



## Jaleo Hour

**4:30 – 7 PM Sunday – Friday at all Jaleo locations**

Available at the bar and Bethesda Elm St terrace only

**10 PM – 12 AM Saturday in Bethesda**

Available at the bar only

**Tapas**  
**\$4. each**

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**Endivias con queso de cabra y naranjas**

Endives with goat cheese, oranges and almonds

**Patatas bravas\***

Fried fingerling potatoes with spicy tomato sauce and alioli

**Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley puree and garlic sauce

**Papas arrugas**

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

**Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

**Quesos artesanos**

Idiazábal, Garrotxa and Murcia cheese

**Ensalada rusa\***

The ultimate Spanish tapa, a classic 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 that you will want to eat every day

**Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in a crispy potato

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**Select red and white wines by the glass available at half price**

**Red sangria by the glass and select draft beer \$4.**

*(See reverse for selections)*

*\* May contain raw or undercooked ingredients*