



## Jaleo Crystal City Menu

**Dinner Menu #1**  
**\$40 per person**

### First course

**Endibias con queso de cabra y naranjas**

Endives with goat cheese, oranges and almonds

**Pan con tomate**

Toasted slices of rustic bread brushed with fresh tomatoes

**Queso Manchego Pasamontes**

A traditional raw Manchego cheese paired with compressed apples in moscatel

**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 mushrooms with garlic

**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 rustic 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 Fermín**

Cured acorn-fed pork sausage

Second course

**Setas al ajillo**

Sautéed mushrooms with garlic

**Trigueros con romesco**

Grilled asparagus with romesco sauce

**Vieiras con puré de Calabaza**

Seared scallops with butternut squash purée

Third course

**Espinacas a la catalane**

Sautéed spinach, pine nuts, raisins and apples

**Coliflor salteadas con aceitunas y dátiles**

Sautéed cauliflower with dates and olives

**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 mushrooms with garlic

**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)

**Ibérico de bellota mini hamburguesa**

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

**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 con tomate**

Toasted slices of rustic bread brushed with fresh tomato

**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 con tomate**

Toasted slices of rustic bread brushed with fresh tomato

Second course

**Setas al ajillo**

Sautéed mushrooms with garlic

**Gambas al ajillo**

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

**Salmon con Pisto**

Seared salmon with traditional stewed vegetables

**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

**Huevo Pochado con Idiazábal jamón y espinacas**

Poached egg on brioche with Idiazabal cheese, jamón and spinach

**Tortitas de aceite de oliva**

Pancakes made with Spanish extra virgin olive oil served with honey

**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

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

Sweet-soaked Spanish toast with caramelized bananas and rum whipped 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 de cristal con tomate y sardinas José Andrés**

Toasted cristal bread with fresh tomato and José Andrés Spanish sardines in olive oil

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

### Stationery 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 and mushrooms  
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  
1.5 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 per piece

#### **Aceitunas 'Ferran Adrià'**

'Ferran Adrià' liquid olives  
2 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  
1.5 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

#### **Jamón ibérico de bellota Fermin**

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

75 per platter (10 servings)

#### **Jamón ibérico Fermin**

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

50 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 atún**

Tuna tartare cone

5 per price

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

Salmon tartare and trout roe cone

4 per price

#### **Ostras 'Gin & Tonic'**

Oysters with lemon, gin and tonic

3 per price

#### **Ibérico de bellota mini hamburguesas**

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

7 per price

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

8 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

