



## Jaleo DC Menu

**Seated 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: potatoes with spicy tomato sauce and aioli*

#### **Gambas al ajillo**

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

#### **Empedrat de mongetes**

*Traditional Catalan bean salad with tomatoes, onions, black olives and Sherry dressing*

### Third course

#### **Lomo de buey con piquillos**

*Grilled hanger steak with confit piquillo peppers*

#### **Chorizo casero con pure de patatas al aceite de oliva**

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

#### **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*

### Dessert

#### **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 flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Seated Dinner  
Menu #2  
\$55 per person**

**First course**

**Pan de cristal con tomate**

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

**Manzanas con hinojo y queso Manchego**

*Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing*

**Croquetas de pollo**

*Traditional chicken fritters*

**Ensalada verde con queso Idiazábal**

*Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing*

**Second course**

**Empedrat de mongetes**

*Traditional Catalan bean salad with tomatoes, onions, black olives and Sherry dressing*

**Arroz cremoso de setas**

*Creamy rice with seasonal mushrooms and Idiazábal cheese*

**Escalivada catalana**

*Roasted red peppers, eggplant and sweet onions with Sherry dressing; served with toasted bread*

**'Rossejat'**

*Traditional 'paella' of toasted pasta with shrimp and calamari*

**Third course**

**Espinacas a la catalana**

*Sautéed spinach, pine nuts, raisins and apples*

**Lomo de buey con piquillos**

*Grilled hanger steak with confit piquillo peppers*

**Butifarra casera con mongetes 'Daniel Patrick Moynihan'**

*Grilled house-made pork sausage with sautéed white beans*

**Tortilla de patatas**

*Spanish omelette with potatoes and onions*

**Dessert**

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

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

**'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Jaleo Experience**  
**Seated Dinner Menu**  
**\$70 per person**

**First course**

**Surtido de tres ibéricos con pan de cristal**

*Iberico cured meats and pan de cristal*

**Cono de la serena con membrillo**

*La Serena cheese and quice paste cone*

**Cono de salmon crudo con huevas de trucha**

*Salmon tartare and trout roe cone*

**Ostras 'Gin & Tonic'**

*Oysters with lemon, gin and tonic*

**Tortilla de patatas**

*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 crispy potato*

**Croquetas de pollo**

*Traditional chicken fritters*

**Second course**

**Gambas al ajillo**

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

**Empedrat de mongetes**

*Traditional Catalan bean salad with tomatoes, onions, black olives and Sherry dressing*

**Arroz con pollo y setas silvestres**

*Rice with chicken and chef selected mushrooms*

**Third course**

**Ibérico de bellota mini hamburguesas**

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

**Espinacas a la catalana**

*Sautéed spinach, pine nuts, raisins and apples*

**Lomo de buey con piquillos**

*Grilled hanger steak with confit piquillo peppers*

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

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

**Dessert**

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

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

**'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Seated Lunch  
Menu #2  
\$25 person**

Lunch menu available until 2:30pm

**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*

**Second course**

**Gambas al ajillo**

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

**Espinacas a la catalana**

*Sautéed spinach, pine nuts, raisins and apples*

**Croquetas de pollo**

*Traditional chicken fritters*

**Chorizo casero con puré de patatas al aceite de oliva**

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

**Dessert**

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

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

**'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Seated Lunch  
Menu #2  
\$30 person**

Lunch menu available until 2:30pm

**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*

**Patatas bravas**

*A Jaleo favorite: fried potatoes with spicy tomato sauce and aioli*

**Second course**

**Gambas al ajillo**

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

**Espinacas a la catalana**

*Sautéed spinach, pine nuts, raisins and apples*

**Chorizo casero con puré de patatas al aceite de oliva**

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

**Croquetas de pollo**

*Traditional chicken fritters*

**Dessert**

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

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

**'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Seated Lunch  
Menu #3  
\$40 person**

Lunch menu available until 2:30 pm

**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: fried potatoes with spicy tomato sauce and aioli*

**Pan de cristal con tomate**

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

**Second course**

**Empedrat de mongetes**

*Traditional Catalan bean salad with tomatoes, onions, black olives and Sherry dressing*

**Gambas al ajillo**

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

**Lomo de buey con piquillos**

*Grilled hanger steak with confit piquillo peppers*

**Pollo al ajillo con salsa verde**

*Grilled marinated chicken served with parsley purée and garlic sauce*

**Chistorra envuelta en patata frita**

*Slightly spicy chorizo wrapped in crispy potato*

**Dessert**

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

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

**'Pan con chocolate'**

*Chocolate flan with caramelized bread, olive oil and brioche*

**All beverages are charged based on consumption**

**Seated Brunch  
Menu #1  
\$35 person**

Brunch menu available Saturday &  
Sunday until 2:30 pm

**First course**

**Endibias con queso de cabra y naranjas**

*Endives, goat cheese, oranges and almonds*

**Flauta de tortilla de patatas**

*A traditional sandwich with fresh tomato and Spanish omelet*

**Manzanas con hinojo y queso Manchego**

*Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing*

**Second course**

**Huevos estrellados**

*Traditional mix of fried potatoes and organic free range fried egg*

**Chorizo casero con puré de patatas al aceite de oliva**

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

**Espinacas a la catalana**

*Sautéed spinach, pine nuts, raisins and apples*

**Dessert**

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

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

**Torrijas con plátano caramelizado y espuma de ron**

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

**All beverages are charged based on consumption**

**Jaleo Experience Seated  
Brunch Menu  
\$55 person  
Add mimosa porron \$30**

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*

**Endibias con queso de cabra y naranjas**

*Endives, goat cheese, oranges and almonds*

**Second course**

**Huevos estrellados**

*Traditional mix of fried potatoes and organic free range fried eggs*

**Gambas con gabardina**

*Batter fried shrimp with caper mayonnaise*

**Croquetas de pollo**

*Traditional chicken fritters*

**Third Course**

**Espinacas a la catalana**

*Poached egg on brioche with Idiazábal cheese, jamón and spinach*

**Arroz a la cubana**

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

**Lomo de buey con huevo frito y patatas al Valdeón**

*Grilled hanger steak with organic free range fried egg, potatoes and Valdeón cheese sauce*

**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*

**All beverages are charged based on consumption**



### Embutidos

#### **Jamón ibérico de bellota Fermín**

48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain  
75 per platter (10 servings)

#### **Jamón ibérico Fermín**

36-month cured ham from the legendary, black-footed ibérico pigs of Spain  
50 per platter (10 servings)

#### **Jamón Serrano Fermín**

24-month dry-cured serrano ham  
40 per platter (10 servings)

#### **Lomo ibérico de bellota Fermín**

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 ibéricos**

60 per platter (10 servings)

#### **Selection of cheeses**

60 per platter (10 servings)

#### **Chorizo ibérico Fermín**

A slightly spicy cured acorn-fed pork sausage  
30 per platter (10 servings)

### Conos, Latas Y Mas

#### **Cono de queso Oveja con membrillo**

Queso de Oveja sheep's milk cheese and quince paste cone  
2 per piece

#### **Cono de salmón crudo con huevas de trucha**

Salmon tartare and trout roe cone  
4 per piece

#### **Erizos de mar con pipirrana**

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe  
6.5 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 .5

### ARROZ Y PAELLAS

#### **Arroz de pollo y setas silvestres**

Rice with chicken and chef selected mushrooms  
8 per person

#### **Arroz de setas y verduras**

Vegan rice with seasonal mushrooms and vegetables  
7 per person

#### **Arroz a banda con gambas**

Literally meaning, "rice apart from shrimp," made with shrimp and calamari  
9 per person

#### **Paella Valenciana**

A classic, chicken, rabbit and green beans  
11 per person

#### **Arroz de costillas de cerdo Ibérico de bellota**

Made with the famous Ibérico de bellota pork ribs  
10 per person

## Cocktail Canapés

### Stationary Items

#### **Endibias con queso de cabra y naranjas**

*Endives with goat cheese, oranges and almonds*  
2 per piece

#### **Pan con tomate y jamón Serrano**

*Toasted slices of rustic bread brushed with fresh tomatoes with thinly sliced 18 month Serrano ham*  
3.5 per person

#### **Pan con tomate y Manchego**

*Toasted slices of rustic bread brushed with fresh tomatoes with Manchego cheese*  
3 per person

#### **Tortilla de patatas**

*Spanish omelet with potatoes and onions*  
2 per piece

#### **Cebolla asada con queso Valdeón**

*Roasted sweet onions, 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)

#### **Ensalada verde con queso Idiazábal**

*Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing*  
35 per platter (10 servings)

#### **Manzanas con hinojo y queso Manchego**

*Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing*  
30 per platter (10 servings)

#### **Flauta de jamón ibérico Fermín**

*Flauta bread brushed with tomato and extra virgin olive oil, topped with cured ham from the legendary acorn-fed ibérico pigs of Spain*  
3.5 per piece

### Passed Items

#### **Chupito de Gazpacho estilo Algeciras**

*Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread*  
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*  
2.50 per piece

#### **Aceitunas 'Ferran Adrià'**

*'Ferran Adrià' liquid olives*  
1.5 per piece

#### **Buñuelos de bacalao**

*Fried cod and potato fritters with honey alioli*  
1.75 per person

#### **Croquetas de jamón**

*Cured ibérico ham fritters*  
2.5 per piece

#### **Patatas bravas**

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

#### **Puntillitas fritas**

*Fried baby squid*  
4 per piece

#### **Flan al estilo tradicional de mamá Marisa con espuma de crema**

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

## Beverage Packages

### 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**

*Juices, specialty coffee drinks (espresso, cappuccino, café con leche), hot tea, limonada*  
10 per person

#### **House Wine, Beer and House Made Red Wine Sangria**

*House selection of Spanish wine (1 red & 1 white selection), draught beer and red wine sangria with brandy, lemon juice and apples*  
30 per person

#### **House Wine, Beer, House Made Red Wine Sangria and Liquor**

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

#### **Premium Wine, Beer and Liquor**

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

### Beverage 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*  
35 per person- 75 per person

#### **Sherry Flight**

*Sommelier selected sherry flights*  
25 per person-50 per person

#### **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

#### **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 an edible treat wrapped for the occasion*

40 per person