

LAS VEGAS RESTAURANT WEEK

100 per person - *Entire table must participate*



Pan con tomate con Manchego

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

Jamón Serrano

18-month cured Serrano ham

Cono de caviar*

A crispy cone of brik pastry filled with crème fraîche and caviar and topped with gold flakes

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing

Lascas de tartar de atún con crema de cana de cabra*

Crispy gourmet bread thins topped with Cana de Cabra cream and tuna tartare

Berenjenas fritas a la Malagueña

Fried eggplant with yogurt espuma, local honey and lemon

Chorizo casero

Grilled chorizo sausage with olive oil potato purée and cider sauce

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic and flauta bread

Ensalada verde

Mixed greens with tomato, piparra pepper, red onion and sherry dressing

Paella del día

Wood-fire paella

Tarta de queso

Basque-style cheesecake made with goat cheese, topped with honey and salt



\$6 from every Jaleo by José Andrés Restaurant Week menu sold will be donated to Three Square Food Bank, Southern Nevada's only food bank and largest hunger relief organization. Since opening in 2007, Three Square has provided hundreds of millions of pounds of food to people in need and has earned a reputation as one of the most efficient and effective food banks in the country. Three Square's mission is to provide wholesome food to hungry people, while passionately pursuing a hunger-free community.