

BAR	PIECE	TAPA	PLATE
Boquerones en vinagre FRESH ANCHOVIES IN VINEGAR	\$55	\$180	\$325
Anchoas del cantábrico en aceite de oliva ANCHOVIES, FROM THE CATABRIAN SEA, IN OLIVE OIL	\$50	\$190	\$335
Matrimonio “MARRIAGE” - BOTH KINDS OF ANCHOVIES		\$180	\$325
Ensaladilla rusa SPANISH POTATO SALAD WITH HARD-BOILED EGG, BONITO TUNA, OLIVES, VEGGIES AND HOMEMADE MAYONNAISE		\$110	\$180
Olivas aliñadas MARINATED OLIVES			\$90

PLATES	TAPA	1/2	PLATE
Jamón ibérico de bellota guijuelo IBERIAN HAM FROM GUIJELO PDO 40G 80G		\$470	\$810
Jamón serrano húngaro 24 meses SERRANO HAM, 24 MONTH CURED 90G			\$430
Jamón serradno Gran Reserva SERRANO HAM, 20 MONTH CURED 40G 80G		\$220	\$395
Quesos manchego 12 meses 12 MONTH CURED MANCHEGO CHEESE PLATE 130G			\$325
Quesos ibérico ASSORTED IBERIAN CHEESES 130G			\$365
Queso Idiazábal IDIAZABAL CHEESE 15G 60G 120G	\$55	\$200	\$370
Queso Murcia al vino tinto MURCIAN CHEESE PDO 15G 60G 120G	\$50	\$180	\$320

AS ALWAYS	TAPA	PLATE
Croquetas de jamón IBERIAN HAM CROQUETTES 4PC 8PC	\$110	\$185
Pimientos de padrón PADRÓN PEPPERS, SMALL GREEN PEPPERS, SOME SPICY, SOME NOT		\$205
Pimientos de Gernika GERNIKA PEPPERS, SMALL GREEN PEPPERS, NOT SPICY		\$205
Boquerones fritos FRIED FRESH ANCHOVIES 10PC		\$235
Tortilla de patatas SPANISH POTATO OMELETTE 600G		\$235
Txistorra de Navarra GRILLED CURED PORK SAUSAGE FROM NAVARRE, SPAIN 85G 170G	\$120	\$205
Salteado de txistorra con pimientos y papas GRILLED CURED PORK SAUSAGE FROM NAVARRE WITH PEPPERS AND POTATOES		\$235
Choricitos a la sidra CHORIZO SAUSAGES IN CIDER SAUCE 100G 200G	\$150	\$285
Flor de alcachofa con vinagreta de jamón GRILLED ARTICHOKE WITH HAM VINAIGRETTE 1PC		\$225
Flor de alcachofa con aceite y sal GRILLED ARTICHOKE WITH SALT AND OLIVE OIL		\$195
Gambas al ajillo SHRIMPS WITH GARLIC 100G 150G	\$165	\$310
Gambas al ajillo con judiones SHRIMPS WITH GARLIC AND WHITE BEANS 90G 180G	\$160	\$310
Morcilla de arroz RICE BLOOD SAUSAGE 120G		\$175
Calamares a la plancha GRILLED CALAMARI 250G		\$270
Calamares a la andaluza FRIED CALAMARI 250G		\$270
Pulpo a la gallega GALICIAN-STYLE OCTOPUS, WITH POTATOES, PAPRIKA AND OLIVE OIL 250G		\$505
Pulpo a la plancha GRILLED OCTOPUS 250G		\$345

SALADS	TAPA	PLATE
Tomates aliñados heirloom DRESSED HEIRLOOM TOMATOES WITH OREGANO AND OLIVE OIL 100G 200G	\$80	\$145
Bonito con cogollos de tudela y pimiento asado BONITO TUNA WITH TUDELA LETTUCE HEARTS AND ROASTED PEPPERS		\$310
Escalivada ROASTED EGGPLANT AND RED PEPPER WITH OLIVE OIL		\$155
Escalivada con boquerón o anchoa ESCALIVADA WITH ANCHOVIES OR FRESH ANCHOVIES		\$305

GRANDMA'S	TAPA	PLATE
Lentejas LENTILS WITH CHORIZO, BACON AND BLOOD SAUSAGE 380G		\$185
Callos a la madrileña TRIBE WITH TOMATOES, CHORIZO AND BLOOD SAUSAGE 190G 380G	\$155	\$275
Albóndigas MEATBALLS IN TOMATO SAUCE WITH RICE OR FRIED POTATOES 300G		\$265

EXTRAS	PLATE
Salsa alli i oli GARLIC MAYONNAISE	\$45
Salsa brava SPICY TOMATO SAUCE	\$45
Mayonesa casera HOME-MADE MAYONNAISE	\$45

MEAT	PLATE	
Carrillera estofada con papas fritas CHEEK STEW WITH FRIED POTATOES 200G	\$300	
Lechón confitado SUCKLING PIG CONFIT 150G	\$380	
Pollo al ajillo CHICKEN WITH GARLIC AND FRIED POTATOES 160G	\$190	
Solomillo cabrales SIRLOIN STEAK WITH CABRALES CHEESE SAUCE 200G	\$395	
solomillo a la plancha con papas fritas GRILLED SIRLOIN STEAK WITH FRIED POTATOES 200G	\$395	
Txuletón con papas fritas BONELESS RIB EYE STEAK (1050G) WITH FRIED POTATOES	\$2,000	
	WITH PIQUILLO PEPPERS	\$2,110

SEAFOOD AND FISH	CHECK THE BLACKBOARD
POTATOES	PLATE
Bravas FRIED POTATOES WITH SPICY BRAVA SAUCE	\$185
Huevos rotos “BROKEN” FRIED EGGS OVER FRIED POTATOES	\$125
Huevos rotos con jamón ibérico de bellota “BROKEN” FRIED EGGS OVER FRIED POTATOES WITH IBERIAN HAM 30G	\$395
Huevos rotos con jamón serrano Gran Reserva “BROKEN” FRIED EGGS OVER FRIED POTATOES WITH SERRANO HAM 30G	\$270
Huevos rotos con sobrasada “BROKEN” FRIED EGGS OVER FRIED POTATOES WITH CURED PORK SAUSAGE FROM MALLORCA, SPAIN 50G	\$210
Huevos rotos con txistorra “BROKEN” FRIED EGGS OVER FRIED POTATOES WITH CHISTORRA SAUSAGE 90G	\$240

Pan cristal GLASS BREAD, TRADITIONAL CATALAN BREAD CRISPY WITH TOMATO SPREAD AND OLIVE OIL	\$100
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BREAD BASKET	
First bread basket	00
Extra bread basket	\$40

MONTADITOS	PIECE
Queso crema, salmón CREAM CHEESE, SALMON	\$120
Pimiento asado con boquerón ROASTED RED PEPPER WITH FRESH ANCHOVY	\$110
Brie con mermelada de cebolla roja BRIE CHEESE WITH RED ONION JAM	\$105
Solomillo con brie SIRLOIN STEAK WITH BRIE CHEESE	\$145
Solomillo con cebolla pochada SIRLOIN STEAK WITH POACHED ONION	\$140
Lomo adobado con queso MARINATED PORK LOIN WITH CHEESE	\$100
Foie a la plancha GRILLED FOIE-GRAS WITH CARAMELIZED ONION	\$140
Chorizo a la sidra CHORIZO SAUSAGE IN CIDER SAUCE	\$95
Morcilla con pimiento de padrón CURED PORK SAUSAGE FROM MALLORCA WITH HONEY OR CHEESE	\$100
Sobrasada con miel o queso CURED PORK SAUSAGE FROM MALLORCA WITH HONEY OR CHEESE	\$100
Jamón ibérico de bellota con pa amb tomàquet IBERIAN HAM IN TOMATO SPREAD BREAD	\$145

PULGUITAS, SMALL ROUND BREAD WITH:	PIECE
Jamón ibérico de bellota con pa amb tomàquet IBERIAN HAM IN TOMATO SPREAD BREAD	\$145
Jamón serrano Gran Reserva con pa amb tomàquet SERRANO HAM IN TOMATO SPREAD BREAD	\$130
Solomillo con queso brie y cebolla pochada SIRLOIN STEAK WITH BRIE CHEESE AND POACHED ONION	\$160
Sobrasada con queso y miel CURED PORK SAUSAGE FROM MALLORCA WITH HONEY OR CHEESE	\$100
Bonito con guindilla BONITO TUNA WITH PEPPER	\$155
Bonito con anchoa BONITO TUNA WITH ANCHOVY	\$160

DESSERTS	
Pa amb xocolata, oli i sal HOMEMADE CHOCOLATE WITH SALT, OLIVE OIL AND BREAD TOASTS	\$135
Torrija DRIED BREAD SOAKED IN MILK WITH VANILLA, DEEP FRIED AND COVERED WITH SUGAR AND HONEY	\$135
Crema catalana CATALAN CREAM	\$135
Soufflé de chocolate CHOCOLATE FONDANT	\$145
Tarta de Santiago ALMOND CAKE FROM GALICIA, SPAIN	\$145
Tarta quemada TRADITIONAL BASQUE CHEESE CAKE	\$160

HAVE YOU SEEN THE DISH OF THE DAY? CHECK THE BLACKBOARD

BEER

Zurito - clara/oscura SMALL GLASS OF LIGHT OR DARK DRAFT BEER	\$55
Caña - clara/oscura GLASS OF LIGHT OR DARK DRAFT BEER	\$75
Tarro - clara/oscura JAR OF LIGHT OR DARK DRAFT BEER	\$110
Mahou barril zurito SPANISH LIGHT DRAFT BEER, SMALL GLASS	\$75
Mahou barril caña SPANISH LIGHT DRAFT BEER, GLASS	\$145
Mahou barril tarro SPANISH LIGHT DRAFT BEER, JAR	\$260
Sans o.o NON-ALCOHOLIC BEER	\$110
Xampú GLASS OF DRAFT BEER WITH LEMON SODA	\$75
Estrella Galicia SPANISH LAGER BEER FROM GALICIA, BOTTLE	\$105
Maestra Dunkel DARK LAGER BEER FROM SPAIN, BOTTLE	\$130
1906 SPANISH AMBER BEER FROM GALICIA, BOTTLE	\$130

JALEO DRINKS

	GLASS	JUG
Tinto de verano RED WINE WITH LEMON SODA	\$105	\$340
Sangría	\$105	\$340
Calimocha COKE WITH RED WINE	\$105	\$340
Rebujito TÍO PEPE JEREZ WINE WITH LEMON SODA	\$135	

APERITIVOS

	GLASS
Vermut Yzaguirre VERMUT FROM REUS, SPAIN	\$225
Aperol Spritz	\$225
Campari	\$155
Oloroso Barbadillo DRY, OXIDATIVELY AGED SHERRY WINE FROM JEREZ, SPAI	\$155
Manzanilla Solear APERITIF DRY WHITE WINE FROM SANLÚCAR DE BARRAMEDA, SPAIN	\$130

WATER · SOFT DRINKS

Vichy catalán NATURAL CARBONATEDM MINERAL WATER FROM GIRONA, SPAIN 250 ML	\$125
Vichy catalán 500 ml	\$105
Topo Chico	\$65
Sparkling water	\$65
Still water	\$65
Lemonade	\$70
Orangeade	\$70
Soft drinks	\$75

JALEO COCKTAILS

Mule MEZCAL, CUCUMBER, LEMON JUICE, LEMON SODA, NATURAL SYRUP, SALT FROSTED	\$205
Cola de alacrán MEZCAL, PINEAPPLE NATURALLY MACERATED, LEMON JUICE, LEMON SODA, NATURAL SYRUP, PINCH OF TAJÍN CHILI POWDER	\$205
Passion MEZCAL, RED BERRIES (STRAWBERRY, BLACKBERRY, RASPBERRY), LEMON JUICE, LEMON SODA, GRENADINE	\$205
Xcu MEZCAL, GINGER, LEMON JUICE, LEMON SODA, NATURAL SYRUP	\$205
Gin-tonic cítricos GIN, ORANGE TWIST, LIME, LEMON, TONIC WATER	\$205
Gin-tonic frutos rojos GIN, MACERATED RED BERRIES (STRAWBERRY, BLACKBERRY, RASPBERRY), TONIC WATER	\$205
Salmoncito GIN, CAMPARI, GRAPEFRUIT SODA, GRAPEFRUIT SLICE, TONIC WATER	\$205
Orujo tonic HERBS ORUJO, MANZANILLA SOLEAR, GRAPEFRUIT TWIST, TONIC WATER	\$205
Agua de Valencia VODKA, GIN, ORANGE JUICE, TOUCH OF CAVA	\$200
Pacharán Jaleo PACHARÁN, ORANGE JUICE, SUGAR, TOUCH OF CAVA	\$200
Espresso	\$65
Double espresso	\$120
Macchiato	\$70
Americano	\$75
Cappuchino	\$75
Latte	\$75
Barraquito ESPRESSO, MILK, CONDENSED MILK, BRANDY AND A LEMON TWIST	\$160
Carajillo de la casa COFFEE WITH BRANDY AND A LEMON TWIST	\$160
Carajillo ESPRESSO - LICOR 43	\$190
Tea	\$60
Anís dulce Las Cadenas SWEET ANISE LIQUOR, FROM ASTURIAS, SPAIN	\$160
Anís de la Asturiana, seco o dulce SWEET OR DRY ANISE LIQUOR, FROM NAVARRE, SPAIN	\$165
Pacharán Baines LIQUOR MADE FROM MACERATED SLOE BERRIES, FROM NAVARRE, SPAIN	\$185
Orujo de hierbas DISTILLED HERBS LIQUOR FROM GALICIA, SPAIN	\$155

jaleo
bar de tapas

EMILIO CASTELAR NÚM. 121,
LOCAL 1, CHAPULTEPEC POLANCO, 11560, CDMX

T. 55 5281 8970

All our prices include VAT.