

FIRST COURSE *Select one from this section*

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Ensaladilla rusa

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

SECOND COURSE *Select two from this section*

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Setas al ajillo

Organic Tuscarora Farm mushrooms sautéed with garlic and herbs

Vieiras con romesco y mojo verde

Seared scallops with romesco sauce and mojo verde

Butifarra casera con mongetes “Daniel Patrick Moynihan”

Homemade grilled pork sausage with sautéed white beans

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

DESSERT *Select one from this section*

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

A classic Spanish custard with ‘espuma’ of Catalan cream and oranges

Espuma de chocolate negro con bizcocho de cacao y helado de avellana

Dark chocolate mousse with a cocoa sponge cake and hazelnut ice cream

Helados y sorbetes caseros con ‘carquinyolis’

Choice of ice cream or sorbets made in-house with a traditional Catalan crisp

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Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Pan con tomate y queso Pasamontés

Toasted slices of rustic bread brushed with fresh tomato and Pasamontés farmhouse Manchego cheese

Ensaladilla rusa

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

Croquetas de pollo

Traditional chicken fritters

SECOND COURSE *Select two from this section*

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Patatas bravas

A Jaleo favorite with spicy tomato sauce and alioli

Tortilla de patatas al momento

Spanish omelet with potatoes and onions cooked to order

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach

Mejillones al vapor

Steamed mussels with bay leaf and olive oil

Chorizo casero tradicional

Homemade traditional chorizo with potato purée

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

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In collaboration with Synetic Theater, September 14th - December 23rd, Jaleo imprisons the murderous world of Macbeth, ventures through Othello's struggles with perception and race, and uncovers Romeo & Juliet's romantic tragedy with our inspired pre-theater menu.

FIRST COURSE *Select one from this section*

Gazpacho de remolacha

Chilled beet soup made with tomatoes, cucumbers, peppers, bread and sherry vinegar

Aceitunas rellenas de anchoas y pimientos del piquillo

Homemade stuffed olives with anchovies and roasted piquillo peppers

Manzanas con hinojo y queso Manchego

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

SECOND COURSE *Select two from this section*

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach

Gambas con tomate confitado

Shrimp sautéed with garlic and confit tomatoes

Almejas con puree de perejil

Sautéed little neck clams with a parsley sauce

Pato con Granada

Duck confit with a pomegranate sauce

Pinchos Morunos

Grilled pork skewers

DESSERT *Select one from this section*

Flan al estilo de mama Marisa con espuma de crema Catalana

Classic Spanish custard dessert with 'espuma' of Catalan cream and oranges

Sopa fría de granada con helado de aceite de oliva

Chilled pomegranate soup with olive oil ice cream