

MAGICAL DINING

37 per person

Please choose one from each section

JALEO
BY JOSÉ ANDRÉS

Traditional pan con tomate y queso Manchego

Toasted slices of bread brushed with fresh tomato served with Manchego cheese

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, and peppers

Croquetas de pollo

Traditional chicken fritters

Pinchitos de sandia con tomate y reducción de PX

Skewer of watermelon and cherry tomatoes with reduction of PX

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

Ensalada verde

Mixed greens with cherry tomatoes, onions and olives with a sherry dressing

Setas al ajillo

Sautéed mushroom in a garlic and white wine sauce

Patatas bravas*

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

Pimientos del piquillo rellenos de queso de cabra

Seared piquillo peppers filled with goat cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Butifarra casera con mongetes*

Grilled pork sausage with sautéed white beans and alioli

Paella del día

Chef's selected paella of the day

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

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

Pan con chocolate

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

BEBIDAS

Wine Pairing

Enjoy specially selected wines to pair with your Magical Dining menu 25 per person

BLANCO / WHITE

Zárate Eulogio Pomares, 2018 45
Albariño

Frozen sangria

Our fruity, spiced wine on tap, frozen
7/glass

TINTO / RED

José Selección Viña Ontañon, 2017 45
Tempranillo

*-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 your server.