

MENÚ DE CLÁSICOS

A tour of Jaleo's greatest hits



Choose one from each section 35 per person

Gazpacho de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese and pistachios

Ensalada verde con tomates, cebolla, aceitunas y piparras

Mixed greens with tomatoes, onions, olives and piparra peppers with sherry dressing

Ensaladilla rusa

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Croquetas de pollo

Traditional chicken fritters

Dátiles con tocino 'como hace todo el mundo'

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

Patatas bravas*

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

Berenjenas a la malagueña con miel

Crispy Japanese eggplant, finished with organic honey and lemon zest

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions

Pollo al ajillo con salsa verde

Grilled marinated chicken served with olive oil mashed potatoes and piquillo peppers

Carne asada con piquillos*

Grilled hanger steak with confit piquillo peppers

Chorizo casero con puré de patatas al aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

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

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

Arroz con leche

Traditional Spanish sweet rice dessert

WINE PAIRING

5 tastes of Spain 35 per person

*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness.