

# RESTAURANT WEEK



**DINNER 55**

**WINE PAIRING +45**

**Choose one from each section**

**Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds

**Gazpacho de remolacha**

Classic chilled Spanish soup made of beets, tomato, cucumber and peppers

**Cebolla asada con queso Valdeón**

Roasted sweet onions, pine nuts and Valdeón blue cheese

**Aceitunas marinadas con queso manchego**

Marinated Spanish olives and aged Manchego cheese

**Manzanilla Maruja *Bodegas Juan Piñero, Palomino Fino***



**Setas al ajillo**

Sautéed button mushrooms in a garlic and white wine sauce

**Ensaladilla Rusa**

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, green beans, olives and mayonnaise

**Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with caña de cabra goat cheese

**Croquetas de pollo**

Traditional chicken fritters

**Rippa Dorii, *Verdejo 2022***



**Patatas bravas\***

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

**Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

**Bruselas fritas con mojo rojo**

Crispy fried brussels sprouts tossed in a sauce of red chiles, garlic and sherry vinegar

**Gambas al ajillo**

The very famous tapa of shrimp sautéed with garlic

**Liquid Geography CVA, *Mencia 2022***



**Pollo con salsa verde**

Grilled chicken thigh with salsa verde and garlic sauce

**Salmón con pisto**

Seared salmon with stewed vegetables in tomato sauce

**Lomo de Cerdo con Cabrales**

Roasted sweet onion, grilled pork tenderloin, Cabrales sauce and Valdeón cheese

**Canelones de pollo y cerdo**

Rolled pasta stuffed with a creamy chicken, pork, and foie gras filling. Baked with bechamel and manchego cheese

**Coliflor salteada con aceitunas y dátiles**

Sautéed cauliflower with dates and olives

**Arrocal, *Tempranillo 2021***



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

A classic Spanish custard with 'espuma' of Catalan cream

**'Pan con chocolate'**

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

**Helados y Sorbetes**

Selection of house-made ice creams or sorbet. Ask your server for daily selection

**Lustau East India *Solera Sherry***



\*-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.

# RESTAURANT WEEK

**JALEO**  
BY JOSÉ ANDRÉS

**VINO / WINE**



## ESPUMOSO / SPARKLING

**Cava Marfil** 35  
Sparkling wine CAVA Brut

## BLANCO / WHITE

**Rippa Dori** 40  
Verdejo , RUEDA 2022

**Lagar de Costa** 50  
Albariño , RIAS BAIXAS 2023

**Avancia Old Vines Godello** 65  
Godello Old Vines, VALDEORRAS 2021

## ROSADO / ROSE

**Can Summoi** 40  
Sumoll, Penedes, 2023

## TINTO / RED

**Arrocal** 45  
Tempranillo, RIBERA DEL DUERO 2021

**A Punt** 75  
Garnacha, Carinyena, PRIORAT 2021

**Granito Caldaso Los Vidrios** 50  
Garnacha, Sierra de Gredos, Vinos de Madrid 2022

**Supernova Can'Verdura** 55  
Mantonegro, BINISSALEM-MALLORCA