



JALEO

BY JOSÉ ANDRÉS

JALEO LAS VEGAS SEATED DINNER MENU

Menu A | \$150 per person

First Course **PAN CON TOMATE Y PASAMONTES MANCHEGO***

Toasted slices of rustic bread brushed with fresh tomato topped with a sweet and tangy sheep's milk cheese

JAMÓN IBÉRICO FERMIN

Dry-cured ham from the legendary black-footed ibérico pigs of Spain

ENDIBIAS CON QUESO DE CABRA Y NARANJAS

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

CROQUETAS DE JAMÓN

Traditional Spanish fritters of jamón Ibérico

Second Course **ESPINACAS A LA CATALANA**

Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples

CONO DE SOBRASADA

A crispy cone of brik pastry filled with sobrasada Ibérica, goat cheese and local honey

VIEIRAS CON CALABAZA Y PEPITAS*

Seared scallops with butternut squash puree, orange and toasted pumpkin seeds

Third Course **GAMBAS A LA ZAHARA***

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

SECRETO IBÉRICO BELLOTA CON MOJO VERDE*

A special cut from the shoulder of the legendary acorn-fed, black-footed ibérico pigs of Spain

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and alioli

PAELLA VALENCIANA 'RAFAEL VIDAL'

A true classic of chicken, rabbit and green beans

Desserts **TARTA DE QUESO**

Basque-style cheesecake made with goat cheese

*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.

**Please note some menu items are subject to seasonality/availability.

JALEO LAS VEGAS SEATED DINNER MENU

Menu B | \$125 per person

First Course PAN CON TOMATE Y PASAMONTES MANCHEGO*

Toasted slices of rustic bread brushed with fresh tomato topped with a sweet and tangy sheep's milk cheese

CHORIZO IBÉRICO DE BELLOTA

A dry-cured sausage made with ibérico meat

ENDIBIAS CON QUESO DE CABRA Y NARANJAS

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

CROQUETAS DE POLLO

Traditional chicken fritters

Second Course CONO DE SALMÓN CRUDO*

Salmon tatar cone with smoked trout roe

PULPO A LA PARILLA

Grilled octopus with onion cream, cherry tomatoes and chili-garlic dressing

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and alioli

Third Course ENSALADA VERDE

Mixed greens with tomato, piparra pepper, red onion and sherry dressing

GAMBAS AL AJILLO*

The very, very famous tapa of shrimp sautéed with garlic

CARNE ASADA CON PIQUILLOS CONFITADO

Grilled steak with confit-sweet piquillo peppers and piquillo sauce

ARROZ DE POLLO Y SETAS

A traditional paella of chicken and seasonal mushrooms

Desserts FLAN AL ESTILO TRADICIONAL DE MAMÁ MARISA CON ESPUMA DE CREMA CATALANA

A classic Spanish custard with 'espuma' of Catalan cream

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JALEO LAS VEGAS SEATED DINNER MENU

Menu C | \$100 per person

First Course

PAN CON TOMATE Y PASAMONTES MANCHEGO*

Toasted slices of rustic bread brushed with fresh tomato topped with a sweet and tangy sheep's milk cheese

JAMÓN SERRANO

18-month aged serrano ham from Salamanca

GAZPACHO DE TEMPORADO

Shooter of chilled seasonal gazpacho soup

CONO DE ESCALIVADA Y ANCHOA

A crispy cone of brik pastry filled with fire-roasted eggplant, red pepper and anchovy butter and topped with anchovy and chive

Second Course

PIMIENTOS DEL PIQUILLO RELLENOS DE QUESO DE CABRA Y SETAS

Seared piquillo peppers filled with goat cheese and seasonal mushrooms

PATATAS BRAVAS*

A Jaleo favorite! Potatoes with spicy tomato sauce and alioli

Third Course

POLLO AL AJILLO Y AJO NEGRO

Grilled chicken thigh, ajillo sauce and black garlic

GAMBAS AL AJILLO*

The very, very famous tapa of shrimp sautéed with garlic

MANZANA CON HINOJO Y QUESO MANCHEGO

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

PAELLA DE VERDURAS

A traditional paella of seasonal vegetables

Desserts

CHURROS CON CHOCOLATE

Our soft and crunchy churros with a rich dark chocolate sauce

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JALEO LAS VEGAS SEATED DINNER MENU

Menu Additions | Pricing per person

SELECCIÓN DE IBÉRICOS POR JOSÉ \$9

José's selection of Spanish cured meats

SELECCIÓN DE QUESOS POR JOSÉ \$8

José's selection of Spanish Cheeses

JAMÓN IBÉRICO DE BELLOTA \$40 PER OUNCE

Hand-carved, cured ham from the legendary, acorn-fed, black-footed ibérico pigs of Spain

CONO SALMÓN CRUDO* \$6 EACH

Salmon tartar cone with smoked trout roe

PIMIENTOS DEL PIQUILLO RELLENOS DE QUESO DE CABRA Y SETAS \$7 EACH

Seared piquillo peppers filled with goat cheese and seasonal mushrooms

DÁTILES RELLENOS \$6 2 EACH

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce

PATATAS BRAVAS* \$5

A Jaleo favorite with spicy tomato sauce and aioli

POLLO AL AJILLO Y AJO NEGRO \$7

Grilled chicken thigh, ajillo sauce and black garlic

MINI PEPITO DE IBÉRICO* \$9 EACH

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

LOMO DE BUEY EN ESCABECHE* \$25

10oz boneless Creekstone Farm prime Angus strip loin. Served with an escabeche of confit green onion and garlic

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JALEO LAS VEGAS TRAY PASS MENU

Classic | \$75 per person

MONTADITO CON JAMÓN Y QUESO

Toasted slices of rustic bread brushed with fresh tomato, Manchego cheese and jamón serrano

CONO SALMÓN CRUDO*

Salmon tartar cone with smoked trout roe

GAZPACHO DE TEMPERADO

Shooter of seasonal chilled gazpacho soup

GILDAS

The "very first Spanish tapa"; Manzanilla olive, anchovy and piparra pepper

BUÑUELOS DE BACALAO

Fried cod and potato fritters with honey aioli

CROQUETAS DE POLLO

Traditional chicken fritters

ENDIBIAS CON QUESO DE CABRA YA NARANJAS

Endives, goat cheese, oranges and almonds



JALEO LAS VEGAS TRAY PASS MENU

Experience | \$100 per person

MONTADITO CON JAMÓN Y QUESO

Toasted slices of rustic bread brushed with fresh tomato, Manchego cheese and jamón serrano

CONO SALMÓN CRUDO*

Salmon tartar cone with smoked trout roe

DÁTILES RELLENOS

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce

CROQUETAS DE POLLO

Traditional chicken fritters

BUÑUELOS DE BACALAO

Fried cod and potato fritters with honey aioli

ENDIBIAS CON QUESO DE CABRA YA NARANJAS

Endives, goat cheese, oranges and almonds

BIKINI*

Grilled cheese José's way with serrano ham and Manchego cheese

ACEITUNAS 'FERRAN ADRIÁ

'Ferran Adriá' liquid olives



JALEO LAS VEGAS TRAY PASS MENU

José's Way | \$125 per person

MONTADITO CON JAMÓN Y QUESO

Toasted slices of rustic bread brushed with fresh tomato, Manchego cheese and jamón serrano

CONO DE SOBRASADA*

Soft Spanish chorizo with goat cheese and honey comb

ACEITUNAS 'FERRAN ADRIÀ'

'Ferran Adrià' liquid olives

CROQUETAS DE JAMÓN

Traditional Spanish fritters made with jamón Ibérico

ENDIBIAS CON QUESO DE CABRA YA NARANJAS

Endives, goat cheese, oranges and almonds

JOSÉ'S TACO*

Jamón ibérico de bellota with caviar

BIKINI*

Grilled cheese José's way with serrano ham and Manchego cheese

DÁTILES RELLENOS

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce

PULPO Á LA PARILLA

Grilled octopus with onion cream, chile-garlic dressing and confit tomatoes

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JALEO LAS VEGAS TRAY PASS MENU

Beverage Packages | Pricing per person

HOSTED HOUSE RED AND WHITE SPANISH WINES + BEER AND SODAS

\$65 FOR 2 HOURS

Our beverage team will select red and white Spanish wines to pair appropriately with your menu; beer and non-alcoholic sodas also included

HOSTED ALL-INCLUSIVE BEVERAGES

\$95 FOR 2 HOURS

Our beverage team will select red and white Spanish wines to pair appropriately with your menu as well as offer Jaleo's Specialty Cocktails and Specialty Gin & Tonics, standard cocktails, beer, sangria and sodas. Included liquor caps at \$25 per pour.

SANGRÍA DE VINO TINTO

\$50 for two hours, \$16 for two hours (added to one of the above packages)

Our famous version of red wine sangria

PORRÓNES

\$25 per porrónes of Clara

\$60 per porrónes of Cava

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

JOSÉ'S GIN & TONIC

\$20 each

The best gin and tonic you'll ever have!

The perfect beginning or ending to your evening (well both, really!)



JALEO LAS VEGAS SPECIAL EVENTS

Paella Cooking Class | Pricing per person

ROLL UP YOUR SLEEVES AND LEARN HOW TO MAKE THE CLASSIC RICE DISH WITH A HANDS-ON, INTERACTIVE CLASS LED BY JALEO CHEFS.

CHOOSE ONE OF DELICIOUS PAELLAS BELOW, AND YOUR CHOICE OF SPANISH TAPAS PACKAGE TO ENJOY DURING AND AFTER THE CLASS.

PAELLAS:

\$320 PAELLA VALENCIANA 'RAFAEL VIDAL'

A true classic of chicken, rabbit and green bean

\$225 ARROZ DE VERDURAS DE TEMPORADA

A traditional arroz of seasonal vegetables

\$335 ARROZ A BANDA COM GAMBAS

Literally meaning 'rice apart from shrimp,' made with U-8 Gulf shrimp

THE CLASSIC | \$75 PER PERSON

PAN CON TOMATE Y MANCHEGO

Toasted slices of rustic bread brushed with fresh tomato and Manchego cheese

ENDIBIAS CON QUESO DE CABRA Y NARANJAS

Endives, goat cheese, oranges and almonds

CONO SALMÓN CRUDO*

Salmon tartar cone with smoked trout roe

CROQUETAS DE POLLO

Traditional chicken fritters

SANGRIA

Our famous version of red wine sangria

CLARA PORRÓN

Our traditional Spanish drinking pitchers to share filled with Clara

JOSÉ'S WAY | \$125 PER PERSON

CONO SALMÓN CRUDO*

Salmon tartar cone with smoked trout roe

ACEITUNAS 'FERRAN ADRIÀ'

'Ferran Adrià' liquid olives

JOSÉ'S TACO*

Jamón ibérico de bellota with caviar

MINI PEPITO DE IBÉRICO*

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

BIKINI*

Grilled cheese José's way with serrano ham and Manchego cheese

JOSÉ'S GIN & TONIC

The best gin and tonic you'll ever have!

CLARA PORRÓN

Our traditional Spanish drinking pitchers to share filled with Clara

ESTRELLA BEER

AVAILABLE BETWEEN 5 PM – 6PM, MONDAY – THURSDAY, FOR GROUPS OF 6 TO 12 PEOPLE*. SIX GUESTS MINIMUM. RESERVATIONS MUST BE MADE AT LEAST 2 WEEKS IN ADVANCE.

*WE CAN ACCOMMODATE UP TO 20 PEOPLE IF THE PARTY CAN BE SPLIT INTO TWO GROUPS.



JALEO LAS VEGAS BUYOUT MENUS

Station Packages | Pricing per station

JAMÓN CARVING STATION W/JOSÉ'S TACO

\$3,000

José's Taco*

Jamón ibérico de bellota with Royal Osetra caviar

Jamón ibérico de bellota Fermin - hand carved

Dry-cured ham from the legendary free-range, acorn-fed, ibérico pigs of Spain

GIN & TONICS

\$1,500 (bar set-up and labor – drinks charged on consumption)

Ultimate

José's choice of Hendrick's gin, makrut leaf, juniper, lemon, lime

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint

"CONE ZONE"

\$1,000

Cono de sobrasada y queso

Cone of soft Spanish chorizo, goat cheese, and local honey

Cono salmón crudo*

Salmon tartar cone with smoked trout roe

Cono de escalivada

Cone of fire-roasted eggplant, peppers and onions with anchovy butter

"COTTON CANDY"

\$2,000

"Cotton Candy"

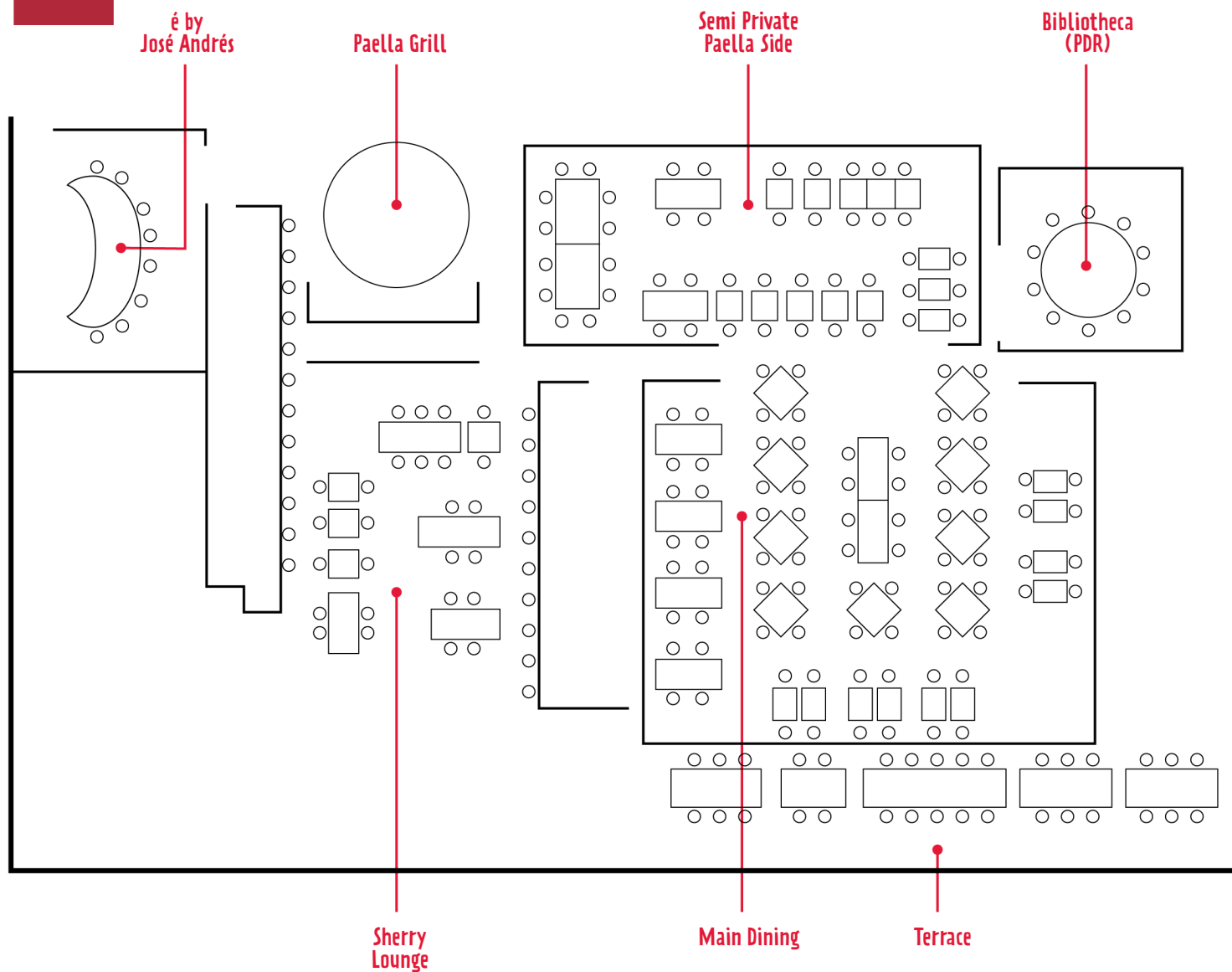
Cotton candy foie gras

PAELLA STATION

\$1,000

Arroz de pollo y setas silvestres

A traditional arroz of chicken and wild mushrooms



VENUE	SETUP	MAX CAPACITY
Restaurant Buyout	Reception	250
Restaurant Buyout	Seated	215
Main Dining	Reception	240
Main Dining	Seated	88
Sherry Lounge	Reception	45
Sherry Lounge	Seated	32
Semi-Private – Paella Side	Reception	60
Semi-Private – Paella Side	Seated	52
Terrace	Seated	40
Bibliotheca (PDR)	Seated	11

THE CONCEPT

Jaleo brings alive the spirit and flavors of Spain with a menu reflecting the rich regional diversity of classical and contemporary Spanish cuisine, under the direction of renowned chef José Andrés.

THE FLAVORS

Jaleo offers an impressive assortment of tapas, the traditional small dishes of Spain, as well as savory paellas, creative cocktails, superb sangrias and a fine selection of Spanish wines and sherries in a vibrant and comfortable atmosphere.

HOURS

Sun–Thurs: 5pm – 10pm
 Fri–Sat: 5pm – 11pm

CONTACT

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