

RESTAURANT WEEK

22 per person

Choose one from each section



Gazpacho estilo Algeciras

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

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Ensaladilla rusa*

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise

Pimientos del piquillo rellenos de queso*

Seared piquillo peppers filled with caña de cabra goat cheese

Croquetas de pollo

Traditional chicken fritters

Cebolla asada con queso Valdeón

Roasted sweet onions, pine nuts and Valdeón blue cheese

Patatas bravas*

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

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Butifarra casera con puré de patatas al aceite de oliva 'Daniel Patrick Moynihan'*

Mini grilled house-made pork sausage with olive oil mashed potatoes

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de cerdo con salsa de Valdeón

Grilled pork loin served with roasted sweet onions and a Valdeón blue cheese sauce

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

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

Helados y sorbetes caseros con 'carquiñolis

Selection of house-made ice cream or sorbets with a traditional Catalan crisp