

NEW YEAR'S EVE

CHEF JOSÉ ANDRÉS WELCOMES YOU TO CELEBRATE
NEW YEAR'S EVE AT JALEO!

TAPAS FRÍAS

Endibias con queso de cabra, clementinas y almendras

Endives with goat cheese, clementines and almonds

Ensalada de pulpo con vinagreta de tomate

Octopus salad with tomato vinaigrette

Pan de cristal

Toasted slices of uniquely crisp and ethereal bread imported from Barcelona, with crushed tomato

Surtido de quesos regionales con mermelada de albaricoque y picos

Manchego, Valdeon, and Cana de cabra cheeses with apricot marmalade

Selección de embutidos ibéricos de bellota

Selection of Spanish Ibérico de bellota charcuterie: Ibérico ham, chorizo and salchichón

Salmón crudo

Cured salmon with candied lemon, olive dressing and pine nut sauce

Ensaladilla rusa

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

José's way with Spanish trout roe

Cono de salmón crudo con huevas de trucha*

Salmon tartare and trout roe cone

Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone

Manzanas con hinojo y queso Manchego

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

Pan Escalivada

Roasted red peppers, eggplant and sweet onion with sherry dressing, served with rustic bread

Ostras 'Gin & Tonic'

Rappahannock oysters on the half shell with gin and tonic

Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives

SOPAS

Sopa de calabaza con queso de cabra

Butternut squash soup with goat cheese

Sopa de pescado 'va por ti Clemente'

Tradicional fisherman's soup made of monkfish, mussels, shrimp and clams

TAPAS CALIENTES

Clementinas a la plancha con queso de cabra

Seared clementines with goat cheese

Espinacas a la catalana

Spinach sautéed with pine nuts, raisins and apples

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce

Calamares a la romana

Fried squid with squid-ink alioli

Buñuelos de bacalao

Cod fritters with honey alioli

Patatas bravas

Fried fingerling potatoes topped with a spicy tomato sauce and alioli

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Canelones de cerdo con salsa de béchamel

Pork 'canelones' with béchamel sauce

Tortilla de patatas

Spanish potato and onion omelet

Pollo a la Catalana

Catalan style braised chicken with onions, carrots, and prunes

Arroz con setas

Creamy rice with chef-selected mushrooms and Idiazabal cheese

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese

Butifarra con pure de patatas al aceite de oliva

Grilled mini butifarra sausage served over Olive oil mashed potatoes

Solomillo con manzanas

Iberico tenderloin with apple puree and roasted apples

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Chorizo casero con salsa de Romero

House made traditional chorizo with olive oil mashed potatoes and rosemary sauce

Croquetas de pollo

Traditional chicken fritters

LARGE PLATES (ADD-ONS) & ARROCES

Paella Valenciana

A true classic of chicken, rabbit and green beans 45

Arroz Mixta

A surf-and-turf style rice 65

Presa ibérica de bellota *

Grilled boneless shoulder from the legendary acorn-fed, black-footed ibérico pigs of Spain served with piquillo confit and mashed potatoes 65

Secreto ibérico bellota con pan con tomate y salsa verde*

It's a secret! Skirt steak from the legendary black-footed ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli 60

Paletilla Iberica de Bellota

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 25

POSTRES

Flan al estilo de Mamá Marisa con espuma de crema Catalana

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

'Pan con chocolate'

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

Selección de helado

Selection of ice cream

Selección de sorbete

Selection of sorbets

Arroz con leche 'Tia Chita'

Crispy caramelized rice and creamy rice pudding with vanilla, lemon and cinnamon