

Seated Dinner Menu #1

\$55 per person

Each item listed will come to the table to be shared family style, there is no need to make selections in each course.



JALEO
BY JOSÉ ANDRÉS

1ST COURSE

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Escalivada catalana

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

Pan de cristal con tomate

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

2ND 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

Croquetas de pollo

Traditional chicken fritters

3RD COURSE

Lomo de buey con piquillos

Grilled hanger steak with confit piquillo peppers

Pollo con pisto y salsa de ajillo

Grilled chicken thigh with stewed vegetables and garlic sauce

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

'Pan con chocolate'

Chocolate flan with caramelized bread, olive oil and brioche

Seated Dinner Menu #2

\$65 per person

Each item listed will come to the table to be shared family style, there is no need to make selections in each course. (Except for pre-selection in third course)

JALEO

BY JOSÉ ANDRÉS

1ST COURSE

Pan de cristal con tomate y Jamón Serrano

Toasted slices of uniquely crispy and ethereal bread brushed with thinly sliced 20-month Serrano ham

Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Endibias on queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Escalivada catalana

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

2ND COURSE

Croquetas de pollo

Traditional chicken fritters

Gambas al ajillo

The very, very famous tapa of shrimp sauteed with garlic

Tortilla de patatas

Spanish omelet with potatoes and onions

3RD 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

Pre-select one of the below:

***Arroz de pollo con verduras y setas**

Paella of chicken, vegetables, and mushrooms

***Arroz a banda con gambas**

Vegan rice with season mushrooms and vegetables

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

Jaleo Experience Seated Dinner Menu

\$75 per person

Each item listed will come to the table to be shared family style, there is no need to make selections in each course. (Except for pre-selection in third course)



1ST COURSE

Surtido de tres ibéricos con pan de cristal

Ibérico cured meats and pan de cristal

Ostras al natural

Fresh oysters from local (and José's favorite) Rappahannock Oyster Company

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

2ND COURSE

Gambas al ajillo

The very, very famous tapa of shrimp sauteed with garlic

Croquetas de pollo

Traditional chicken fritters

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

3RD COURSE

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 piquillo confit

Pre-select one of the below:

***Arroz de pollo con verduras y setas**

Paella of chicken, vegetables, and mushrooms

***Arroz a banda con gambas**

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

***Arroz de setas y verduras**

Vegan rice with seasonal mushrooms and vegetables

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

Upgrade José's Way!

Available for Seated Dinner Menus Only

EMBUTITOS

Jamón ibérico paletilla bellota

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

75 per platter (10 servings)

CONOS LATAS Y MAS

Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone
3 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

8 per piece

Add Ibérico bacon .5

JAMÓN SERRANO FERMÍN

24-month dry-cured serrano ham

40 per platter (10 servings)

SELECTION OF CHEESES

60 per platter (10 servings)

ARROZ Y PAELLA

Arroz de setas y verduras

Rice with seasonal mushrooms and vegetables
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

Seated Lunch Menu #1

\$25 per person

Lunch menu available until 2:30pm

1ST 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

2ND 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

Lunch Menu #2

\$30 per person

Lunch menu available until 2:30pm

1ST 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

2ND 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

Lunch Menu #3

\$40 per person



JALEO
BY JOSÉ ANDRÉS

1ST 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

2ND COURSE

Ensalada verde con tomates, cebolla, aceitunas y piparras

Mixed greens with tomatoes, onions, olives and piparra peppers with sherry dressin

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 con pisto y salsa de ajillo

Grilled chicken thigh with stewed vegetables and garlic sauce

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard 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 Brunch Menu

\$35 per person

Brunch menu available Saturday & Sunday until 2:30 pm

1ST 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

2ND 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

Jaleo Experience

Seated Brunch Menu

\$55 per person

Brunch menu available
Saturday & Sunday until 2:30 pm

JALEO
BY JOSÉ ANDRÉS

1ST 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

2ND COURSE

Huevos estrellados

Traditional mix of fried potatoes and organic free range fried eggs

Gambas al ajillo

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

Croquetas de pollo

Traditional chicken fritters

3RD 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

Reception Menu

\$40 per person For two hours with two pieces of each item

\$60 per person For three hours with three pieces of each item

JALEO
BY JOSÉ ANDRÉS

PASSED ITEMS

Included in Reception Menu

Croquetas de pollo

Traditional chicken fritters

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, peppers and cucumbers

Pan con tomate

Toasted slices of crispy bread brushed with fresh tomato and extra virgin olive oil

Patatas bravas

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

Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions

PREMIUM ITEMS

Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives
1.5 per piece

Buñuelos de bacalao*

Fried cod and potato fritters with honey alioli
2 per piece

Chistorra envuelta en patata frita*

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli
2.5 per piece

Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone
3 per piece

Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone
4 per piece

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce
2.5 per piece

Erizos de mar con pipirrana

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe
6.5 per piece

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

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

Flauta de jamón ibérico de bellota

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

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic
2 per piece

Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed ibérico pigs of Spain
8 per piece
Add Ibérico bacon .5

Ostras al natural

Fresh oysters served by the half dozen from local (and José's) favorite Rappahannock Oyster Company
4 per piece

Pan con tomate y jamón Serrano

Toasted slices of crispy bread brushed with fresh tomato and extra virgin olive oil served with thinly sliced 18-month Serrano ham
3.5 per piece

Cocktail Canapés À La Carte

Create a Custom Cocktail Reception Menu

JALEO
BY JOSÉ ANDRÉS

Aceitunas 'Ferran Adrià'
'Ferran Adrià' liquid olives
1.5 per piece

Buñuelos de bacalao*
Fried cod and potato fritters
with honey alioli
2 per piece

Chistorra envuelta en patata frita*
Slightly spicy chorizo
wrapped in crispy potato with
membrillo alioli
2.5 per piece

Cono de mermelada de tomate y queso de cabra
Tomato marmalade and
goat cheese cone
3 per piece

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

Cebolla asada con queso Valdeón
Roasted sweet onions, pine
nuts and Valdeón blue cheese
3.5 per piece

Chupito de Gazpacho estilo Algeciras
Classic chilled Spanish
soup made with tomatoes,
cucumbers and peppers
1.5 per piece

Croquetas de pollo
Traditional chicken fritters
2 per piece

Dátiles con tocino 'como hace todo el mundo'
Fried bacon-wrapped
dates served with an
apple-mustard sauce
2.5 per piece

Endibias con queso de cabra y naranjas
Endives with goat cheese,
oranges and almonds
2 per piece

Erizos de mar con pipirrana*
Sea urchin with diced peppers,
tomatoes, cucumbers and
trout roe
6.5 per piece

Escalivada catalana
Roasted red peppers,
eggplant and sweet onions
with sherry dressing
2.5 per piece

Flan al estilo tradicional de mamá Marisa con espuma de crema Catalana
A classic Spanish custard
with 'espuma' of Catalan cream
and oranges
5 per piece

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

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

Ibérico de bellota mini hamburguesas
Spanish mini burger made
from the legendary acorn-fed
ibérico pigs of Spain
8 per piece
Add Ibérico bacon .5

Ostras al natural
Fresh oysters served by the
half dozen from local (and
José's) favorite Rappahannock
Oyster Company
4 per piece

Pan con tomate
Toasted slices of crispy bread
brushed with fresh tomato
Add Jamón Serrano Fermín 3.5 per piece
Add queso Manchego 3 per piece

Patatas bravas
A Jaleo favorite: fried
potatoes with spicy tomato
sauce and aioli
1.75 per piece

Tortilla de patatas clásica
Spanish omelet with confit
potatoes and onions
2 per piece

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
12 per person

House Wine, Beer and Sangría roja La Sueca

House selection of Spanish wine (1 red & 1 white selection), draught beer and La Sueca sangria
35 per person

House Wine, Beer, Sangría roja La Sueca and Liquor

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

Premium Wine, Beer and Liquor

Our Sommelier's selection of premium Spanish wine (1 red & 1 white selection), draught beer, La Sueca 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
40 per person - 80 per person

Sherry Flight

Sommelier selected sherry flights
30 per person - 55 per person

Jaleo Artisanal Bar Tasting

A progressive tasting of delicious wine pairings, original Jaleo cocktails, and beautiful Spanish sherry
50 per person

***Only one drink will be served at a time**

***Doubles and shots are not included in this pricing**