

RESTAURANT WEEK



LUNCH 35

WINE PAIRING +40

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

Manzanilla Maruja Bodegas Juan Piñero, Palomino Fino



Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Patatas Bravas

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

Croquetas de pollo

Traditional chicken fritters

Rippa Dorii, Verdejo 2022



Coliflor salteada con aceitunas y dátiles

Sauteed cauliflower with dates and olives

Gambas al ajillo

The very famous tapa of shrimp sauteed with garlic

Salmón con pisto

Seared salmon with stewed vegetables in tomato sauce

Pollo con salsa verde

Grilled chicken thigh with salsa verde and garlic sauce

Liquid Geography CVA, Mencia 2022



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

A classic Spanish custard with 'espuma' of Catalan cream

Helados y Sorbetes

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

Lustau East India Solera Sherry



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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