

**JALEO**

BY JOSÉ ANDRÉS

# EVENT MENUS

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**QUESTIONS?**

**PLEASE CONTACT OUR EVENTS TEAM:**

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**JALEO**

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# DINNER MENUS

# Seated Dinner Menu #1

**\$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.

**JALEO**  
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## 1ST COURSE

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### **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 con tomate**

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

## 2ND COURSE

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### **Patatas bravas**

A Jaleo favorite: potatoes with spicy tomato sauce and alioli

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

### **Croquetas de pollo**

Traditional chicken fritters

## 3RD COURSE

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### **Carne asada con piquillos**

Grilled hanger steak with confit piquillo peppers

### **Pollo con pisto**

Grilled marinated chicken thigh with stewed vegetables and garlic sauce

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, apricots, raisins and apples

## DESSERT

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### **Flan al estilo de mama Marisa con espuma de crema catalana**

A classic Spanish custard dessert with 'espuma' of Catalan cream

### **'Pan con chocolate'**

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

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# Seated Dinner Menu #2

**\$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 fourth course).

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## 1ST COURSE

### **Pan con tomate y Jamón Serrano**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato and topped with thinly sliced 20-month cured 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 sautéed with garlic

### **Tortilla de patatas**

Spanish omelet with potatoes and onions

## DESSERT

### **Flan al estilo 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

## 3RD COURSE

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, apricots, raisins and apples

### **Carne asada con piquillos**

Grilled hanger steak with confit piquillo peppers

### **Butifarra casera con mongetes**

Grilled house-made pork sausage with sautéed white beans

## 4TH COURSE

**Pre-select one of the following:**

### **\*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

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# Jaleo Experience Seated Dinner Menu

**\$85 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 fourth course).



## 1ST COURSE

### **Surtido de tres ibéricos con pan de cristal con tomate**

Ibérico cured meats served with toasted slices of uniquely crispy and thereal bread brushed with fresh tomato

### **Plato de Queso Manchego Pasamontes**

Raw sheep's milk cheese, handmade from an ancient recipe. Nutty with a tangy, lingering flavor

### **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

### **Escalivada catalana**

Roasted red peppers, eggplant and sweet onions with sherry dressing

## DESSERT

### **Flan al estilo 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

## 3RD COURSE

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, apricots raisins and apples

### **Carne asada 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 apple cider sauce

## 4TH COURSE

**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

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# Upgrade José's Way!

add to any of our seated menus

# JALEO

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## EMBUTIDOS

### JAMÓN IBÉRICO PALETILLA BELLOTA

48-month cured ham from the legendary free range, acorn-fed, black-footed Ibérico pigs of Spain  
**\$15 per person**

### José's Taco\*

Jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori  
**\$12 per piece**

### JAMÓN SERRANO FERMÍN

24-month dry-cured serrano ham  
**\$10 per person**

### CHEF SELECTION OF CHEESES

**\$10 per person**

## CONOS LATAS Y MAS

### Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone  
**\$5 per piece**

### Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone  
**\$6 per piece**

### Lascas con atún y crema de Payoyo\*

Spanish cracker with Payoyo goat cheese cream and Spanish style tuna tartare  
**\$12 per piece**

### Ostras en escabeche

Fresh oysters with a traditional Spanish pickled relish from local (and José's) favorite Rappahannock Oyster Company  
**\$4 per piece**

### Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain  
**\$13 per piece**

## ARROZ Y PAELLA

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

Paella of chicken, vegetables and mushrooms  
**\$16 per person**

### Arroz de setas y verduras

Vegan rice with seasonal mushrooms and vegetables  
**\$14 per person**

### Arroz a banda con gambas

Literally meaning, "rice apart from shrimp," made with shrimp and calamari  
**\$17 per person**

### Arroz Ibérico de montaña

Ibérico rice, with acorn iberico pork, Ibérico sausage and porcini mushrooms  
**\$23 per person**

## PLATOS GRANDES

### Secreto Ibérico de bellota

It's a secret! Skirt steak from the legendary black-footed Iberian pigs of Spain served with toasted tomato bread, mojo verde and alioli  
**\$30 per person**

### Txuleton asada

25 day dry-aged prime bone-in ribeye with seasonal vegetables.  
**\$45 per person**

### Cochinillo

The most delicate sucking pork is created by nestling it into a Spanish cazuela, and then roasting it in a wood fire oven. This traditional method achieves a crispy skin and juicy interior!

Served tableside by the chef

**\$400 per pig**

**(requires 48 hours notice)**

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# LUNCH & BRUNCH MENUS

# Seated Lunch Menu #1

\$35 per person

Lunch menu available until 2:30pm

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

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## 1ST COURSE

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### Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

### Pan con tomate

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

## 2ND COURSE

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### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

### Croquetas de pollo

Traditional chicken fritters

## 3RD COURSE

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### Espinacas a la catalana

Sautéed spinach, pine nuts, apricots, raisins and apples

### Chorizo casero a la sidra con puré de patatas y aceite de oliva

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

## DESSERT

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### Flan al estilo 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

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# Lunch Menu #2

\$48 per person

Lunch menu available until 2:30pm

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



## 1ST COURSE

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### Manzanas con hinojo y queso Manchego

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

### Pan con tomate y Jamón Serrano

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

## 2ND COURSE

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### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

### Croquetas de pollo

Traditional chicken fritters

## 3RD COURSE

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### Carne asada con piquillos

Grilled hanger steak with confit piquillo peppers

### Patatas bravas

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

### Espinacas a la catalana

Sautéed spinach, pine nuts, apricots, raisins and apples

## DESSERT

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### Flan al estilo 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

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# Seated Brunch Menu

\$50 per person

Available Saturday & Sunday until 2:30 pm

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

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## 1ST COURSE

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### **Tostada de Salmón**

Smoked salmon toast with goat cheese, hard-boiled egg and capers

### **Manzanas con hinojo y queso Manchego**

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

## 2ND COURSE

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### **Bocata de tortilla de patatas**

A traditional sandwich with fresh tomato and Spanish omelet

### **Chorizo casero con puré de patatas al aceite de oliva**

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

### **Escalivada catalana**

Roasted red peppers, eggplant and sweet onions with sherry dressing

## 3RD COURSE

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### **Huevos estrellados**

Traditional mix of fried potatoes and organic free range fried eggs

### **Carne asada con piquillos\***

Grilled hanger steak with confit piquillo peppers

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, apricots, raisins and apples

## DESSERT

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### **Torrijas con plátano caramelizado y espuma de ron**

Sweet-soaked Spanish toast with caramelized bananas and rum whipped cream

### **'Pan con chocolate'**

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

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# RECEPTION MENUS

# Reception Menu

**\$55 per person** Select: 2 stationary and 4 passed items

**\$75 per person** Select: 3 stationary and 6 passed items

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## STATIONARY ITEMS

### Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

### Manzanas con hinojo y queso Manchego

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

### Ensaladilla rusa

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

### Aceitunas marinadas

Marinated Spanish olives

### Escalivada catalana

Roasted red peppers, eggplant and sweet onions with sherry dressing

## STATIONARY UPGRADE \$10 per person

### Embutidos and queso board

Chef's selection of meats and cheeses

## PASSED ITEMS

### Chupito de Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and peppers

### Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone

### Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato and membrillo alioli

### Patatas bravas

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

### Pan con tomate

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

### Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

### Croquetas de pollo

Traditional chicken fritters

### Buñuelos de bacalao\*

Fried cod and potato fritters with honey alioli

### Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions

## RECEPTION UPGRADE

### Jamón Carving Station

Hand cut from the 48-month cured ham leg from the legendary acorn-fed, black-footed pigs of Spain  
**\$50 per person + \$150 chef attendant fee**

### add José's Taco\*

Jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori  
**\$15 per person**

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# Reception Menu add-ons

to add additional passed items, please see below:

Items are priced per person (unless otherwise indicated) for a 2 hour reception

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## Chupito de Gazpacho

Classic chilled Spanish soup made with tomatoes, cucumbers and peppers  
**\$3 per person**

## Pan con tomate

Toasted slices of crispy bread brushed with fresh tomato  
**\$4 per person**

## Aceitunas 'Ferran Adrià'

'Ferran Adrià' liquid olives  
**\$4 per person**

## Cono de mermelada de tomate y queso de cabra

Tomato marmalade and goat cheese cone  
**\$6 per person**

## Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone  
**\$9 per person**

## Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds  
**\$4 per person**

## Tortilla de patatas clásica

Spanish omelet with confit potatoes and onions  
**\$5 per person**

## Patatas bravas

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli  
**\$4 per person**

## Croquetas de pollo

Traditional chicken fritters  
**\$5 per person**

## Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato and membrillo alioli  
**\$5 per person**

## Buñuelos de bacalao\*

Fried cod and potato fritters with honey alioli  
**\$6 per person**

## Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic  
**\$5 per person**

## Vieiras con px, piñones y pasas

Seared Hokkaido scallops with px reduction, pine nut praline and Pedro Jimenez wine infused raisins  
**\$6 per person**

## POSTRES

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

A classic Spanish custard with 'espuma' of Catalan cream  
**\$6 per person**

### Cono de 'Pan con Chocolate'

Mini cone with chocolate custard and brioche ice cream  
**\$6 per person**  
(requires 48 hours notice)

## PREMIUM PASSED (PRICED PER PIECE)

### José's Taco\*

Jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori  
**\$12 per piece**

### Ostras en escabeche

Fresh oysters with a traditional Spanish pickled relish from local (and José's) favorite Rappahannock Oyster Company  
**\$4 per piece**

### Lascas con atún y crema de Payoyo\*

Spanish cracker with Payoyo goat cheese cream and Spanish style tuna tartare  
**\$12 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  
**\$9 per piece**

### Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed ibérico pigs of Spain  
**\$13 per piece**

**JALEO**

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# BEVERAGE MENUS

# Beverage Packages

\*Only one drink will be served at a time

\*Doubles and shots are not included in this pricing

**JALEO**  
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Pricing is based on a 2 hour seated lunch event, a 2.5 hour seated dinner event or a 2 hour standing cocktail reception. Please contact the event coordinator for pricing for extended events.

## House Wine and Beer

House selected Spanish wine  
(1 red, 1 white & 1 sparkling) and Spanish beer  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$30 per person**

**Dinner: \$40 per person**

## House Wine, Beer and Sangría Roja La Sueca

House selected Spanish wine  
(1 red, 1 white & 1 sparkling),  
Spanish beer and La Sueca sangria  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$40 per person**

**Dinner: \$50 per person**

## House Wine, Beer, Sangría roja La Sueca and House Liquor

House selected Spanish wine  
(1 red, 1 white & 1 sparkling),  
Spanish beer and La Sueca sangria  
House liquor and one mixer  
(Titos Vodka, Bacardi Superior Rum, Ford's Gin,  
Milagro Tequila, Bulleit Bourbon)  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$50 per person**

**Dinner: \$60 per person**

## Non-Alcoholic Beverages

Bay Leaf soda, Kas Limon, specialty coffee  
drinks (espresso, cappuccino, café con leche),  
bottled soda, iced and hot tea

**\$15 per person**

# Beverage Upgrades

## Cava Toast

**\$10 per person**

## Sherry pairing with Dessert

Sommelier selected

**\$12 per person**

## Premium Wine and Beer

Premium sommelier selected Spanish wine  
(1 red, 1 white & 1 sparkling) and Spanish beer  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$40 per person**

**Dinner: \$50 per person**

## Premium Wine, Beer and Sangría Roja La Sueca

Premium sommelier selected Spanish wine  
(1 red, 1 white & 1 sparkling)  
Spanish beer and La Sueca sangria  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$50 per person**

**Dinner: \$60 per person**

## Premium Wine, Beer, Sangría roja La Sueca and Premium Liquor

Premium sommelier selected Spanish wine  
(1 red, 1 white & 1 sparkling)  
Spanish beer and La Sueca sangria  
Premium liquor and one mixer  
(Ketel Vodka, Bacardi 8 Rum, Hendricks Gin,  
Patron Silver Tequila, Woodford Reserve Bourbon)  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$60 per person**

**Dinner: \$70 per person**

## Artisanal Cocktail and Premium Liquor

Premium sommelier selected Spanish wine  
(1 red, 1 white & 1 sparkling)  
Spanish beer and La Sueca sangria  
Premium liquor and one mixer  
(Ketel Vodka, Bacardi 8 Rum, Hendricks Gin,  
Patron Silver Tequila, Woodford Reserve Bourbon)  
Two Jaleo Signature Cocktails  
Bottled Sodas, Iced Tea and Brewed Coffee

**Lunch: \$75 per person**

**Dinner: \$85 per person**

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