

Available at Jaleo DC

ALMUERZO

Available until 2:30

Vegetable

Grilled green asparagus, roasted peppers, onion, spinach and Manchego cheese, on chapata bread, served with romesco 9.5

Roasted lamb

Thinly-sliced roasted lamb topped with a salad of tomatoes and olives, on chapata bread with alioli 10

'JLT'

Jamón, lettuce, tomato, Manchego cheese and mayonnaise, on a fresh brioche 9.5

Grilled cheese

Grilled Manchego, Murcia, Valdeón and goat cheese with truffle oil, on rustic bread, served with honey alioli 9.5

Fútbol club Barcelona

Thinly sliced chicken, bacon, lettuce, tomato, piparra peppers and mustard-mayonnaise 10

José's tuna salad

A salad of preserved tuna, mayonnaise, shallots and hard boiled egg on flauta bread 9.5

Flautas

Barcelona's bread brushed with tomato and extra virgin olive oil with your choice of:

Jamón Serrano and Manchego cheese 12

Jamón Ibérico de bellota 18

Lomo Ibérico de bellota 15

Combinados 12

*Sandwich with a gazpacho cup **Or** pipirrana salad (excluding flautas)*

Serve Jaleo at your next party

For information about private events in our restaurants, ask your server for an information packet or email events@jaleo.com

Bring the flavors of Jaleo to your next special occasion at home or other location with José Andrés Catering. To learn more visit www.joseandrescatering.com

Join our email list!

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

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.

Available at Jaleo DC

¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 8.5

Pan con tomate with jamón Serrano Fermin 8

Pan con tomate with Pasamontes farmhouse Manchego 7

Pan con tomate with Don Bocarte Spanish anchovies 10

Aceitunas rellenas de anchoas y pimientos del piquillo

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

Flauta de jamón Ibérico Fermin

Flauta bread brushed with tomato and extra virgin olive oil, with cured ham from the famous, black-footed Ibérico pigs of Spain 15

JOSÉ'S WAY

'The only way!'

Huevo frito con caviar*

A fried organic egg topped with caviar 15

Coca con erizos de mar*

Warm and crusty cristal bread topped with butter and sea urchin 24

Tortilla menorquina*

Spanish omelet with sobrasada, onions and Mahón cheese 9

Ensaladilla rusa*

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

Make it José's way with Spanish trout roe 14

CONOS, LATAS Y MAS

Erizos de mar con pipirrana*

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe 4 each

Cono de La Serena con membrillo

La Serena cheese and quince paste cone 2 each

Cono de salmón crudo con huevas de trucha*

Salmon tartare and trout roe cone 4 each

Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 7 each

QUESOS

Selection of 3 cheeses 16

Selection of 5 cheeses 20

Pasamontes Manchego

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese paired with compressed apples in muscatel 7

Santa Gadea

(Burgos) A soft-ripened organic goat cheese paired with dried apricots 14

Caña de cabra

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 7

Idiazábal

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with homemade quince paste 7

San Simón

(Galicia) A smoked cow's milk cheese paired with homemade nut brittle 7

Valdeón

(D.O. Asturias) Intensely flavored blue cheese of cow and goat's milk, paired with raisins and Pedro Ximénez gelée 7

Torta Pascualet

Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam (serves 4-8) 24

EMBUTIDOS

Jamón Ibérico de bellota Fermin

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 22

Jamón Ibérico Fermin

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

Jamón Serrano Fermin

18-month salt-cured Serrano ham 10

Lomo Ibérico de bellota Fermin

Smoke-cured, acorn-fed pork loin 15

Chorizo Palacios

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

Selecciones de embutidos

A selection of all Spanish cured meats 32

All three Ibéricos 25

All three jamones 18

Jamón Serrano and chorizo Palacios 11

SOPAS Y ENSALADAS

'Slurping allowed! Sorry, Mom!'

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 7

Sopa de ajo*

Garlic soup with black garlic and egg 63° 9

Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

Ensalada verde con queso Idiazábal

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

Manzanas con hinojo y queso Manchego

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

VERDURAS

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 7

Cebolla asada con queso Valdeón

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing served with toasted bread 7

Trigueros con romesco

Grilled asparagus with romesco sauce 9

Papas arrugás

Canary Island-style wrinkled baby potatoes served with mojo verde and mojo rojo 9

Setas al ajillo con La Serena

Sautéed seasonal mushrooms with La Serena cheese potato purée 8

Pisto manchego con huevos

Traditional stewed vegetables topped with fried quail eggs 13

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach 8

Add an organic fried egg 2

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with Caña de cabra goat cheese 7

Arroz cremoso de setas

Seasonal mushroom creamy rice with Idiazábal cheese 8

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 7.5

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 7

Ensalada de coles de Bruselas con albaricoques, manzanas y jamón Serrano

Warm Brussels sprouts salad with apricots, apple and Serrano ham 8.5

Tortilla de patatas al momento*

Spanish omelet with potatoes and onions, cooked to order 7.5

Pimientos del piquillo Don Julian de Lodosa con grasa de jamón Ibérico

Sweet red pepper confit with Ibérico ham fat 9

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo

Traditional chicken fritters 8

Gambas con gabardina

Batter-fried shrimp with caper mayonnaise 10.5

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon served with an apple-mustard sauce 7

Patatas bravas*

A Jaleo favorite with spicy tomato sauce and alioli 7

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato 7.5

Empanadillas de brandada de bacalao

'Empanada' of cod brandade with honey 10

PESCADOS Y MARISCOS

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic 10

Calamares en su tinta

Basque-style squid stew with ink 11

Veiras con piñones y Pedro Ximénez*

Seared scallops with pine nuts and Pedro Ximénez 14

Pulpo a la Gallega 'Maestro Alfonso'

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

Salpicón de cangrejo

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and brandy sauce 12

'Rossejat'

Traditional 'paella' of fried pasta with shrimp 12

'Esqueixada' de Bacalao

Shredded Ráfols salt cured cod salad with tomatoes, onions and black olives 10

Pan de recapte con anchoa

Traditional Catalan toasted bread with peppers, tomatoes and Don Bocarte salt-cured Spanish anchovies 13

Bacalao al pil pil

Extra virgin olive oil cod confit in a traditional Basque sauce with grapefruit 14

Mejillones vinagreta

Mussels served with pipirrana, Sherry dressing and honey 9

Mejillones al vapor

Steamed mussels with bay leaf and olive oil 8.5

Merluza a la donostiarra

Traditional Basque-style hake served with a garlic and pimentón 11

Ostras a la Gallega*

Five warm oysters with potato, sweet paprika and extra virgin olive oil 15

Ostras 'Gin & Tonic'*

Five oysters with lemon, gin and tonic 15

CARNES

Lomo Ibérico de bellota con manzanas*

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

Butifarra casera con mongetes 'Daniel Patrick Moynihan'

Homemade grilled pork sausage with sautéed white beans 8.5

Codorniz con salsa de romero y alioli de miel*

Grilled quail with rosemary sauce and honey alioli 12

Lomo de buey con Valdeón*

Grilled hanger steak with mustard sauce and Valdeón blue cheese 12

Chorizo casero con puré de patatas al aceite de oliva

Homemade traditional chorizo with olive oil mashed potatoes and cider sauce 9

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce 8

Callos a la vizcaína

Traditional Basque tripe stew Tapa 9 / Large 18

Conejo en salmorejo con puré de albaricoques

Canary Island-style rabbit confit with apricot purée 10

Canelones de cerdo y foie con bechamel

Pork and foie gras canelones with béchamel sauce 12

Flamenquines

Traditional pork meat filled with Ibérico ham and cheese, breaded and deep fried 18

José makes large plates, too...

Costillas de cerdo Ibérico de bellota

Grilled pork ribs from the legendary acorn-fed, black-footed pigs of Spain (serves 2-6) 55

Secreto Ibérico con pan con tomate y salsa verde*

It's a secret! Skirt steak from the famous black-footed Ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli (serves 2-6) 50

Preso Ibérico de bellota

A whole one-and-a-half pounds of pork from the legendary acorn-fed, black-footed Ibérico pigs of Spain (serves 2-8) 60

Available at Jaleo Bethesda and Jaleo Crystal City

ALMUERZO

Available until 2:30

Bocatas combinados 12

Sandwich with mixed green salad or ½ soup of the day **Or** Large salad and soup of the day

Vegetable

Grilled green asparagus, roasted peppers, onion, spinach and Manchego cheese, on chapata bread, served with romesco 9.5

Roasted lamb

Thinly-sliced roasted lamb topped with a salad of tomatoes and olives, on chapata bread 10

'JLT'

Jamón, lettuce, tomato, Manchego cheese and mayonnaise, on a fresh brioche 9.5

Grilled cheese

Grilled Manchego, Murcia, Valdeón and goat cheese with truffle oil, on rustic bread, served with honey alioli 9.5

Chicken and eggplant

Marinated chicken, grilled eggplant, alioli and walnuts, on chapata bread 10

José's tuna salad

A salad of preserved tuna, mayonnaise, shallots and hard boiled egg on flauta bread 9.5

ALMUERZO RÁPIDO

Choose any three tapas for \$20

TAPAS FRÍAS

Pan con tomate with Pasamontes farmhouse Manchego

Toasted slices of rustic bread brushed with fresh tomato

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

TAPAS CALIENTES

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Patatas bravas*

A Jaleo favorite with spicy tomato sauce and alioli

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon

POSTRES

Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges

Spanish cured meats

Flauta bread brushed with tomato and extra virgin olive oil with your choice of:

Jamón Serrano, chorizo or

Manchego cheese 8

Selection of two 13

Ensalada verde con queso Idiazábal

Mixed greens salad with Idiazábal cheese, anchovies and garlic anchovy dressing 9

Ensalada de remolacha con cítricos

Salad of red beets with citrus segments, Valdeón cheese, pistachios and Sherry dressing 10

Manzanas con hinojo y queso Manchego

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

Ensalada 'Pipirrana' con pollo

Chopped grilled chicken salad with green peppers, cucumbers, tomatoes and Sherry dressing 8.5

Manzanas con hinojo y queso Manchego

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

Ensalada rusa*

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

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Croquetas de pollo

Traditional chicken fritters

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Mejillones a vapor

Steamed mussels with bay leaf and olive oil

Cordero a la brasa con salsa de romero*

Grilled lamb T-bones with rosemary sauce

Arroz con leche 'Tia Chita'

Espuma milk rice pudding with lemon marmalade

Available at Jaleo Bethesda and Jaleo Crystal City

¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

Pan con tomate

Toasted slices of rustic bread brushed with fresh tomato 5

with jamón Serrano 8

with Pasamontes farmhouse Manchego 7

with Spanish anchovies 8.5

Aceitunas marinadas con queso

Manchego

Marinated olives and Manchego cheese 7

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

Smoke-cured, acorn-fed pork loin 15

Jamón Ibérico Fermin

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

Jamón Serrano Fermin

18-month salt-cured Serrano ham 10

Chorizo Palacios

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

Selecciones de embutidos

A selection of all Spanish cured meats 32

All three Ibéricos 25

Jamón Ibérico, jamón Serrano

and chorizo Palacios 17

Jamón Serrano and chorizo Palacios 11

QUESOS

Each (1 oz.) 7

Selection of 6 cheeses 18

Pasamontes Manchego

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese

Murcia al vino

(D.O. Murcia al vino, Murcia) Semi-soft goat's milk cheese in red wine with a balance of salt and acidity

Caña de cabra

(Murcia) A soft, semi-sweet goat's milk cheese

Idiazábal

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

Garrotxa

(Catalunya) Semi-soft goat's milk cheese, with delicate flavors of milk and a hint of nuttiness

Valdeón

(D.O. Asturias) Blue cheese of cow and goat's milk, intense flavor

SOPAS Y ENSALADAS

'Slurping allowed! Sorry, Mom!'

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 7

Sopa de ajo con huevo*

Garlic and bread soup with a slow-cooked egg 9

Sopa de pescado 'Va por ti, Clemente!'

A traditional fisherman's soup with mussels, shrimp and cockle clams 11

Ensalada campera

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

Ensalada verde con queso Idiazábal

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

JOSÉ'S WAY

'The only way!'

Lomo Ibérico de bellota con pan con tomate*

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with alioli, mojo verde and rustic bread brushed with fresh tomatoes 20

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

Aceitunas rellenas de anchoas y pimientos del piquillo

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

Available at Jaleo Bethesda and Jaleo Crystal City

Arroz de pato 'Jean-Louis Palladin'

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

Lomo Ibérico de bellota con manzanas*

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

Huevo frito con caviar*

A fried organic egg topped with caviar 15

Tortilla de patatas al momento*

Spanish omelet with potatoes and onions cooked to order 7.5

Tortilla menorquina*

Spanish omelet with sobrasada and Mahón cheese 9

Canelones de cerdo y foie con bechamel

Pork and foie gras Canelones with béchamel sauce 12

Ensalada rusa*

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

Make it José's way with Spanish trout roe 14

VERDURAS

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 7

Cebolla asada con queso Valdeón

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing 7

Trigueros con romesco

Grilled asparagus with romesco sauce 8

Papas arrugas

Canary Island-style wrinkled baby potatoes served with mojo verde 7.5

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach 7.5

Add an organic fried egg 2

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese 7

Arroz cremoso de setas

Wild mushroom rice with Idiazábal cheese 8

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 7.5

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 7

FRITURAS

'Frying is overrated... Yeah right!'

Croquetas de pollo

Traditional chicken fritters 8

Croquetas de jamón Serrano

Traditional Serrano ham fritters 8

Buñuelos de bacalao

Fried salt cod fritters with honey alioli 8.5

Berenjenas con miel

Lightly battered eggplant 8

Gambas con gabardina

Batter-fried shrimp with caper mayonnaise 10.5

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon 7

Patatas bravas*

A Jaleo favorite with spicy tomato sauce and alioli 7

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato 7.5

PESCADOS Y MARISCOS

Gambas al ajillo

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

Calamares en su tinta

Basque-style squid stew with ink 11

Trucha a la navarra

Seared trout wrapped in Serrano ham 11

Vieiras con piñones y Pedro Ximénez*

Seared scallops with pine nuts and Pedro Ximénez 14

Pulpo a la Gallega 'Maestro Alfonso'

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

Salpicón de cangrejo

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and Sherry dressing 12

'Rossejat'

Traditional 'paella' of fried pasta with shrimp 11.5

'Esqueixada' de Bacalao

Shredded cod salad with tomatoes, onions and black olives 10

Pan de recapte con anchoa

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

Bacalao al pil pil

Slow cooked cod in a traditional Basque sauce 14

CARNES

Butifarra casera con mongetes 'Daniel Patrick Moynihan'

Homemade grilled pork sausage with sautéed white beans 8.5

Codorniz con salsa de romero y alioli de miel*

Grilled quail with rosemary sauce and honey alioli 12

Lomo de buey*

Grilled skirt steak with piquillo peppers 12

Chorizo casero tradicional

Homemade traditional chorizo with potato purée 9

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce 8

Callos a la vizcaína

Traditional Basque tripe stew 9

Conejo en salmorejo con puré de albaricoques

Canary Island-style rabbit confit with apricot purée 10

Cordero a la brasa con salsa de romero*

Grilled lamb T-bones with rosemary sauce 12