

# Seated Dinner Menu

Four course dinner | 95 per person



## PARA EMPEZAR

(Choose 4)

### Aceitunas Modernas y Clásicas

'Ferran Adriá' liquid olives and Gordal olives stuffed with piquillo pepper and anchovy

### Pan de Cristal con Tomate

Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato

### Plato de Queso Manchego Pasamontes

A plate of raw sheep's milk cheese - nutty with a tangy, creamy finish

### Coca Payoyo

A handmade rosemary and olive oil cracker topped with membrillo and Payoyo cheese

### Queso Massimo de Rey Silo

(D.O. Asturias) A unique variety of Rey Silo aged in apple must left over from the cider-making process

### Paletilla Ibérica de Bellota

36-month cured ham shoulder from the free range, acorn-fed, heritage black-footed pigs of Spain

### Fuet

Cured Catalan-style pork sausage with picos

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## ENSALADAS Y SOPAS

(Choose 2)

### Ensalada de Hinojo y Manzanas con Queso Manchego y Nueces

Shaved fennel and apple salad with pasteurized Manchego cheese and walnuts

### Endivias con Queso de Cabra y Naranjas

Endives with goat cheese, oranges, almonds, and roasted garlic dressing

### Empedrat de Mongetes

Catalan bean salad with tomato, onion, bell peppers, cuquillo olives, and sherry dressing

### Gazpacho Estilo Algeciras

Chilled soup made with tomatoes, cucumbers, and bell pepper

### Ensaladilla Rusa

The ultimate Spanish tapa: potato salad with Spanish conserved bonito tuna, carrots, peas, and house made mayonnaise

**Make it José's way with 2 oz trout roe +10 pp**

## TAPAS

(Choose 4)

### **Croquetas de Pollo**

Traditional chicken fritters

### **Patatas Bravas**

Fried potatoes with spicy tomato sauce and alioli

### **Gambas al Ajillo**

The classic Spanish tapa of shrimp sautéed with garlic

### **Tortilla de Patatas Clásica**

Spanish omelette with potatoes and onions

### **Chorizo Casero con Puré de Patatas al Aceite de Oliva**

Grilled chorizo sausage with olive oil potato purée and Spanish sidra sauce

### **Espinacas a la Catalana**

Sautéed spinach with pine nuts, raisins, and apples

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## PAELLA Y ARROCES

(Choose 1)

### **Arroz a Banda con Gambas y Sepia**

Paella-style rice with cuttlefish sofrito and head-on shrimp

### **Arroz Rabo de Toro**

Meloso-style rice with braised oxtail

### **Arroz de Verduras y Setas de Temporada**

Paella-style rice with seasonal vegetables and mushrooms

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## POSTRES

(Choose 2)

### **'Pan con Chocolate'**

Chocolate custard with caramelized bread, brioche ice cream, and extra virgin olive oil

### **Flan al Estilo Tradicional de Mamá Marisa con Espuma de Crema Catalana**

A classic Spanish vanilla custard with whipped Catalan cream and oranges

### **Tarta de Queso Vasca**

Basque-style 'burnt' goat's milk cheesecake with a creamy center

### **Piña Borracha**

'Drunken pineapple' compressed with dark rum and fresh lime

\*\*Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask the person booking your party.

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Not including tax, planner fee and discretionary gratuity. All menus subject to seasonal availability.

# Seated Dinner Menu

4 course dinner | 65 per person

**JALEO**  
BY JOSÉ ANDRÉS

## PARA EMPEZAR

(Choose 3)

### Aceitunas Modernas y Clásicas

'Ferran Adriá' liquid olives and Gordal olives stuffed with piquillo pepper and anchovy

### Pan de Cristal con Tomate

Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato

### Plato de Queso Manchego Pasamontes

A plate of raw sheep's milk cheese - nutty with a tangy, creamy finish

### Jamón Serrano

24-month cured Serrano ham

### Coca Payoyo

A handmade rosemary and olive oil cracker topped with membrillo and Payoyo cheese

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## ENSALADAS Y SOPAS

(Choose 2)

### Ensalada de Hinojo y Manzanas con Queso Manchego y Nueces

Shaved fennel and apple salad with pasteurized Manchego cheese and walnuts

### Endivias con Queso de Cabra y Naranjas

Endives with goat cheese, oranges, almonds, and roasted garlic dressing

### Empedrat de Mongetes

Catalan bean salad with tomato, onion, bell peppers, cuquillo olives, and sherry dressing

### Gazpacho Estilo Algeciras

Chilled soup made with tomatoes, cucumbers, and bell pepper

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## TAPAS

(Choose 3)

### Croquetas de Pollo

Traditional Chicken Fritters

### Patatas Bravas

Fried potatoes with spicy tomato sauce and alioli

### Gambas al Ajillo

The classic Spanish tapa of shrimp sautéed with garlic

### Tortilla de Patatas Clásica

Spanish omelette with potatoes and onions

### Chorizo Casero con Puré de Patatas al Aceite de Oliva

Grilled chorizo sausage with olive oil potato purée and Spanish sidra sauce

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Not including tax, planner fee and discretionary gratuity. All menus subject to seasonal availability.

## PAELLA Y ARROCES

(Choose 1)

### **Arroz a Banda con Gambas y Sepia**

Paella-style rice with cuttlefish sofrito and head-on shrimp

### **Arroz de Verduras y Setas de Temporada**

Paella-style rice with seasonal vegetables and mushrooms

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## POSTRES

(Choose 2)

### **'Pan con Chocolate'**

Chocolate custard with caramelized bread, brioche ice cream, and extra virgin olive oil

### **Flan al Estilo Tradicional de Mamá Marisa con Espuma de Crema Catalana**

A classic Spanish vanilla custard with whipped Catalan cream and oranges

### **Piña Borracha**

'Drunken pineapple' compressed with dark rum and fresh lime

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# Seated Dinner Menu

## Menu Additions | Pricing per person

### **Selección de Ibérico 7 per person**

A selection of ibérico cured meats served with picos

### **Selección de Quesos 7 per person**

All cheeses are served with picos

### **Torta Pascualeta 12 per person**

A creamy, raw sheep's milk cheese served with toasted pan de cristal bread, quince paste and fig jam

### **Jamón Ibérico de Bellota 35 per ounce**

36-months hand-carved cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain

### **Sobrasada Ibérica 7 per person**

Spreadable cured sausage from Mallorca made with ibérico pork and Spanish pimentón served with honeycomb and toasted bread

### **Anchoas Don Bocarte 14 per person**

Don Bocarte Spanish anchovies with 'crystal' bread brushed with fresh tomato

### **Pimientos del Piquillo rellenos de Queso de Cabra 4 per person**

Seared piquillo peppers filled with goat cheese

### **Pisto Manchego con Huevo Frito or Pescado de Mercado 6 per person**

Stewed vegetables with Golden fried egg or seared market fish

### **Chistorra Envuelta en Patata Frita 4 – 2 each per person**

Spicy chorizo wrapped in crispy potato with membrillo alioli

### **Bikini de Jamón con Queso Manchego 6 per person**

Pressed sandwich of Serrano ham and jamón dulce with Manchego cheese

### **Butifarra Casera con Mongetes 6 per person**

Grilled pork sausage with sautéed white beans and alioli

### **Carne Asada con Piquillos 11 per person**

Grilled 6 oz flat iron steak with confit piquillos peppers

### **Pulpo a la Gallega 7 per person**

Spanish Octopus poaches with potatoes, olive oil, and pimentón

### **Gambas a la Zahara 11 per person**

Head-on shrimp prepared as José does with garlic and olive oil

### **Secreto Ibérico de Bellota con Pan con Tomate 30 per person**

The butcher's secret cut from the native, acorn-fed, black footed ibérico pigs of Spain served with toasted tomato bread, green mojo, and honey mustard alioli

### **José's Taco 18 per person**

Jamón Ibérico de Bellota with caviar

# Reception Menu

Reception dishes are priced per piece.  
Chef recommends 2-3 pieces per guest per hour.

**Aceitunas 'Ferran Adriá' 1.5 per piece**  
'Ferran Adriá' liquid olives

**Pan de Cristal con Tomate 2 per piece**  
Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato

**Chupito de Gazpacho Estilo Algeciras 1.5 per piece**  
Classic chilled soup made with tomatoes, cucumbers, and bell pepper

**Endivias con Queso de Cabra y Naranjas 1.5 per piece**  
Endives with goat cheese, oranges, almonds, and roasted garlic dressing

**Croquetas de Pollo 2 per piece**  
Traditional chicken fritters

**Chistorra Envuelta en Patata Frita 2 per piece**  
Spicy chorizo wrapped in crispy potato with membrillo alioli

**Gambas al Ajillo 3 per piece**  
The very, very famous tapa of shrimp sautéed with garlic

**Puntillitas fritas 4 per piece**  
Fried baby squid from Cádiz

# Beverage Packages

**Pricing is based on a 2.5 hour seated dinner event minimum  
or a 2 hour standing cocktail reception minimum**

## **Non-Alcoholic Beverages**

Sodas from Spain (Kas Limón, Kas Naranja, Kas Manzana), house-made pineapple sage soda, Mexican Coke, Mexican Sprite, Diet Coke, iced tea, Fever-Tree (ginger beer, ginger ale, tonic water), specialty coffee drinks (espresso, cappuccino, café con leche), hot tea, Sant Aniol bottled water (sparkling or still)

**15 per person**

## **Spanish Beverages Wine, Beer and sangria**

House selected Spanish wines (1 red & 1 white), draft & bottled beer and refreshing red wine sangria with spices and fruit

**30 per person**

White- Chan de Rosas 2019, Rías Baixas-Albariño

Red- José Selección, Ontañón 2018, Rioja-Tempranillo, (Garnacha, Graciano)

## **Spanish Beverages Elevated Wine, Beer, sangria and Liquor**

House Selected Spanish wines (1 red & 1 white), draft & bottled beer, refreshing red wine sangria with spices and fruit and selected liquor mixed drinks (vodka, gin, bourbon, tequila or rum)

**45 per person**

House White- Chan de Rosas 2019, Rías Baixas-Albariño

House Red- José Selección, Ontañón 2018, Rioja-Tempranillo, (Garnacha, Graciano)

## **Spanish Beverages Premium Premium Wine, Beer and Liquor**

Our Sommelier's selection of premium Spanish wine (1 red & 1 white selection), draft & bottled beer, refreshing red wine sangria and a selection of premium liquor mixed drinks (vodka, gin, bourbon, tequila or rum), plus two Jaleo Signature Cocktails.

**65 per person**

White- Quinta Apolonia, Belondrade y Lurton 2017

Red- Ultreia St. Jacques, Raúl Pérez 2018, Bierzo-Mencía or  
Romántica Crianza Bardos, Tempranillo 2017

# Beverages Upgrades

Pricing is based on a 2.5 hour seated dinner event minimum  
or a 2 hour standing cocktail reception minimum

## **Cava Toast**

10 per person

## **Sommelier Wine Pairing**

Sommelier selected wine paired with each course of your meal  
45-75 per person

## **Sherry Flight**

Sommelier selected sherry flights  
25-50 per person

## **Vermut Flight**

Sommelier selected vermut flights  
25-50 per person

## **Porrónes**

20 per porrón of Clara  
30 per porrón of Cava

Our traditional Spanish drinking pitcher to share filled with Clara or Cava

## **Jaleo Artisanal Bar Tasting**

A progressive tasting of delicious wine pairings, original Jaleo cocktails, and beautiful Spanish sherry  
45 per person

Only one drink will be served at a time  
Doubles and shots are not included in this pricing

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## **GIFT PACKAGES**

### **José Andrés Gift Bag**

A 'Made in Spain' cookbook and an edible treat wrapped for the occasion  
40 per person



## Frequently Asked Questions

**Q: Can guests bring their own wine to events?**

**A:** Yes! Guests are welcome to bring wine to their private event or dinner at Jaleo. There is a maximum of two bottlers per person in your party, as well as a \$25 corkage fee per bottle.

**Q: Can guests bring a cake to events?**

**A:** Yes, guests are welcome to bring a cake to their celebration at Jaleo. There is a \$2.5 cake fee per person in your party.

**Q: Does Jaleo offer valet parking?**

**A:** Yes, valet parking is available for events. The valet charges \$16 per car for the first three hours, then \$20 per car for more than three hours. Overnight parking is available by consultation with the valet.

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If you have additional questions, please contact our Event Team directly!

**Irene Sivianes Fernández**  
Event and Guest Relations Manager  
M: 312 618 4730  
E: irenes@jaleo.com