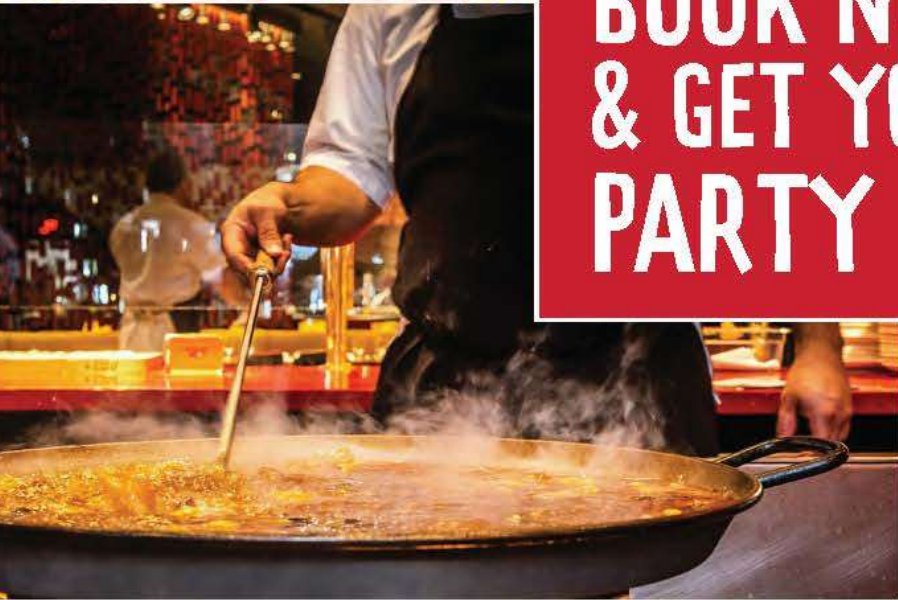


# JALEO

BY JOSÉ ANDRÉS



**BOOK NOW  
& GET YOUR  
PARTY ON**



Contact Ryan Foster at [ryan.foster@joseandres.com](mailto:ryan.foster@joseandres.com) for event booking information.  
Disney Springs ® | 1482 East Buena Vista Drive, Orlando, FL 32830



# About Chef José Andrés

Twice named to Time's "100 Most Influential People" list and awarded "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation, Chef José Andrés is an internationally- recognized culinary innovator, New York Times bestselling author, educator, television personality, humanitarian, chef/owner of ThinkFoodGroup and founder of World Central Kitchen.

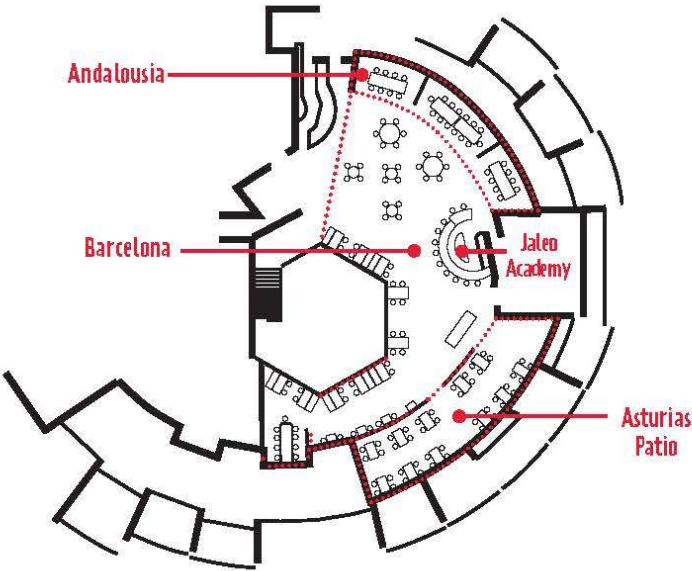
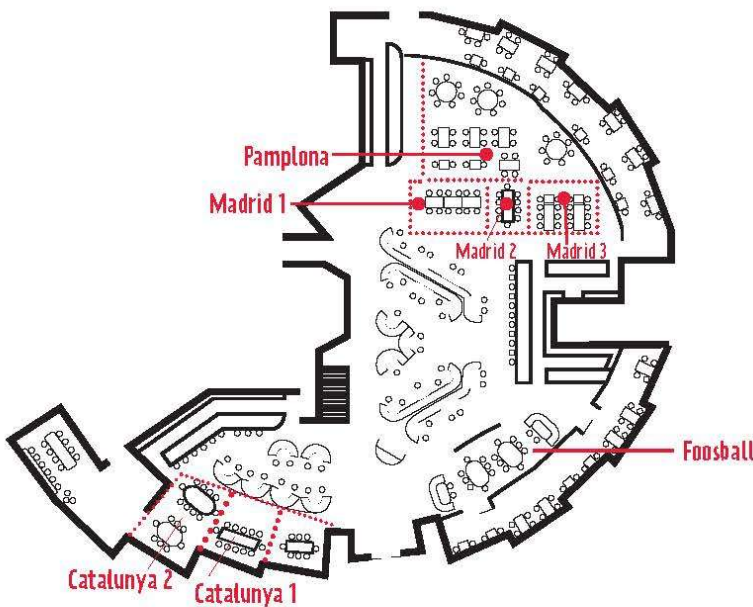
A pioneer of Spanish tapas in America, he is known for his avant-garde cuisine and award-winning group of more than 30 restaurants, including the two Michelin-starred minibar by José Andrés.

## THE FLAVORS

Jaleo offers an impressive assortment of tapas, the traditional small dishes of Spain, as well as savory paellas, creative cocktails, authentic sangrias and a fine selection of Spanish wines and sherries in a vibrant and comfortable atmosphere.

## THE CONCEPT

Jaleo brings alive the spirit and flavors of Spain with a menu reflecting the rich regional diversity of classical and contemporary Spanish cuisine, under the direction of renowned chef José Andrés.



| FIRST LEVEL VENUES | SEATED CAPACITY |
|--------------------|-----------------|
| Pamplona           | 52              |
| Madrid 1           | 12              |
| Madrid 2           | 10              |
| Madrid 3           | 16              |
| Foosball Lounge    | 32              |
| Catalunya 1        | 14              |
| Catalunya 2        | 20              |

**Whole Restaurant Buyout**  
**Seated-400**  
**Reception-675**

| SECOND LEVEL VENUES | SETUP     | CAPACITY |
|---------------------|-----------|----------|
| Andalusia           | Seated    | 32       |
| Andalusia+Barcelona | Seated    | 80       |
| Andalusia+Barcelona | Reception | 100      |
| Asturias Patio      | Seated    | 45       |
| Second Level Buyout | Seated    | 123      |
| Second Level Buyout | Reception | 145      |



# JALEO DISNEY SPRINGS SEATED DINNER MENUS

Jaleo | \$90 per person

## First Course

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### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### CURED HAM SHOULDER FROM ACORN-FED, BLACK-FOOTED PIGS OF SPAIN

Paletilla Iberica de Bellota

### SHEEPS MILK CHEESE

Queso Manchego

## Second Course

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### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### ENDIVES WITH GOAT CHEESE, ORANGES, AND ALMONDS

Endivias con Queso de Cabra y Naranjas

### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

## Third Course

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### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

### GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

## Desserts

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### CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### CHOCOLATE CUSTARD WITH CARMELIZED BREAD, OLIVE OIL, AND BRIOCHE ICE CREAM

Pan con Chocolate

\*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your Sales Manager

\*\*Please note some menu items are subject to seasonality/availability.

5.5% Administrative Fee and 6.5% Sales Tax Not Included. Menus and Pricing Subject to Change.



# JALEO DISNEY SPRINGS SEATED DINNER MENUS

José | \$102 per person

## First Course

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### SELECTION OF THREE IBERICO CURED MEATS

Selección de ibéricos

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### ENDIVES WITH GOAT CHEESE, ORANGES AND ALMONDS

Endivias con Queso de Cabra Y Naranjas

### LIQUID OLIVES AND STUFFED OLIVES WITH PIQUILLO PEPPERS AND ANCHOVY

Aceitunas Modernas Y Clasicas

## Second Course

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### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### SLICED APPLE AND FENNEL SALAD WITH MANCHEGO CHEESE, WALNUTS AND SHERRY DRESSING

Manzanas con hinojo y queso Manchego

## Third Course

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### GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

### SEARED ATLANTIC SALMON WITH TRADITIONAL STEWED VEGETABLES

Salmon con Pisto

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

## Desserts

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### CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### BASQUE GOAT CHEESECAKE

Tarta de Queso Vasca

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# JALEO DISNEY SPRINGS SEATED DINNER MENUS

**Tour de Espana | \$155 per person**

## First Course

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### **SALMON TARTARE AND TROUT ROE CONE**

Cono De Salmón Crudo Con Huevas De Trucha

### **QUINCE MARMALADE, GOAT CHEESE AND WALNUT DUST CONE**

Cono De Queso De Cabra Con Membrillo Y Nueces

### **CLASSIC CHILLED SPANISH SOUP WITH TOMATOES, CUCUMBERS, AND PEPPERS**

Gazpacho De Tomate estilo Algeciras (Beet Gazpacho in Fall and Winter)

### **LIQUID OLIVES AND STUFFED OLIVES WITH PIQUILLO PEPPERS AND ANCHOVY**

Aceitunas Modernas Y Clasicas

## Second Course

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### **TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO**

Pan de Cristal Con Tomato

### **SHEEPS MILK CHEESE**

Queso Manchego

### **ENDIVES WITH GOAT CHEESE, ORANGES AND ALMONDS**

Endivias con Queso de Cabra Y Naranjas

## Third Course

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### **GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS**

Carne Asada Con Piquillos

### **TRADITIONAL CHICKEN FRITTERS**

Croquetas de Pollo

### **SEARED PIQUILLO PEPPERS FILLED WITH GOAT CHEESE**

Pimientos Del Piquillo Rellenos Con Queso Caña De Cabra

## Fourth Course

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### **ACORN-FED PORK TENDERLOIN SERVED WITH SPINACH, IDIAZABAL CREAM**

Solomillo Ibérico de Bellota

### **FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI**

Patatas Bravas

## Desserts

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### **CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES**

Flan al Estilo de mama Marisa con espuma de crema catalana

### **BASQUE GOAT CHEESECAKE**

Tarta de Queso Vasca

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# JALEO DISNEY SPRINGS SEATED DINNER MENU ENHANCEMENTS

**CLASSIC CHILLED SOUP WITH TOMATOES AND VEGETABLES \$3 PER PERSON**

Gazpacho estilo Algeciras (Beet Gazpacho in Fall and Winter)

**'FERRAN ADRIÀ' LIQUID OLIVES AND STUFFED OLIVES \$5 PER PERSON**

Aceitunas Modernas y Clasicas

**QUINCE MARMALADE, GOAT CHEESE, AND WALNUT DUST \$5 PER PERSON**

Cono de Queso de Cabra con Membrillo y Nueces

**LIQUID OLIVES AND STUFFED OLIVES WITH PIQUILLO PEPPERS AND ANCHOVY**

Aceitunas Modernas Y Clasicas

**SALMON TARTARE AND TROUT ROE CONE \$6 PER PERSON**

Cono de Salmon Crudo Con Huevas De Trucha

**MINI BURGUER MADE FROM THE LEGENDARY ACORN-FED, BLACK-FOOTED PIGS, WITH PIQUILLO  
CONFIT AND IBÉRICO BACON \$12 PER PERSON**

Mini Hamburguesa Ibérica De Bellota

**SLICED APPLE & FENNEL SALAD WITH MANCHEGO, WALNUTS & SHERRY DRESSING \$4 PER PERSON**

Manzanas Con Hinojo Y Queso Manchego

**SEARED SALMON WITH STEWED VEGETABLES \$7 PER PERSON**

Pescado con pisto Manchego

**48-MONTH, HAND CARVED CURED HAM FROM THE LEGENDARY FREE RANGE, ACORN-FED, BLACK-  
FOOTED IBÉRICO PIGS OF SPAIN \$13 PER PERSON**

Jamon Iberico de bellota cortado a mano

**A SELECTION OF 3 CURED IBÉRICO MEATS \$14 PER PERSON**

Selección de ibéricos

**SEARED PIQUILLO PEPPERS FILLED WITH GOAT CHEESE \$4 PER PERSON**

Pimientos del piquillo rellenos con queso Caña de cabra

**FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI \$6 PER PERSON**

Patatas bravas

**JOSPER-GRILLED PORK SAUSAGE SERVED WITH SAUTÉED WHITE BEANS \$5 PER PERSON**

Butifarra casera con mongetes

**GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS \$10 PER PERSON**

Carne Asada

**JOSPER GRILLED CHICKEN THIGH WITH A TRADITIONAL VEGETABLE STEW \$6 PER PERSON**

Pollo con Pisto

**SHRIMP SAUTÉED WITH GARLIC \$6 PER PERSON**

Gambas al ajillo

**CHARCOAL GRILLED OCTOPUS WITH POTATOES AND TOMATO CONFIT \$8 PER PERSON**

Pulpo A La Brasa Con Tomates Confitados

# JALEO DISNEY SPRINGS STATIONARY PAELLA SERVICE

For Groups of 15+ Guests

## Chef Attended Stations

**\*PAELLA PANS ARE DISPLAYED TABLESIDE, AND SERVES 14-16 GUESTS EACH**



### PAELLA WITH SEASONAL VEGETABLES AND MUSROOMS \$180

Arroz de setas y verduras

### PAELLA WITH CHICKEN AND CHEF-SELECTED MUSHROOM \$220

Arroz de pollo setas y verduras

### PAELLA WITH SHRIMP \$240

Arroz a Banda con Gambas

### PAELLA WITH SHRIMP, CHICKEN, PORK SAUSAGE AND CUTTLEFISH \$300

Arroz Mixto

### PAELLA WITH LOBSTER \$500

Paella Bogavante

\*Each guest will receive 4oz of Lobster meat

## INQUIRE ABOUT OUR PAELLA MASTER CLASS

**Monday - Thursday, Per Guest \$125**

**Step into Disney Springs' only open fire kitchen for a hands-on culinary experience where you will learn to craft the art of "paella" a very cultural (and delicious!) rice dish from Spain.**

**Be guided by talented chefs as you stir the pans, feel the heat and bring your paella to life. While you cook, enjoy passed plates and Spanish favorites like Chicken Fritters and Tomato Bread. After cooking, sit down to enjoy the dish you created —paired with additional Spanish bites, refreshing endless "La Sueca" red sangria, non alcoholic refreshments and a delectable dessert.**

**Do not miss this unforgettable and one-of-a-kind experience!**

**\*For Groups of 12 to 24 guests**



Liquid Olives



Mini Hamburguesa Ibérica De Bellota



Flan al Estilo de mama Marisa



Endivias con Queso de Cabra Y Naranjas



Pan de Cristal Con Tomate y Jamón



Cono De Salmón Crudo



# JALEO DISNEY SPRINGS RECEPTION MENU

Jaleo | \$100 per person

*Required for Groups of 150+ Guests*

## Passed Course

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### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### ENDIVES WITH GOAT CHEESE, ORANGES, AND ALMONDS

Endivias con Queso de Cabra y Naranjas

### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

### TOASTED SLICES OF CRISPY BREAD, BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

## Stationed Course

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### SELECTION OF THREE IBERICO

Selección de ibéricos

### CHEF'S SELECTION OF THREE CHEESES

A selection of three cheeses

## Chef Attended Station

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### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

### POLLO CON PISTO MANCHEGO

Josper grilled Bell & Evans chicken thigh

## Desserts

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### TRADITIONAL SPANISH RICE PUDDING

Arroz con Leche

### CHOCOLATE CUSTARD WITH CARMELIZED BREAD, OLIVE OIL, AND Brioche Ice Cream

Pan con Chocolate

\*Chef Attendant Fee of \$160 per 100 Guests

\*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 the person booking your party.

\*\*Please note some menu items are subject to seasonality/availability.



# JALEO DISNEY SPRINGS RECEPTION MENU

Jose | \$140 per person

*Required for Groups of 150+ Guests*

## Passed Course

---

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### ENDIVES WITH GOAT CHEESE, ORANGES AND ALMONDS

Endivias con Queso de Cabra Y Naranjas

### SALMON TARTARE AND TROUT ROE CONE

Cono de Salmon Crudo con Huevas de Trucha

### VERY FAMOUS TAPA OF SKEWERED SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

## Stationed Course

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### CHEF'S SELECTION OF CHEESE WITH FRUIT AND IBERICO CURED MEAT

Selección del Chef de Quesos con Fruta y Embutido Ibérico

### MIXED GREENS WITH CHERRY TOMATOES, ONIONS AND OLIVES WITH SHERRY DRESSING

Ensalada verde

## Paella Station

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### CHOOSE FROM:

#### PAELLA WITH SEASONAL VEGETABLES AND MUSROOMS

Arroz de setas y verduras

#### PAELLA WITH CHICKEN AND CHEF-SELECTED MUSHROOM

Arroz de pollo setas y verduras

#### PAELLA WITH SHRIMP

Arroz a Banda con Gambas

## Chef Attended Stations

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### GRILLED PRIME FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

### SEARED ATLANTIC SALMON WITH TRADITIONAL STEWED VEGETABLES

Salmon con Pisto

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

## Desserts

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### CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### CHOCOLATE CUSTARD WITH CARAMELIZED BREAD, OLIVE OIL AND ICE CREAM

Pan con Chocolate

\*Chef Attendant Fee of \$160 per 100 Guests. Additional and/or Upgrades for Paellas will incur additional cost.

\*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 the person booking your party.

\*\*Please note some menu items are subject to seasonality/availability.



# JALEO DISNEY SPRINGS TRAY PASS ITEMS FOR RECEPTIONS

## Passed Items

Per person  
Minimum 50 to an Order

**TOASTED SLICES OF ETHERIAL BREAD WITH FRESH TOMATO, & OLIVE OIL \$2**

ADD MANCHEGO CHEESE (+\$2.5)

ADD JAMON SERRANO (+\$2)

ADD ROASTED VEGETABLES (+\$1)

ADD ALL 3 (+\$5)

Pan de Cristal con Tomate Y Mas

**TRADITIONAL CHICKEN FRITTERS \$3**

Croquetas de Pollo

**ENDIVES, GOAT CHEESE, ORANGES AND ALMONDS \$2**

Endivias con Queso de Cabra Y Naranjas

**SKEWERED TORTILLA DE PATATAS \$1.5**

Spanish omelet with potato and onions

**QUINCE MARMALADE, GOAT CHEESE, AND WALNUT DUST \$5**

Cono de Queso de Cabra con Membrillo y Nueces

**\*SALMON TARTARE AND TROUT ROE CONE \$6**

Cono de Salmon Crudo Con Huevas De Trucha

**ROASTED PEPPER, ONION, AND EGGPLANT WITH ANCHOVIE CONE \$6**

Cono de Escalivada y anchoa

**SOBRASATTA CONE WITH GOAT CHEESE AND HONEY \$6**

Cono de Sobrasatta y Miel

**\*TUNA CONE WITH OLIVES \$6**

Cono de Atun (Gilda)

**CAULIFLOWER TART WITH ESPUMA AND BLACK TRUFFLE \$15**

Tartaletta de Cauliflower

**MINI BURGUER MADE FROM THE LEGENDARY ACORN-FED, BLACK-FOOTED PIGS, WITH PIQUILLO CONFIT AND IBÉRICO BACON \$12**

Mini Hamburguesa Ibérica De Bellota

**MINI PRESSED SANDWICH OF SERRANO HAM AND MANCHEGO CHEESE \$2.5**

Bikini De Jamón Con Queso Manchego

**SKEWERED SHRIMP SAUTÉED WITH GARLIC \$3**

Gambas al Ajillo

**FRIED POTATOES WITH SPICY TOMATO SAUCE AND AIOLI \$1.5**

Patatas Bravas

**SKEWERED CHARCOAL GRILLED OCTOPUS WITH POTATOES AND TOMATO CONFIT \$6**

Pulpo A La Brasa Con Tomates Confitados

**FRIED COD AND POTATO FRITTERS WITH HONEY ALIOLI \$3**

Buñuelos De Bacalao Con Alioli De Miel

**CHOCOLATE CUSTARD WITH CARMELIZED BREAD, OLIVE OIL AND ICE CREAM \$6**

Mini Pan con Chocolate

**TRADITIONAL SPANISH RICE PUDDING \$6**

Arroz con Leche

**CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES \$6**

Flan al Estilo de mama Marisa con espuma de crema catalana

## Desserts

\*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your Sales Manager

**5.5% Administrative Fee and 6.5% Sales Tax Not Included. Menus and Pricing Subject to Change.**



# JALEO DISNEY SPRINGS

## STATIONARY ADD-ONS FOR RECEPTIONS

**\*EACH ITEM SERVES 10 GUESTS PER ORDER**

### Salads

**SLICED APPLE AND FENNEL SALAD WITH MANCHEGO CHEESE, WALNUTS AND SHERRY DRESSING \$ 75 PER ORDER**

Manzanas con hinojo y queso Manchego

**TRADITIONAL CATALAN BEAN SALAD WITH TOMATOES, ONIONS, BLACK OLIVES AND SHERRY DRESSING \$65 PER ORDER**

Empedrat de mongetes

**MIXED GREENS WITH CHERRY TOMATOES, ONIONS AND OLIVES WITH SHERRY DRESSING \$75 PER ORDER**

Ensalada verde

**LIQUID OLIVES AND STUFFED OLIVES WITH PIQUILLO PEPPERS AND ANCHOVY**

Aceitunas Modernas Y Clasicas

### Meats & Cheeses

**CHEF'S SELECTION OF THREE IBÉRICOS (.75 lb) \$160 PER ORDER**

A selection of 3 cured ibérico meats

**CHEF'S SELECTION OF THREE CHEESES WITH FRUIT (2 lbs) \$180 PER ORDER**

A selection of three cheeses with fruit pairing

**HOUSE-MARINATED OLIVES WITH HERBS (\*Serves 50 guests) \$150 PER ORDER**

Aceitunas



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# JALEO DISNEY SPRINGS

## CHEF ATTENDED STATIONS FOR RECEPTIONS

**\*CHEF ATTENDED STATIONS WILL INCLUDE A STAFFING FEE OF \$150.00 PER STATION**

### Chef Attended Stations

#### JAMON CARVING STATION:

**48-MONTH CURED HAM FROM THE LEGENDARY FREE RANGE, ACORN-FED, BLACK-FOOTED IBERICO PIGS OF SPAIN HAND CARVED \$2500 FOR THE ENTIRE LEG**

Jamon Iberico de bellota \*Must be placed at least 14 days in advance

#### OYSTERS STATION ON ICE \$5.00 PER OYSTER

Empedrat de mongetes

#### SALMON CON PISTO MANCHEGO \$9.50

Seared salmon with traditional stewed vegetables and mojo verde

#### POLLO CON PISTO MANCHEGO \$10.50

Josper grilled Bell & Evans chicken thigh with a traditional vegetable stew

#### STEAK CARVING STATION:

**JOSPER GRILLED 45 DAY DRY AGED PRIME BEEF RIBEYE**

**\$160 PER RIBEYE, EACH IS 2 Lbs. AND SERVES 8 GUESTS 4oz/pp**

Josper grilled flat iron beef steak with confit piquillo peppers



### \* PAELLA PANS ARE DISPLAYED TABLESIDE, AND SERVES 14-16 GUESTS EACH

#### PAELLA WITH SEASONAL VEGETABLES AND MUSROOMS \$180

Arroz de setas y verduras

#### PAELLA WITH CHICKEN AND CHEF-SELECTED MUSHROOM \$220

Arroz de pollo setas y verduras

#### PAELLA WITH SHRIMP \$240

Arroz a Banda con Gambas

#### PAELLA WITH SHRIMP, CHICKEN, PORK SAUSAGE AND CUDDLEFISH \$300

Arroz Mixto

#### PAELLA WITH LOBSTER \$500

Paella Bogavante

\*Each guest will receive 4oz of Lobster meat



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# JALEO DISNEY SPRINGS BEVERAGE PACKAGES

## **Non-Alcoholic**

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ICED TEA, LEMONADE, BOTTLED WATER, SPARKLING WATER, COFFEE, HOT TEA, COKE, SPRITE, & DIET COKE

\*INCLUDED WITH CALL AND PREMIUM PACKAGES

(2) HOUR PACKAGE \$13.00++ PER PERSON

(3) HOUR PACKAGE \$15.00++ PER PERSON

(4) HOUR PACKAGE \$17.00++ PER PERSON

## **House Beverage Package**

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HOUSE SELECTION OF SPANISH WINE (1 RED & 1 WHITE), ALL DRAFT BEER AND RED SANGRIA

(2) HOUR PACKAGE \$45.00++ PER PERSON

(3) HOUR PACKAGE \$55.00++ PER PERSON

(4) HOUR PACKAGE \$60.00++ PER PERSON

## **Call Brand Beverage Package**

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HOUSE SELECTION OF SPANISH WINES (1 RED & 1 WHITE)

ALL DRAFT BEER, RED SANGRIA, HOUSE LIQUORS, AND NON ALCOHOLIC BEVERAGES

(2) HOUR PACKAGE \$50.00++ PER PERSON

(3) HOUR PACKAGE \$60.00++ PER PERSON

(4) HOUR PACKAGE \$70.00++ PER PERSON

## **Premium Brand Beverage Package**

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OUR SOMMELIER'S SELECTION OF PREMIUM SPANISH WINE (1 RED&1WHITE),

ALL DRAFT BEER, RED SANGRIA, PREMIUM LIQUORS, AND NON ALCOHOLIC BEVERAGES

(2) HOUR PACKAGE \$70.00++ PER PERSON

(3) HOUR PACKAGE \$80.00++ PER PERSON

(4) HOUR PACKAGE \$90.00++ PER PERSON

Only one drink will be served at a time. Doubles and shots are not included in this pricing. Promotions and specials do not apply.

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# JALEO DISNEY SPRINGS CHEF DEMONSTRATION MENU

(Available Monday–Thursday)

**\$75 per person**

Before dinner, join us at the Jaleo Academy for a 1-Hour cooking demonstration with one of Jaleo's Chefs to learn how to make 3 of Jaleo's famous tapas from Spain and 2 of Jaleo's signature beverages. **All guests will be greeted with Cava upon arrival, Cheers!**

(8-15 Guests per Event) | \*Must pair with one of our Seated Dinner Menus

## First Course

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate



## Second Course

### SANGRIA DE LUJO TINTO

A Bold, Fruity Red Wine Sangría with Spiced Wine, Gin, Brandy, and Citrus

## Third Course

### GAMBAS AL AJILLO

Sautéed shrimp with garlic



## Fourth Course

### SALT AIR MARGARITA

Milagro tequila, orange liqueur, lime, salt air

## Fifth Course

### FLAN AL ESTILO DE MAMÁ MARISA CON ESPUMA DE CREMA CATALANA

A Classic Spanish Custard Dessert with 'Espuma' of Catalan Cream and Oranges



# JALEO DISNEY SPRINGS PAELLA MASTERCLASS

Available Monday through Thursday 12pm – 5pm | \$125 per person

Step into Disney Springs only open fire kitchen for a hands-on culinary experience where you will learn to craft the art of "paella" a very cultural (and delicious!) rice dish from Spain.

(12 to 24 Guests per Event)

## Tapas

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### ENDIVES WITH GOAT CHEESE, ORANGES, AND ALMONDS

Endivias con Queso de Cabra y Naranjas

### CLASSIC CHILLED SPANISH SOUP WITH TOMATOES, CUCUMBERS AND PEPPERS

Gazpacho

## Main Course

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

### RICE WITH LOCALLY SOURCED VEGETABLES

Arroz de Verduras

## Desserts

### CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

## Beverages

### FRUITY, SPICED RED WINE SANGRIA

"La Sueca" Sangria

### COKE, DIET COKE, SPRITE, LEMONADE, ICED TEA



\*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 the person booking your party.

\*\*Please note some menu items are subject to seasonality/availability.

# JALEO DISNEY SPRINGS ENDLESS TAPAS EXPERIENCE

Available Monday through Thursday | \$79 per person

Can't choose just one? Try them all! Our Endless Tapas Experience lets you explore a wide variety of flavors - this special tasting experience lets you enjoy as many select Spanish tapas as you'd like throughout your visit\*

\* 90 minute limit, 36 guest maximum

## Selection of Tapas\*

\* Chef curated offerings, based on availability

### SELECTION OF THREE IBERICO CURED MEATS

Selección de Ibéricos

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### ENDIVES WITH GOAT CHEESE, ORANGES AND ALMONDS

Endivias con Queso de Cabra Y Naranjas

### UNPASTEURIZED SHEEP'S MILK CHEESE

Plato de Queso Manchego

### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND AIOLI

Patatas Bravas

### FRIED COD AND POTATO FRITTERS WITH HONEY AIOLI

Bunuelos de bacalao con aioli de miel

### SEARED ATLANTIC SALMON WITH TRADITIONAL STEWED VEGETABLES

Salmon con Pisto

### PRESSED SANDWICH OF SERRANO AND SWEET HAM WITH MANCHEGO CHEESE

Bikini de jamon y queso

### HOUSE-MADE TRADITIONAL CHORIZO WITH OLIVE OIL MASHED POTATOES

Chorizo Casero

### JOSPER GRILLED BELL AND EVANS CHICKEN THIGH WITH A TRADITIONAL VEGETABLE STEW

Pollo con Pisto Manchego

### FILET OF MEDITERRANEAN SEA BASS COOKED WITH TRADITIONAL BASQUE SAUCE

Lubina a la donostiarra

## Desserts

### CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### CHOCOLATE CUSTARD WITH CARAMELIZED BREAD, OLIVE OIL AND BRIOCHE ICE CREAM

Pan con Chocolate

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**Contact us!**

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