



Jaleo Crystal City Menu

Dinner Menu #1
\$45 per person

First course

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Pan de cristal con tomate

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

Croquetas de pollo

Traditional chicken fritters

Second course

Patatas bravas

A Jaleo favorite of potatoes with spicy tomato sauce and alioli

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic and brava sauce

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley puree and garlic sauce

Third course

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apple

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Chorizo casero con puré de patatas el aceite de oliva

House-made traditional chorizo with olive oil mashed potatoes and cider sauce

Dessert

Flan al estilo de mama Marisa con espuma de crema catalana

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

'Pan con chocolate'

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

Dinner Menu #2
\$50 per person

First course

Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomatoes

Manzanas con hinojo y queso Manchego

Sliced Apple and fennel salad with Manchego cheese, walnuts and Sherry dressing

Croquetas de pollo

Traditional chicken fritters

Salchichón ibérico de bellota

Cured acorn-fed pork sausage

Second course

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Colíflor salteadas con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Vieiras con de puree calabaza

Seared Maine scallops with butternut squash purée, orange reduction and pumpkin seeds

Third course

Espinacas a la catalane

Sautéed spinach, pine nuts, raisins and apples

Butifarra casera con mongetes 'Daniel Patrick Moynihan'

Homemade grilled pork sausage with sautéed white beans alioli

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Dessert

Flan al estilo de mama Marisa con espuma de crema catalana

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

'Pan con chocolate'

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

**Jaleo Experience Menu \$60
per person**

First Course (Tasting)

Surtido de quesos regionales con mermelada de albaricoques

Traditional regional Spanish cheeses with accompaniments

Patatas bravas

A Jaleo favorite: potatoes with spicy tomato sauce and alioli

Dátiles con tocino ‘como hace todo el mundo’

Fried dates wrapped in bacon and Apple mustard sauce

Ostras ‘Gin & Tonic’

Rappahannock River oysters with lemon, gin and tonic

Tortilla de patatas al momento

Spanish omelet with potatoes and onions

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in a crispy potato

Croquetas de pollo

Traditional chicken fritters

Second course (Tapas)

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic and brava sauce

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Chorizo a la sidra con puré de patatas al aceite de oliva

Homemade traditional chorizo with olive oil mashed potatoes and cider sauce

Third course (Tapas)

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Paella de pollo y setas silvestres

A traditional paella of chicken and chef selected mushrooms

Dessert(Tapas)

Flan al estilo de mama Marisa con espuma de crema catalana

A classic Spanish custard dessert with ‘espuma’ of Catalan cream and oranges

‘Pan con chocolate’

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

Seated Lunch Menu #1
\$25 person

First course

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomatoes

Patatas bravas

A Jaleo favorite of potatoes with spicy tomato sauce and alioli

Second course

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic and brava sauce

Espinacas a la catalane

Sautéed spinach, pine nuts, raisins and apples

Chorizo a la sidra con puré de patatas al aceite de oliva

Homemade traditional chorizo with olive oil mashed potatoes and cider sauce

Croquetas de pollo

Traditional chicken fritters

Dessert

Flan al estilo de mama Marisa con espuma de crema catalana

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

'Pan con chocolate'

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

Lunch menus available until 2:30 pm

Seated Lunch Menu #2
\$30 per person

First course

Croquetas de pollo

Traditional chicken fritters

Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Patatas bravas

A Jaleo favorite of potatoes with spicy tomato sauce and alioli

Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomatoes

Second course

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic and brava sauce

Salmón porrusalda

Seared salmon filet with potato leek purée

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in a crispy potato

Dessert

Flan al estilo de mama Marisa con espuma de crema catalana

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

'Pan con chocolate'

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

Lunch menus available until 2:30 pm

Brunch Menu #1
\$30 person

Brunch menu available Saturday &
Sunday until 2:30 pm

First course

Tostada de Salmón

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

Arroz a la Cubana

Sautéed rice served with tomato, ibérico pork belly and organic free-range fried egg

Second course

Benedicto ibérico

Fried egg on a toasted brioche with jamón ibérico de bellota and ibérico hollandaise

Torrijas con plátano caramelizado y espuma de ron

Sweet-soaked Spanish toast with caramelized bananas and rum whipped cream

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Dessert

Flan al estilo de mama Marisa con espuma de crema catalana

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

'Pan con chocolate'

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

Jaleo Brunch Experience
Menu
\$45 person
Add mimosa porron \$25

Brunch menu available Saturday &
Sunday until 2:30 pm

First course

Tostada de Salmón

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

Coca sobrasada menorquina

House-made sobrasada on pan cristal bread with fried quail eggs and honey

Second course

Huevos estrellados

Traditional mix of fried potatoes and organic free range fried eggs

Add Jamón Ibérico \$5 upcharge

Croquetas de pollo

Traditional chicken fritters

Third Course

Arroz a la Cubana

Sautéed rice served with tomato, ibérico pork bell and organic free range fried egg

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Patatas bravas

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

Dessert

Torrijas con plátano caramelizado y espuma de ron

Sweet-soaked Spanish toast with caramelized bananas and rum whipped cream

'Pan con chocolate'

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

Cocktail Canapés

Stationary Items

Endibias con queso de cabra y naranjas

Endive with goat fresh goat cheese, oranges and almonds
2 per piece

Jamón Serrano Fermín

24-month dry-cured Serrano ham
2.5 per person

Queso Manchego Pasamontes

A traditional raw Manchego cheese paired with compressed apples in moscatel
3 per person

Tortilla de patatas

Spanish omelet with potatoes and onions
2 per piece

Cebolla asada con queso Valdeón

Roasted sweet onion, pine nuts and Valdeón blue cheese
3.5 per piece

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing
25 per platter (10 servings)

Manzanas con hinojo y queso Manchego

Sliced apples and fennel salad with Manchego cheese, walnuts and Sherry dressing
30 per platter (30 serving)

Piquillos rellenos de champiñones y queso de cabra

Seared piquillos peppers filled with fresh goat cheese
3.5 per piece

Passed Items

Chupito de Gazpacho de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese
1.5 per piece

Croquetas de pollo

Traditional chicken fritters
2 per piece

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic and brava sauce
2 per piece

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato
2 per piece

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce
2.5 per piece

Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives
2.5 per piece

Buñuelos de bacalao

Fried cod and potato fritters with honey alioli
2 per piece

Croquetas de jamón

Cured ibérico ham fitters
2.5 per piece

Patatas bravas

A Jaleo favorite of potatoes with spicy tomato sauce and alioli
1.75 per piece

Berenjenas con miel de caña al estilo malagueño

Lightly battered eggplant, Malaga-style
2 per piece

Flan al estilo de mama Marisa con espuma de crema catalana

A classic Spanish custard dessert with 'espuma' of Catalan cream and oranges
5 per piece

UPGRADES JOSÉ'S WAY!

Embutidos

Paletilla ibérico de bellota

48-month cured ham from the legendary free range, acorn-fed, black footed ibérico pigs of Spain

75 per platter (10 servings)

Jamón Serrano Fermin

24-month dry-cured serrano ham

40 per platter (10 servings)

Lomo ibérico de bellota Fermin

Pimentón and garlic cured tenderloin from the legendary free range, acorn-fed, black footed ibérico pigs of Spain

50 per platter (10 servings)

Selection of all three ibérico

60 per platter (10 servings)

Selection of cheeses

70 per platter (10 servings)

Chorizo ibérico Fermin

A slightly spicy cured acorn-fed pork sausage

30 per platter (10 servings)

Conos, Latas Y Mas

Cono de salmón crudo can huevas de trucha

Salmon tartare and trout roe cone

4 per piece

Ostras 'Gin & Tonic'

Oysters with lemon, gin and tonic

3 per piece

Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed, black footed ibérico pigs of Spain

7 per piece

Add Ibérico bacon .50

Paellas

Paella de pollo y setas silvestres

A traditional paella of chicken and chef selected mushrooms

7 per person

Arroz de setas y verduras

Vegan rice with seasonal mushrooms and vegetables

7.5 per person

Arroz caldoso de bogavante*

A soupy lobster rice

10 per person

Fideo negro con pulpo*

Black Fideo with squid, Spanish Octopus and squid ink

9 per person

Arroz con costillas de cerdo Ibérico de bellota

Made with the famous ibérico de bellota pork ribs

10 per person

BEVERAGE PACKAGES

Beverage Packages

Non-Alcoholic Beverages

Ice Tea, Sodas, Coffee, Juices, specialty coffee drinks (espresso, cappuccino, café con leche), hot tea, limonada

10 per person

House Made Red Wine and Sparkling Wine Sangria

Sparkling wine sangria with Freixenet Blanc de Blancs Cava, Liquor 43, strawberries and mint and Red wine sangria with brandy, lemon juice and apples

25 per person

House Wine, Beer and House Made Red Wine and Sparkling Wine Sangria

House selection of Spanish wine (1 red & 1 white selection), beer and sparkling wine sangria with Freixenet Blanc de Blancs Cava, Liquor 43, strawberries and mint and red wine sangria with brandy, lemon juice and apples

28 per person

House Wine, Beer and Liquor

House selection of Spanish wine (1 red & 1 white selection), beer, sangria and any house liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)

35 per person

Premium Wine, Beer and Liquor

Our Sommelier's selection of premium Spanish wine (1 red & 1 white selection), beer, sangria and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)

50 per person

Premium Wine, Beer, Liquor and Jaleo Signature Cocktails

Our Sommelier's selection of premium Spanish wine (1 red & 1 white selection), beer, sangria and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon), including two Jaleo Signature cocktails

60 per person

Beverage Upgrades

Cava Toast

10 per person

Sommelier Wine Pairing

Sommelier selected wine paired with each course of your meal

25 per person – 50 per person

Sommelier Sherry Tasting

Sommelier selected sherry flights

20 per person – 40 per person

Jaleo Artisanal Bar Tasting

A progressive tasting of mouth-watering, original Jaleo cocktails, delicious wine pairings

50 per person – 80 per person

Only one drink will be served at a time

Doubles and shots are not included in this pricing

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

Gift Bags

Edible Treats Gift Bag

Traditional Catalan almond cookies with black and white chocolate

2.50 per person – 2 cookies per bag

1 each additional cookie

José Andrés Gift Bag

A 'Made in Spain' cookbook and edible treat wrapped for the occasion

40 per person

1 each additional cookie

