EVENT MENUS

JALEO

BY JOSÉ ANDRÉS

Seated Lunch Options

served family style, available until 2:30pm

OPTION ONE
$35 per person

FIRST COURSE

Plato de Queso Manchego Pasamontes
A traditional raw Manchego cheese

Pan con tomate
Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

SECOND COURSE

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic

Patatas Bravas
A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

THIRD COURSE

Espinacas a la catalana
Sautéed spinach, pine nuts, raisins and apples

Pollo con salsa verde
Grilled chicken thigh with salsa verde and garlic sauce

DESSERT

Flan al estilo de mamá Marisa con espuma de crema catalana
A classic Spanish custard with 'espuma' of Catalan cream

Pan con chocolate
Chocolate custard with caramelized bread, olive oil and brioche ice cream

OPTION TWO
$45 per person

FIRST COURSE

Manzanas con hinojo y queso
Manchego Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Pan con tomate
Toasted slices of uniquely crispy & ethereal bread brushed with fresh tomato

Plato de Jamón Serrano
20-month cured Spanish Serrano ham from Salamanca

SECOND COURSE

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic

Croquetas de pollo
Traditional chicken fritters

THIRD COURSE

Carne asada con piquillos
Grilled hanger steak with confit piquillo peppers

Patatas bravas
A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

Espinacas a la catalana
Sautéed spinach, pine nuts, raisins and apples

DESSERT

Flan al estilo de mamá Marisa con espuma de crema catalana
A classic Spanish custard with 'espuma' of Catalan cream

Pan con chocolate
Chocolate custard with caramelized bread, olive oil and brioche ice cream

Prices do not include 10% sales tax, 5% administrative fee and suggested 20% gratuity.

All menus are subject to seasonal availability and changes

Seated Brunch Menu

served family style, available Saturday & Sunday until 2:30pm

OPTION ONE
$50 per person

FIRST COURSE

Tostada de Salmón
Smoked salmon toast with goat cheese, hard-boiled egg and capers

Manzanas con hinojo y queso Manchego
Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

SECOND COURSE

Bocata de tortilla de patatas
A traditional sandwich with fresh tomato and Spanish omelet

Chorizo casero con puré de patatas al aceite de oliva
House-made traditional chorizo with olive oil, mashed potatoes and cider sauce

Escalivada catalana
Roasted red peppers, eggplant and sweet onions with sherry dressing

THIRD COURSE

Huevos estrellados
Traditional mix of fried potatoes and organic free range fried eggs

Carne asada con piquillos*
Grilled hanger steak with confit piquillo peppers

Coliflor salteada con aceitunas y dátiles
Sauteed cauliflower with dates, olives, PX reduction, and pimentón

DESSERT

Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana
A classic Spanish custard with'espuma' of Catalan whipped cream

Churros con chocolate
Traditional Spanish fried dough with chocolate sauce

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Seated Dinner Options

served family style

OPTION ONE
$65 per person

FIRST COURSE

Endibias con queso de cabra y naranjas
Endives with goat cheese, oranges and almonds

Escalivada catalana
Roasted red peppers, eggplant and sweet onions with sherry dressing

Pan con tomate
Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

SECOND COURSE

Patatas bravas
A Jaleo favorite: potatoes with spicy tomato sauce and alioli

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic

Croquetas de pollo
Traditional chicken fritters

THIRD COURSE

Butifarra casera con mongetes*
Grilled house-made pork sausage with sautéed white beans

Pollo con salsa verde
Grilled chicken thigh with salsa verde and garlic sauce

Espinacas a la catalana
Sautéed spinach, pine nuts, raisins and apples

DESSERT

Flan al estilo de mamá Marisa con espuma de crema catalana
A classic Spanish custard with 'espuma' of Catalan cream

Pan con chocolate
Chocolate custard with caramelized bread, olive oil and brioche ice cream

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Seated Dinner Options

served family style

OPTION TWO
$75 per person

FIRST COURSE

Pan con tomate
Toasted slices of uniquely crispy & ethereal bread brushed with fresh tomato

Plato de Jamón Serrano
20-month cured Spanish Serrano ham from Salamanca

Manzanas con hinojo y queso Manchego
Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Escalivada catalana
Roasted red peppers, eggplant and sweet onions with sherry dressing; served with toasted bread

SECOND COURSE

Croquetas de pollo
Traditional chicken fritters

Gambas al ajillo
The very, very famous tapa of shrimp sauteéd with garlic

Tortilla de patatas
Spanish omelet with potatoes and onions

THIRD COURSE

Coliflor salteada con aceitunas y dátiles
Sauteed cauliflower with dates, olives, PX reduction, and pimentón

Carne asada con piquillos
Grilled hanger steak with confit piquillo peppers

Salmón con pisto
Seared Atlantic salmon with Spanish style stewed vegetables

FOURTH COURSE

PRE-SELECT ONE OF THE FOLLOWING:

Arroz de pollo con verduras y setas
Paella of chicken, vegetables, and mushrooms

Arroz a banda con gambas
Literally meaning, “rice apart from shrimp,” made with shrimp and calamari

Arroz de setas y verduras
Vegan rice with seasonal mushrooms and vegetables

DESSERT

Flan al estilo de mamá Marisa con espuma de crema catalana
A classic Spanish custard with ‘espuma’ of Catalan cream

Pan con Chocolate
Chocolate custard with caramelized bread, olive oil and brioche ice cream

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Seated Dinner Options

served family style

THE JALEO EXPERIENCE

$85 per person

FIRST COURSE

Surtido de tres ibéricos
Chef's selections of three Ibérico cured meats

Pan con tomate
Toasted slices of uniquely crispy & ethereal bread brushed with fresh tomato

Escalivada catalana
Roasted red peppers, eggplant and sweet onions with sherry dressing

Cono de mermelada de tomate y queso de cabra
Tomato marmalade and goat cheese cone

SECOND COURSE

Ensalada de Bruselas
Warm Brussels sprouts salad with grapes, apples, jamón serrano, apricot puree and sherry dressing

Croquetas de pollo
Traditional chicken fritters

Vieiras con calabaza*
Seared Hokkaido scallops with butternut squash puree, oranges, and toasted pumpkin seeds

THIRD COURSE

Mushrooms al ajillo
Sautéed wild mushrooms with garlic

Costillas de cerdo en salmorejo
Slow braised Berkshire pork ribs with salmorejo sauce served with creamy mashed potatoes

FOURTH COURSE

PRE-SELECT ONE OF THE FOLLOWING:

Arroz de pollo con verduras y setas
Paella of chicken, vegetables, and mushrooms

Arroz a banda con gambas
Literally meaning, "rice apart from shrimp," made with shrimp and calamari

Arroz de setas y verduras
Vegan rice with seasonal mushrooms and vegetables

DESSERT

Tarta de Queso
Basque country style cheesecake made with Spanish goat cheese

Pan con chocolate
Chocolate custard with caramelized bread, olive oil and brioche ice cream

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Upgrade José's Way!

add to any of our seated menu options

CONOS LATAS Y MAS

Cono de mermelada de tomate y queso de cabra | $5 per piece
Tomato marmalade and goat cheese cone

Cono de salmón crudo con huevas de trucha | $6 per piece
Salmon tartare and trout roe cone

Ostras en escabeche | $4 piece
Fresh oysters with a traditional Spanish pickled relish from local (and José's) favorite Rappahannock Oyster Company

Lasca de atún y payoyo* | $8 per piece
Tuna tartar "Lasca" with payoyo cream cheese

Ibérico de bellota mini hamburguesas | $13 per piece
Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain

ARROZ Y PAELLA

Arroz de setas y verduras | $14 per person
Vegan rice with seasonal mushrooms and vegetables

Arroz de pollo con verduras y setas* | $16 per person
Paella of chicken, vegetables and mushrooms

Paella Valenciana | $19 per person
The mother of all paellas, with rabbit, organic chicken, Romano beans, Garrofón beans, artichokes and saffron

Arroz Ibérico de montaña | $23 per person
Ibérico rice, with acorn iberico pork, Ibérico sausage and porcini mushrooms

Arroz a banda con gambas | $19 per person
Literally meaning, "rice apart from shrimp," made with shrimp and calamari

EMBUTIDOS

Jamón Ibérico Paletilla Bellota | $15 per person
48-month cured ham from the legendary free range, acorn-fed, black-footed Ibérico pigs of Spain

José's Taco | $20 per piece
Jamón Ibérico de bellota, ossetra caviar, quail egg, brioche, nori

Jamón Serrano Fermín | $10 per person
24-month dry-cured serrano ham

Chef Selection of 3 Spanish cheeses | $10 per person

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Reception Menus

passed & stationary items for 2-hour reception events

$55 per person 2 stationary | 4 passed
$75 per person 3 stationary | 6 passed

STATIONARY

Endibias con queso de cabra y naranjas
Endives with goat cheese, oranges and almonds

Manzanas con hinojo y queso Manchego
Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Ensaladilla rusa
The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, green beans, olives and mayonnaise

Aceitunas marinadas
Marinated Spanish olives

Escalivada catalana
Roasted red peppers, eggplant and sweet onions with sherry dressing

Empedrat de mongetes
Catalán white bean salad with tomatoes, onion. bell peppers, olives and sherry dressing

UPGRADES

Jamón Carving Station
Hand cut from the 48-month cured ham leg from the legendary acorn-fed, black-footed pigs of Spain
$50 per person + $150 chef attendant fee

add José's Taco
Jamón Ibérico de bellota, ossetra caviar, quail egg, brioche, nori
$20 per piece

Embutidos and queso board
Chef's selection of meats and cheeses
$12 per person

PASSED

Chupito de Gazpacho estilo Algeciras
Seasonal classic chilled Spanish soup

Cono de mermelada de tomate y queso de cabra
Tomato marmalade and goat cheese cone

Chistorra envuelta en patata frita
Slightly spicy chorizo wrapped in crispy potato and membrillo alioli

Patatas bravas
A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

Pan con tomate
Toasted slices of crispy bread brushed with fresh tomato and extra virgin olive oil

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic

Croquetas de pollo
Traditional chicken fritters

Buñuelos de bacalao
Fried cod and potato fritters with honey alioli

Tortilla de patatas clásica
Spanish omelet with confit potatoes and onions

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Reception Upgrades

priced for our 2-hour reception menu packages

STANDARD *priced per person*

Chupito de Gazpacho | $4
Seasonal classic chilled Spanish soup

Pan con tomate | $4
Toasted slices of crispy bread brushed with fresh tomato

Aceitunas 'Ferran Adrià' | $4
'Ferran Adrià' liquid olives

Cono de mermelada de tomate y queso de cabra | $6
Tomato marmalade and goat cheese cone

Cono de salmón crudo con huevas de trucha | $9
Salmon tartare and trout roe cone

Endibias con queso de cabra y naranjas | $4
Endives with goat cheese, oranges and almonds

Tortilla de patatas clásica | $5
Spanish omelet with confit potatoes and onions

Patatas bravas | $5
A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

Croquetas de pollo | $5
Traditional chicken fritters

Chistorra envuelta en patata frita | $5
Slightly spicy chorizo wrapped in crispy potato and membrillo alioli

Buñuelos de bacalao | $6
Fried cod and potato fritters with honey alioli

Gambas al ajillo | $6
The very, very famous tapa of shrimp sautéed with garlic

Vieiras con px, piñones y pasas | $7
Seared Hokkaido scallops with px reduction, pine nut praline and Pedro Jimenez wine infused raisins

PREMIUM *priced per piece*

José's Taco | $20
Jamón Ibérico de bellota, ossetra caviar, quail egg, brioche, nori

Ostras en escabeche | $4
Fresh oysters with a traditional Spanish pickled relish from local (and José's) favorite Rappahannock Oyster Company

Lasca de atún y payoyo* | $8
Tuna tartar "Lasca" with payoyo cream cheese

Flauta de jamón ibérico de bellota | $9
Flauta bread brushed with tomato and extra virgin olive oil, topped with cured ham from the legendary acorn-fed Ibérico pigs of Spain

Ibérico de bellota mini hamburguesas | $13
Spanish mini burger made from the legendary, acorn-fed Ibérico pigs of Spain

DESSERTS *priced per person*

Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana | $6
A classic Spanish custard with 'espuma' of Catalan cream

Conos de 'pan con chocolate' | $6
Mini cone with chocolate custard and brioche ice cream

Tarta de Queso | $10 per piece
Basque country style cheesecake made with Spanish goat cheese

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Beverage Packages

priced for our 2-hour lunch, 2.5 hour dinner, or 2-hour reception events

all packages include bottled sodas, iced teas, + brewed coffee

HOUSE OPTIONS

Wine and Beer Package
Standard Spanish Wine and Beer

Lunch | $35
Dinner | $45

Wine, Beer and Sangría Roja La Sueca
Standard Spanish Wine, Beer and La Sueca Sangria

Lunch | $45
Dinner | $55

Wine, Beer, Sangría & Spirits
Standard Spanish Wine, Beer and La Sueca Sangria
House spirits and mixers
Titos Vodka, Bacardi Superior Rum, Ford's Gin, Milagro Tequila, Bulleit Bourbon

Lunch | $55
Dinner | $65

Non-Alcoholic Package
Bay Leaf soda, Kas Limon, specialty coffee drinks, bottled soda, iced and hot tea

Lunch | $15
Dinner | $15

PREMIUM OPTIONS

Wine and Beer Package
Sommelier-selected Spanish Wine and Beer

Lunch | $45
Dinner | $55

Wine, Beer and Sangría Roja La Sueca
Sommelier-selected Spanish Wine, Beer and La Sueca Sangria

Lunch | $55
Dinner | $65

Wine, Beer, Sangría & Spirits
Sommelier-selected Spanish Wine, Beer and La Sueca Sangria
Premium spirits and mixers
Ketel Vodka, Bacardi 8 Rum, Hendricks Gin, Patron Silver Tequila, Woodford Reserve Bourbon

Lunch | $75
Dinner | $85

UPGRADES

Cava Toast | $10 per person

Sherry Pairing with Dessert | $12 per person
Sommelier selected

Add a Signature Cocktail | $10 per person

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BY JOSÉ ANDRÉS

Please contact our events team with any questions

events.dc@jaleo.com