CHEF JOSÉ ANDRÉS WELCOMES YOU TO CELEBRATE

NEW YEAR'S EVE AT JALEO!

TAPAS FRÍAS

Surtido de quesos regionales con albaricoques y picos
Traditional regional Spanish cheeses with apricot marmalade

Selecciones de embutidos
Selection of ibérico de bellota, jamón serrano, chorizo, salchichón

Enslalada de pulpo con vinagreta de tomate
Octopus salad with tomato vinaigrette

Endibias con queso de cabra, naranja y almendras
Endives with goat cheese, oranges and almonds

Erizos con pipirrana
Sea urchin with trout roe, green pepper, tomato and cucumber

Ostras con escabeche
Rappahannock oysters on the half shell with escabeche sauce

Aceitunas 'Ferran Adrià'
Ferran Adrià liquid olives

Ensalada de remolacha
Beet salad with Valdeón blue cheese, oranges, pistachios and Sherry dressing

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

Cono de queso de cabra con tomate
Goat cheese with tomato jam

Cono de salmón crudo con huevas de trucha
Salmon tartare and trout roe cone

Escalivada catalana
Roasted red pepper, eggplant and sweet onion with olive oil and Sherry vinegar

Ensalada de aguacate con mojo verde y queso de cabra
Salmon tartar cone with trout roe

Ensalada de gambas con salsa rosa
Chilled shrimp salad with a brandy cocktail sauce

Empedrat de monegetes con atun
White bean salad with Spanish preserved tuna

SOPAS

Sopa de pescado y marsicos
Basque-style fisherman soup with scallops and shrimps

Sopa de calabaza con vieiras y queso de cabra
Purée of pumpkin soup with scallops and Pipe Dreams Farm goat cheese

TAPAS CALIENTES

Patatas bravas
Fried fingerling potatoes topped with a spicy tomato sauce and alioli

Croquetas de pollo
Chicken fritters

Croquetas de jamon iberico de bellota
Iberico ham fritters

Buñuelos de bacalao
Cod fritters with honey alioli

Pimientos del piquillo rellenos de queso de cabra a la plancha
Seared sweet piquillo peppers stuffed with goat cheese

Setas al ajillo
Organic button mushrooms sautéed with garlic, herbs and white wine

Espinacas a la catalana
Spinach sautéed with pine nuts, raisins and apples

Tortilla de patatas
Spanish potato and onion omelet

Calamares a la romana
Fried squid with alioli

Gambas al ajillo
The very, very famous tapa of shrimp sautéed with garlic

Merluza con vinagreta de ajos y romeros
Sea bass with a rosemary and garlic dressing

Salmon con pisto manchego
Seared salmon with a tomato- vegetable stew

Canelones tradicionales con salsa de béchamel y trufa
Pork 'canelones' with béchamel sauce

Huevo frito con caviar
Fried organic egg topped with caviar

Codorniz al romero con alioli de miel
Grilled quail with rosemary and honey alioli

Chorizo picante con puré de patatas
Spanish chorizo over mashed potatoes

Cordero a la brasa con salsa de romero
Grilled lamb T-bones with rosemary sauce

Lomo de buey
Grilled hanger steak with piquillo peppers

ARROCES

Arroz meloso de carnes
Surf and turf rice with chicken, pork rib, sausage, squid and shrimp

Arroz de mariscos
Sepia and calamari sofrito with shrimp, monkfish and mussels

POSTRES

Flan al estilo de Mamá Marisa con espuma de crema catalana
A classic Spanish custard dessert with 'espuma' of Catalan cream and oranges

Volcán de chocolate
Chocolate cake with a gooey, molten center

Churros y chocolate
Fried dough with chocolate sauce for dipping

Selecciones de sorbetes y helados
Daily selection of sorbet and ice cream