

MAGICAL DINING

35 per person

\$1 from the purchase of each Magical Dining experience will be donated to **Feed The Need Florida**.

Please choose one from each section



Traditional pan con tomate y queso manchego

Toasted slices of bread brushed with fresh tomato served with Manchego cheese

Gazpacho estilo Algeciras

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

Aceitunas marinadas con queso Manchego

Marinated Spanish olives with Manchego cheese

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

Ensalada verde

Mixed greens with cherry tomatoes, onions and olives with a sherry dressing

Cebolla Asada

Roasted sweet onions, pine nuts, and Valdeón blue cheese

Patatas Bravas*

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

Croquetas de pollo

Traditional chicken fritters

Pimientos del piquillo rellenos de queso de cabra*

Seared piquillo peppers filled with goat cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo a la brasa*

Grilled marinated chicken served with mashed potatoes and piquillos

Butifarra casera con mongetes*

Grilled pork sausage with sautéed white beans and alioli

Paella del día

Chef's selected paella of the day

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

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

Sorbete

House-made sorbet *please ask your server for our daily selection*

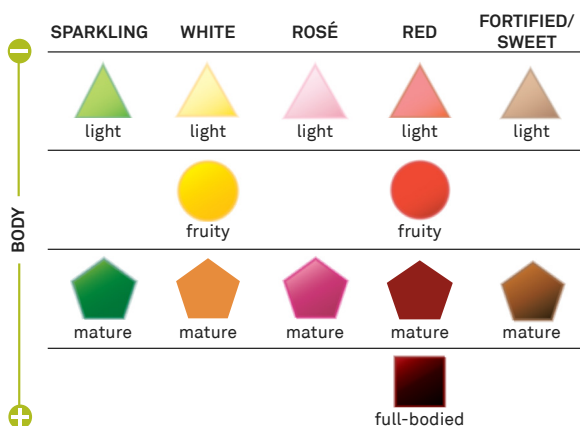
*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.

MAGICAL DINING WINE SPECIALS

\$1 from the purchase of each featured bottle of wine will be donated to **Feed The Need Florida**.

JALEO
BY JOSÉ ANDRÉS

¡SALUD! CHOOSE YOUR WINE STYLE



WINES BY THE GLASS / BY THE BOTTLE

ESPUMOSO / SPARKLING

	BTG/BTB
◆ Cuvée Jose Raventós i Blanc, Xarel·lo, Macabeo, Parellada 2015	15/56
▲ Brut Rosé Juvé y Camps, Pinot Noir NV	12/46

BLANCO / WHITE

▲ Gañeta, Hondarrabi Zuri 2017	41
▲ Blanc Selecció Can Feixes, Parellada, Macabeo, (Malvasía) 2017	12/46
● Nisia Old Vines Jorge Ordóñez, Verdejo 2017	46
● Viña Esmeralda Torres, Gewuztraminer 2017	41
● Zárate Eulogio Pomares, Albariño 2018	51
◆ Louro Rafael Palacios, Godello 2018	56

ROSADO / ROSÉ

▲ La Rosa Can Sumoi, Sumoll, (Parellada, Xarel·lo) 2018	46
▲ Hito Cepa 21, Tempranillo 2018	10/41

TINTO / RED

▲ Ultraia St. Jaques Raúl Pérez, Mencía 2017	51
● José Selección Ontañón, Tempranillo, (Blend) 2017	10/41
● Emilio Moro, Tempranillo 2018	66
● Garnacha de Fuego Breca, Garnacha 2018	31
■ Solanera Castaño, Cabernet Sauvignon (Blend) 2015	46