

RESTAURANT WEEK

35 per person

Choose one from each section



Cebolla asada con queso Valdeón

Roasted sweet onions, pine nuts and Valdeón blue cheese

Gazpacho estilo Algeciras

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

Patatas bravas*

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

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese

Croquetas de pollo

Traditional chicken fritters

Sandía con tomates

Chilled watermelon with tomatoes, goat cheese, pistachio and sherry dressing

Ensalada verde con tomates cherry, cebolla, aceitunas y pipirrana

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

Dátiles con tocino 'como hace todo el mundo'

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

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Arroz con setas

Creamy rice with chef-selected mushrooms and Idiazabal cheese

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Chorizo casero con puré de patatas al aceite de oliva

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

Salmón con coliflor y frambuesas

Seared salmon with cauliflower purée and raspberry sauce

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

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

Helados y sorbetes caseros con 'carquiñolis

Selection of house-made ice cream or sorbets with a traditional Catalan crisp

'Pan con chocolate'

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