Semi-soft goat’s milk cheese bathed in red wine with a balance of salt and acidity

Caña de cabra, D.O. Murcia

Semi-soft goat’s milk cheese, sweet and salty

Idiazábal, D.O. Idiazábal

Sheep’s milk cheese, smoked, nutty flavor

Garrotxa, D.O. Catalunya

Semi-soft goat’s milk cheese, delicate flavors of milk and a hint of nuttiness

La Peral, D.O. Asturias

Semi-soft blue cheese of cow’s milk, intense flavor

Sopas y Ensaladas

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers, bread and sharpened with Sherry vinegar 7.

Salmorejo cordobés

Traditional tomato soup from Cordoba served with Serrano ham and poached organic egg 7.5

Ajo blanco con cangrejo

Chilled almond and garlic soup with crabmeat and green grapes 9.

Sopa de pescado ‘Va por ti, Clemente!’

A traditional fisherman’s soup with mussels, shrimp and cockle clams 9.5

Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 9.

Ensalada verde con queso Idiazábal

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 8.5

Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 10.5

Ensalada de pepinos con tomates y queso Garrotxa

Baby cucumber and tomato salad with Garrotxa cheese and walnuts 9.

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

Melón con Jamón y vinagreta de jerez

Serrano ham with cantaloupe and Sherry dressing 7.5

Aceitunas rellenas de anchoas y pimientos del piquillo

Homemade stuffed olives with anchovies and roasted piquillo peppers 7.5

Huevo frito con caviar*

A fried organic egg
Topped with caviar 6.5

Ensalada rusa

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 6.5
Make it José's way with Spanish trout roe 14.

Tortilla de patatas al momento*

Spanish omelet with potatoes and onions cooked to order 6.5

Arroz de pato 'Jean-Louis Palladin'

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

Verduras

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds 7.

Cebolla asada con queso Valdeón

Roasted sweet onions, pine nuts 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

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 6.5

Trigueros con romesco

Grilled asparagus with romesco sauce 7.5

Papas arrugas

Canary Island-style wrinkled baby potatoes served with mojo verde (cilantro, cumin, garlic, Sherry vinegar and olive oil sauce) 7.5

Arroz cremoso de setas

Wild mushroom rice with Idiazábal cheese 7.5

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese 7.

Empedrat de garbanzos

Garbanzo bean salad with red and green peppers, tomatoes, black olives and Sherry dressing 6.5

Remolacha con cítricos

A salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 6.5

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 6.5

Tortilla de setas y queso Garrotxa*

Spanish omelet of chef-selected mushrooms and Garrotxa cheese 7.

Sandía con tomates, Caña de cabra y pistachos

Watermelon with tomatoes, goat cheese and pistachios 7.

Ensalada de judías verdes con albaricoques, manzanas y jamón Serrano

Warm green bean salad with apricots, apples and Serrano ham 7.

Croquetas de pollo

Traditional chicken fritters 6.5

Buñuelos de bacalao

Fried salt cod fritters
with honey alioli 8.5

Berenjenas a la miel

Lightly battered eggplant
with honey 7.

Gambas con gabardina

Batter-fried shrimp
with caper mayonnaise 11.5

Dátiles con tocino ‘como hace todo el mundo’

Fried dates wrapped in bacon that you
will want to eat every day 8.5

Calamares a la Romana

Fried squid served with alioli 7.

Patatas bravas

Fried fingerling potatoes
with spicy tomato sauce and alioli 6.5

Tigres

Traditional mussel fritters 8.

Chistorra envuelta en patata frita

Slightly spicy chorizo
wrapped in a crispy potato 7.

Pescados y mariscos
Gambas al ajillo

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

Calamares con piñones y Pedro Ximénez

Seared fresh squid with pine nut praline
and a PX reduction 8.5

Trucha a la Navarra

Seared trout wrapped in Serrano ham 9.

Salmón con coliflor y frambuesas

Seared salmon with cauliflower purée
and raspberries 8.5

Mejillones a la ‘marinera’

Steamed mussels in a traditional sauce of tomato
and herbs 9.

Exqueixada de Bacalao

Shredded cod salad with tomatoes, onions and
black olives 12.

Taco de bacalao con salsa verde

Slow cooked cod loin with a parsley sauce
and black garlic 10.

Salpicón de cangrejo

Jumbo lump crabmeat with cucumbers, peppers,
tomatoes, cauliflower and Sherry dressing 10.5

Vieiras con calabaza y naranjas*

Seared scallops with butternut squash purée,
orange segments and pumpkin seeds 9.

Pulpo a la Gallega ‘Maestro Alfonso’

Boiled octopus with fingerling potatoes,
pimentón and olive oil 8.

‘Rossejat’

Traditional ‘paella’ of fried pasta
with shrimp 11.5

Pan de recapte con anchoa

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

Carnes
Butifarra casera con mongetes**‘Daniel Patrick Moynihan’***

Homemade grilled pork sausage with sautéed
white beans 8.5

Lomo de buey*

Grilled hanger steak
with piquillo peppers 10.5

Pollo al ajillo con salsa verde

Grilled marinated chicken served
with parsley puree and garlic sauce 7.

Cordero a la brasa con salsa de romero*

Grilled lamb chops with rosemary sauce 11.5

Codorniz con salsa de romero y**alioli de miel**

Grilled quail with rosemary sauce
and honey alioli 10.5

Chorizo casero tradicional

Homemade traditional chorizo
with potato purée 9.

Conejo en salmorejo con puré de albaricoques

Canary Island-style rabbit confit
with apricot puree 10.

*These items contain or may contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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 Saturday and Sunday.

Serves 2-4

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 squid, 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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Tapas

Available until 3 PM

Tostada con salmón ahumado y huevo duro

Smoked salmon on toast with hardboiled egg, goat cheese and capers 7.5

Revuelto de queso y setas

Scrambled eggs with chef selected wild mushrooms and cheese 7.5

Lomo de buey con huevo frito y patatas al Valdeón

Grilled hanger steak with fried egg, potatoes and Valdeón cheese sauce 10.5

Bombas de la Barceloneta

Mashed potato fritters with a goat cheese and Catalan pork sausage center 9.

Huevo pochado con Idiazábal, jamón y espinacas

Poached egg on brioche with Idiazábal cheese, jamón and spinach 7.5

Tortitas de aceite de oliva

Classic pancakes made with Spanish extra virgin olive oil 8.

Huevo frito con arroz, salsa de tomate y bacón

Traditional sautéed rice served with tomato, fried egg and bacon 8.

Torrijas con helado de vainilla

Sweet soaked Spanish toast with apple compote and topped with homemade vanilla ice cream 6.



Bebidas especiales de sábado y domingo

Available until 3 PM

Bloody Gazpacho

A twist on a classic drink made with Stolichnaya vodka and our Spanish touch 8.5

Mimosa de frutos rojos

Cava with fresh blended berries 7.5

Jaleo Mimosa

Cava with fresh orange juice 7.

Jugo fresco de melón y pomelo

Fresh cantaloupe and grapefruit juice 4.5

Jugo fresco de naranja

Fresh orange juice 4.

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 and fresh grapefruit 12.

Rebujito

Lustau Jarana Fino Sherry and lemon soda *full carafe* 24. *1/2 carafe* 12.

The Thirsty Nymph

Hendrick's Gin, fresh honeydew and cucumber juice, sea salt 12.

Sol de Limon

Brandy, Licor 43 and fresh lemon 10.

Golden Boy

Cava, Hidalgo Amontillado Sherry and gold powder 11.