

JALEO HOUR

4:30 – 7 PM, Monday – Sunday
Available at Jaleo Crystal City

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

4:30 – 7 PM, Monday – Sunday
Available at Jaleo Crystal City

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

Cuba Libre

Cruzan Single Barrel Rum, Mexican Coca-Cola, Angostura Aromatic Bitters, lemon 12

Rebujito

La Gitana Manzillia, Fever Tree Bitter Lemon, Regans' Orange Bitters 10

Kalimocho

Ludovicus, Fentimans Curiosity Cola, Bitter Truth Aromatic Bitters 8

Clara

Estrella Damm, house-made lemonade, Regans' Orange Bitters 6

JALEO HOUR

4:30 – 7 PM, Sunday – Friday
10PM – Midnight, Saturday
Available at Jaleo Bethesda

TAPAS

4

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Aceitunas marinadas con queso Manchego

Marinated olives and Manchego cheese

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

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

Cebolla asada con queso Valdeón

Roasted sweet onions, pinenuts and Valdeón blue cheese

JALEO HOUR

4:30 – 7 PM, Sunday – Friday
10PM – Midnight, Saturday
Available at Jaleo Bethesda

VINOS AL VASO

4

Blanco

Campos de Luz '10 *Chardonnay, Viura & Muscat* (Cariñena)

Tinto

Campos de Luz '10 *Garnacha* (Cariñena)

SANGRIA

4

Jaleo's Classic

Red wine sangria with brandy, lemon juice and apples

CERVEZA

4

Yuengling Draft *Lager* (Pennsylvania)

COCTELES ESPECIALES

José Andrés' Gin and Tonic

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

Clara

Estrella Damm, house-made lemonade, Regans' Orange Bitters 6

Rebujito

La Gitana Manzillia, Fever Tree Bitter Lemon, Regans' Orange Bitters 10

Sol de Limón

Brandy, Licor 43 and fresh lemon 10

Cuba Libre

*Cruzan Singel Barrel Rum, Mexican Coca-Cola,
Angostura Aromatic Bitters, lemon 12*