

Seated Dinner Menu

Four course dinner | 95 per person

JALEO
BY JOSÉ ANDRÉS

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

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

Ajo Blanco

Chilled garlic and almond soup with grapes, PX raisins and toasted almonds

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

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

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

PAELLA Y ARROCES

(Choose 1)

Arroz a Banda con Gambas y Sepia

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

Arroz de Pollo y Setas

Paella-style rice with chicken and seasonal mushrooms

Arroz de Verduras y Setas de Temporada

Paella-style rice with seasonal vegetables and mushrooms

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.

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

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

Ajo Blanco

Chilled garlic and almond soup with grapes, PX raisins and toasted almonds

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

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

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 Ajo Blanco 1.5 per piece
Classic chilled garlic and almond soup with grapes, PX raisins and toasted almonds

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

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.

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

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