

JALEO

BY JOSÉ ANDRÉS

JALEO CATERING

Bring a little bit of Spain
to your next meeting or offsite event.

**QUESTIONS?
PLEASE CONTACT OUR EVENTS TEAM:**

events.dc@jaleo.com

JALEO

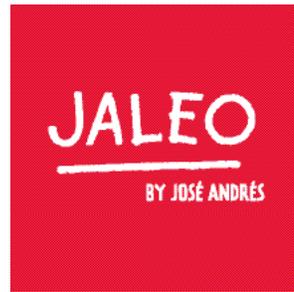
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SANDWICH BOXES & PLATTER

INDIVIDUAL LUNCH BOXES

\$15 per person

Available for groups of 10 or less
Each box includes one sandwich and one side



SANDWICHES

choose one per box

Flauta de jamon serrano

Serrano ham, fresh grated tomato

Flauta de queso Manchego

Manchego cheese, fresh grated tomato

Flauta de chorizo

Chorizo ibérico de bellota, fresh grated tomato

Flauta de Salchichón

Salchichón ibérico de bellota, fresh grated tomato

'JLT'

Jamon ibérico, lettuce, tomato, Manchego cheese and mayonnaise on a fresh brioche

PREMIUM SANDWICHES

+\$5 per person

Futbol club Barcelona

Thinly sliced chicken and fried chicken breast, bacon, lettuce, tomato, Piparra peppers and mustard-mayonnaise

Flauta de vegetales

Roasted peppers, onion, spinach and Manchego cheese on ciabatta bread, served with romesco

Bocata de Cordero

Marinated lamb with black olive, tomato, mint and garlic alioli

SIDES

choose one per box

José Andrés Chips

These chips have only three amazing ingredients: potatoes, extra virgin olive oil and Himalayan pink salt. The potatoes are slow-fried, then sprinkled lightly with salt and packaged in an innovative bag designed to deliver the chip to you fresh and satisfyingly crunchy

Ensalada verde

Leafy greens, cucumber, tomato, bell pepper, piparra peppers, sherry dressing

Gazpacho - 8 oz. bottle

Seasonal chilled Spanish soup made with tomatoes, cucumbers and peppers

LUNCH PLATTERS

Each tray serves 15 people

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SANDWICHES

Flauta de jamon serrano

\$145 per tray

Serrano ham, fresh grated tomato

Flauta de queso Manchego

\$85 per tray

Manchego cheese, fresh grated tomato

Flauta de chorizo

\$135 per tray

Chorizo ibérico de bellota, fresh grated tomato

Flauta de Salchichón

\$120 per tray

Salchichón ibérico de bellota, fresh grated tomato

PREMIUM SANDWICHES

Futbol club Barcelona

\$225 per tray

Thinly sliced chicken and fried chicken breast, bacon, lettuce, tomato, Piparra peppers and mustard-mayonnaise

Bocata de vegetales

\$210 per tray

Roasted peppers, onion, spinach and Manchego cheese on ciabatta bread, served with romesco

Bocata de Cordero

\$240 per tray

Marinated lamb with black olive, tomato, mint

SIDES

José Andrés Chips

\$5 per bag

These chips have only three amazing ingredients: potatoes, extra virgin olive oil and Himalayan pink salt.

Gazpacho - 8 oz. bottle

\$10 per bottle

Seasonal chilled Spanish soup made with tomatoes, cucumbers and peppers

SOPAS Y ENSALADAS

Gazpacho

\$10 per 8oz bottle

Seasonal classic chilled Spanish soup made with beets, tomatoes, cucumbers and peppers

Ensaladilla Rusa

\$65 per tray

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

Manzanas con hinojo y queso Manchego

\$70 per tray

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

Ensalada campera

\$85 per tray

Salad of conserved tuna, fingerling potatoes, green beans, onions, tomatoes, capers and hard-boiled eggs with sherry dressing

Ensalada verde

\$72 per tray

Leafy greens, cucumber, tomato, bell pepper, piparra peppers, sherry dressing

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JALEO ON THE GO!

Jaleo On The Go!

Bring your favorite Jaleo dishes to your next off site event with these large format platters.

Each tray serves 15 people

BUEN PROVENCHO!

Aceitunas marinadas con queso manchego **\$50 per tray**

Marinated Spanish olives and aged Manchego cheese

Pan de cristal con tomate **\$75 per tray**

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

EMBUTIDOS

Paletilla Ibérica de bellota **\$165 per tray**

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

Jamón Serrano Fermín **\$90 per tray**

20-month cured Spanish Serrano ham from Salamanca

Salchichón Ibérico de bellota **\$85 per tray**

Cured acorn-fed pork sausage

Chorizo Ibérico de bellota **\$95 per tray**

Cured pork chorizo from the legendary free range, acorn-fed, black-footed Ibérico pigs of Spain

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QUESOS

Plato de queso Manchego Pasamontes **\$150 per tray**

Raw sheep's milk cheese. Nutty with a tangy, lingering flavor

Caña de cabra **\$175 per tray**

(Murcia) A soft, semi-sweet goat's milk cheese

Idiazabal **\$165 per tray**

(D.O. Idiazabal) A sharp, smoky raw sheep's milk cheese

Payoyo **\$140 per tray**

(D.O. Cadiz) A goats milk cheese from the Payoyo goats of southern Spain

Rey Silo Rojo **\$200 per tray**

(D.O. Asturias) A bold and spicy raw cow's milk cheese with pimentón, paired with almonds and orange marmalade

Rey Silo Blanco **\$200 per tray**

(D.O. Asturias) An intensely-flavored cow's milk cheese paired with membrillo (quince paste) and rosemary

Rey Silo Massimo **\$210 per tray**

(D.O. Asturias) A unique variety of Rey Silo aged in apple must left over from the cider-making process

Queso Mamá Marisa (D.O. Asturias) **\$350 per tray**

Award winning raw milk blue cheese named after José's mother.

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Ensaladilla Rusa

\$65 per tray

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

Manzanas con hinojo y queso Manchego

\$70 per tray

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

Ensalada campera

\$85 per tray

Salad of conserved tuna, fingerling potatoes, green beans, onions, tomatoes, capers and hard-boiled eggs with sherry dressing

Ensalada verde

\$72 per tray

Leafy greens, cucumber, tomato, bell pepper, piparra peppers, sherry dressing

Ensalada remolacha

\$80 per tray

Red beet salad with citrus, pistachos and Mama Marisa cheese

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VEDURAS

Endibias con queso de cabra y naranjas

\$55 per tray

Endives, goat cheese, oranges and almonds

Espinacas a la Catalana

\$75 per tray

Sautéed spinach, pine nuts, raisins, apricot and apples

Tortilla de patatas clásica

\$65 per tray

Spanish omelet with confit potatoes and onions

Escalivada

\$60 per tray

Roasted red pepper, onion and eggplant with sherry dressing

FRITURAS

Croquetas de pollo

\$70 per tray

Traditional chicken fritters

Buñuelos de bacalao*

\$65 per tray

Fried cod and potato fritters with honey alioli

Patatas bravas*

\$65 per tray

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

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PESCASOS Y CARNES

Salmón a la plancha con romesco, espinacas, olivas, tomates y almendra

\$100 per tray

Atlantic salmon with romesco, spinach, olives, tomatoes and almonds

Pollo con pisto

\$85 per tray

Grilled marinated chicken thigh with stewed vegetables and garlic sauce

Carne asada con piquillos*

\$105 per tray

Grilled hanger steak with confit piquillo peppers

Butifarra casera con mongetes*

\$70 per tray

Grilled house-made pork sausage with sautéed white beans

Chorizo casero a la sidra con puré de patatas y aceite de olivia

\$80 per tray

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

Secreto Ibérico de bellota

\$350 per tray

It's a secret! skirt steak from the legendary black-footed Iberian pigs of Spain served with toasted tomato bread, mojo verde and alioli

Txuletón asado

\$700 per tray

25 day dry-aged prime bone-in ribeye

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PAELLAS

each pan serves 4-6 people

Arroz Ibérico de montaña

\$90 per pan

Ibérico rice, with acorn iberico pork, Ibérico sausage and porcini mushrooms

Arroz de setas y verduras

\$66 per pan

Vegan rice with seasonal mushrooms and vegetables

Arroz de pollo con verduras y setas*

\$72 per pan

Paella of chicken, vegetables and mushrooms

Arroz a banda con gambas

\$81 per pan

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

Arroz con txuletón

\$160 per pan

Paella of seasonal mushrooms and vegetables, pearl onions, and topped with a grilled 25 day-aged prime bone in ribeye