

---

**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.

**Sopa de cebolla con huevo y queso Idiazábal**

Onion soup with slow cooked poached egg and Idiazábal cheese 8.

**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.

**Huevo frito con caviar\***

A fried organic egg topped with caviar 12.

**Manzanas con hinojo y queso Manchego**

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

**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.

**Arroz de pato 'Jean-Louis Palladin'**

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

**Erizos de mar con pipirrana\***

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

**Tortilla de patatas al momento\***

Spanish omelet with potatoes and onions cooked to order 6.5

**Verduras**

**Endibias con queso de cabra y naranjas**

Endives with goat cheese, oranges and almonds 7.

**Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples 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

**Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese 7.

**Trigueros con romesco**

Grilled asparagus with romesco sauce 7.5

**Garbanzos con espinacas 'que bien cocinas Tichi'**

Moorish stew of chickpeas and spinach 7.

**Add an organic fried egg** 2.

**Ensalada de judias verdes con albaricoques, manzanas y jamón Serrano**

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

**Cebolla asada con queso Valdeón**

Roasted sweet onions, pine nuts and Valdeón blue cheese 6.5

**Verduras salteadas con fialis**

Organic Tuscarora seasonal vegetables sautéed with cape gooseberries 8.

**Guisantes al natural con huevo**

Sautéed organic Tuscarora fresh English peas served with a slow cooked poached egg 10.

**Alcachofas salteadas con 'Tapenade'**

Fried baby artichokes with a black olive and anchovy sauce 11.5

**Arroz cremoso de setas**

Wild mushroom rice with Idiazábal cheese 7.5

**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.

**Papas arrugas**

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

**Croquetas de pollo**

Traditional chicken fritters 6.5

**Dátiles con tocino****‘como hace todo el mundo’**

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

**Berenjenas a la miel**

Lightly battered eggplant with honey 7.

**Patatas bravas**

Fried fingerling potatoes with spicy tomato sauce and alioli 6.5

**Calamares a la Romana**

Fried squid served with alioli 7.

**Buñuelos de bacalao**

Fried salt cod fritters with honey alioli 8.5

**Gambas con gabardina**

Batter-fried shrimp with caper mayonnaise 11.5

**Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in a crispy potato 7.5

**Pescados y mariscos****Gambas al ajillo**

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

**Salmón con coliflor y frambuesas**

Seared salmon with cauliflower purée and raspberries 8.5

**Salpicón de cangrejo**

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

**Pan de recapte con anchoa**

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

**Calamares con piñones y Pedro Ximénez**

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

**Brandada de bacalao con queso y cebollitas a la miel**

Potato and codfish foam with Manchego cheese and caramelized pearl onions 9.

**Pómpano con salsa verde fresca y ajo negro**

Seared butterfish with parsley sauce and black garlic 8.

**Trucha a la Navarra**

Seared trout wrapped in Serrano ham 9.

**‘Rossejat’**

Traditional ‘paella’ of fried pasta with shrimp 11.5

**Pulpo a la Gallega ‘Maestro Alfonso’**

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

**Vieiras con calabaza y clementinas\***

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

**Mejillones a la ‘marinera’**

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

**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**

For information about private events in our restaurants, ask your server for an information packet or email [events@thinkfoodgroup.com](mailto:events@thinkfoodgroup.com)

Bring the flavors of Jaleo to your next special occasion at home or other location with José Andrés Catering with Ridgewell’s. To learn more visit [www.joseandrescatering.com](http://www.joseandrescatering.com)

**Jaleo has your perfect gift**

From the renowned “Made In Spain” cookbook by José Andrés, to gift cards in every denomination, we have the perfect gifts for any food lover.

Ask your server for more information.

**Join our email list!**

Receive special offers and events only for subscribers. Ask your server how to sign up!

\*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