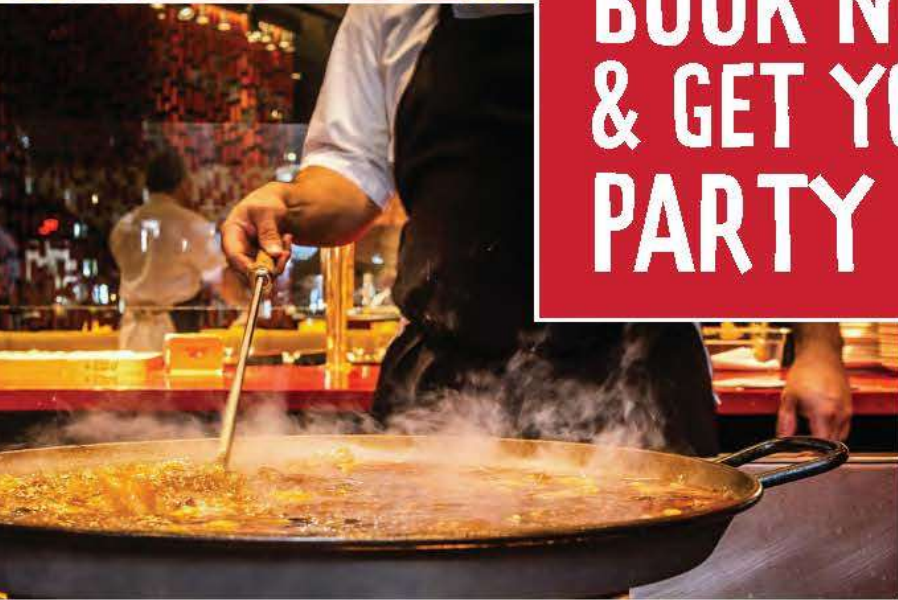


JALEO

BY JOSÉ ANDRÉS



**BOOK NOW
& GET YOUR
PARTY ON**



Contact Events at events.ds@jaleo.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.

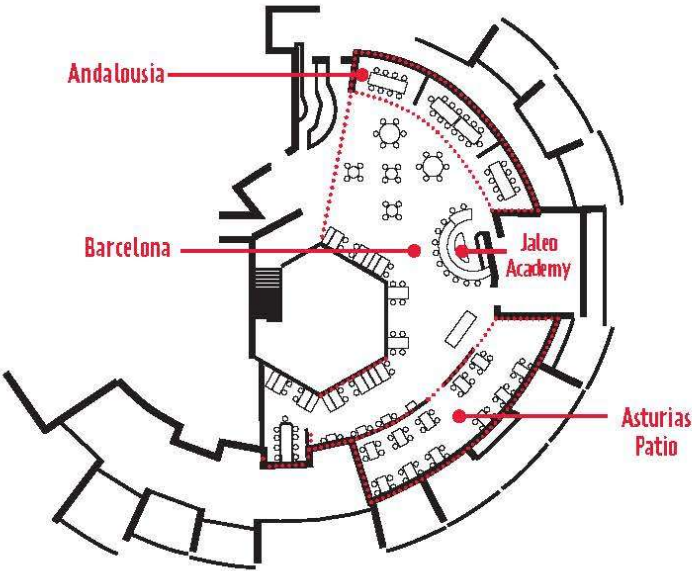
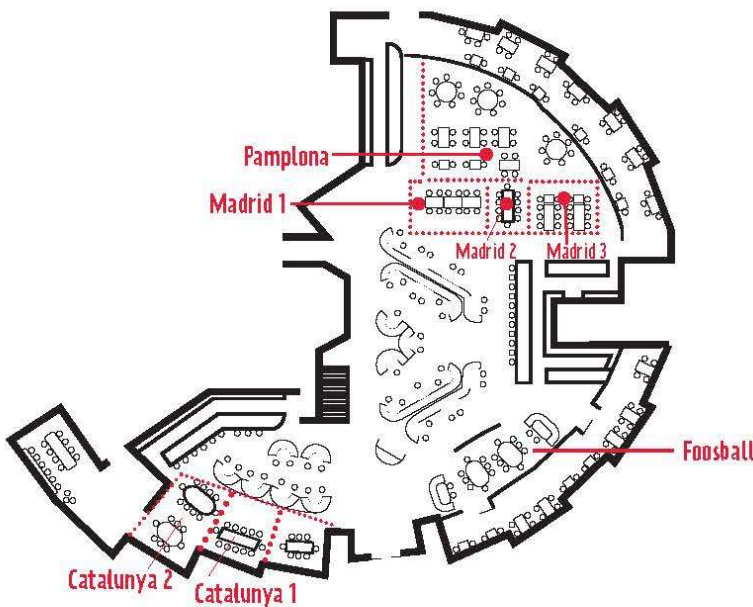
A pioneer of Spanish tapas in America, he is known for his avant-garde cuisine and award-winning group of more than 30 restaurants, including the two Michelin-starred minibar by José Andrés.

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

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

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

FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

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 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

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

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

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

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

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

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

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

ACORN-FED PORK TENDERLOIN SERVED WITH SPINACH, IDIAZABAL CREAM

Solomillo Ibérico de Bellota

FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

Desserts

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

*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

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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

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

SELECTION OF THREE IBERICO

Selección de ibéricos

CHEF'S SELECTION OF THREE CHEESES

A selection of three cheeses

Chef Attended Station

FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

POLLO CON PISTO MANCHEGO

Josper grilled Bell & Evans chicken thigh

Desserts

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.

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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

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

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

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

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.

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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

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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

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

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

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

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



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**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

*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.