



[www.jaleo.com](http://www.jaleo.com) DC • Bethesda • Crystal City

#### THE CONCEPT/SERVICE:

A taste of Spain comes in each of the 50 plus tapas, or little dishes, available at this festive restaurant are served for a shared experience. Jaleo, which means ‘merry making’ and ‘revelry,’ serves paellas and grilled meats and seafood, alongside these traditional and modern flavors. The award-winning wine list will allow you to visit nearly every region of Spain. The interior of the restaurant focuses on a large mural of a flamenco dancer inspired by John Singer Sargent’s painting Jaleo. A consistent favorite downtown destination for Washingtonians and visitors alike, Jaleo has locations in Bethesda, Maryland and Arlington, Virginia. When you select a menu option, multiples of each dish listed are served. There is ample food, a terrific variety, all in a dynamic dining atmosphere.

#### JOSÉ ANDRÉS:

Often called Spain’s unofficial ambassador to the United States, Jose Andres is the host and executive Producer of the hit PBS culinary series, “Made in Spain”, and the author of the companion cookbook. Drawing on his unrivaled expertise, Jose takes viewers and readers on a gastronomic and cultural tour of Spain. Termed the “boy wonder of culinary Washington” by the New York Times, Jose as an internationally recognized culinary innovator known for bringing both traditional and avant garde Spanish fare to America. He has received a list awards from Bravo Network and is a winner on Food Network’s “Iron Chef America” and has appeared judging on Bravo’s “Top Chef” series.

#### HOW TO RESERVE:

Contact your coordinator by email or phone to move forward with the reservation. To confirm, a credit card will also be needed with minimal paperwork. Emailing [events@thinkfoodgroup.com](mailto:events@thinkfoodgroup.com) or calling 202-638-0202 are the easiest ways to confirm. All dates and times are subject to availability until confirmed with a credit card/contract. All parties are confirmed on a first come, first served basis.

#### WEBSITE AND PHOTOS:

<http://www.jaleo.com/>

<http://www.jaleo.com/index.php/about/photos>

#### PRESS:

- ❖ OpenTable Diners’ Choice, July 2010
- ❖ Jaleo Wine Shop named “Best Hidden Wine Shop” by the City Paper in their 2010 “Best of” issue
- ❖ Winner of 2008 Where Magazine “Visitors’ Choice Award”
- ❖ RAMMY for “Casual Restaurant of the Year”, the Restaurant Association of Metropolitan Washington, 2004
- ❖ #3 in ZAGAT’s most popular restaurants in Washington, DC, 2010, 2009, 2008
- ❖ The Washington Post Dining Guide, 2009, 2008, 2007, 2006
- ❖ Washingtonian magazine’s 100 Very Best Restaurants, 2010, 2009, 2008, 2007, 2006

# ● ● ● EVENTMENU

Please note, on Friday and Saturdays, Menu #1 is  
only available before 5:30pm or after 9:30pm

## Dinner Tapas menu #1

40 per person

### First Course

#### **Endibias con queso de cabra, naranjas y almendras**

Endives with goat cheese, oranges and almonds

#### **Pan con tomate y Manchego**

Toasted slices of rustic bread brushed with fresh tomatoes and Manchego cheese

#### **Croquetas de pollo**

Traditional chicken fritters

### Second Course

#### **Patatas bravas**

Fried fingerling potatoes with spicy tomato sauce and alioli

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese

### Third course

#### **Lomo de buey con mostaza y salsa de Valdeón**

Grilled hanger steak with Valdeón cheese sauce

#### **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

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

### Dessert

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

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

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

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## Dinner Tapas menu #2

50 per person

### First Course

#### **Pan con tomate y jamón Serrano**

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

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

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

#### **Croquetas de pollo**

Traditional chicken fritters

#### **Ensalada de remolacha con cítricos**

A salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing

### Second Course

#### **Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese

#### **Arroz cremoso de setas**

Wild mushroom rice with Idiazabal cheese

#### **Merluza a la donostiarra**

Seared hake with a traditional Basque garlic dressing

#### **Mejillones al vapor**

Prince Edward Island mussels steamed with a bay leaf and a pinch of salt

### Third course

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Lomo de buey con mostaza y salsa de Valdeón**

Grilled hanger steak with Valdeón cheese sauce

#### **Butifarra casera con mongetes 'Daniel Patrick Moynihan'**

Homemade grilled pork sausage with sautéed white beans

#### **Setas al ajillo**

Sautéed seasonal mushrooms with La Serena potato purée

### Dessert

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

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

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

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## Jaleo Experience Menu

65 per person

### **Bite Size First Course**

#### **Surtido de tres ibericos con pan de cristal**

Iberico cured meats and pan de cristal

#### **Cono de la serena con membrillo**

La serena cheese and quince paste cone

#### **Cono de salmón**

Salmon tartare and trout roe cone

#### **Ostras 'Gin & Tonic'**

Oysters Gin & Tonic

#### **Tortilla de patatas**

Spanish omelet with potatoes and onions

#### **Endivias con queso de cabra, naranjas y almendras**

Endives with goat cheese, oranges and almonds

#### **Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in a crispy potato

#### **Croquetas de pollo**

Traditional chicken fritters

### **Second Course (Tapas style)**

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese

#### **Paella de pollo y setas silvestres**

A traditional paella of chicken and chef selected mushrooms

### **Third course (Tapas style)**

#### **Mini hamburguesa de ibérico de bellota**

Acorn-fed Iberico pork mini burgers

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Lomo de buey con mostaza y salsa de Valdeón**

Grilled hanger steak with Valdeón cheese sauce

#### **Chorizo casero tradicional**

Homemade traditional chorizo with potato purée

### **Dessert**

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

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

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### **NON-ALCOHOLIC BEVERAGES INCLUDED**

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated



# ● ● ● EVENTMENU

Lunch menus available until 2:30pm

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## Lunch Tapas menu #1

28 per person

### First course

#### **Endibias con queso de cabra, naranjas y almendras**

Endives with goat cheese, oranges and almonds

#### **Pan con tomate y jamón Serrano**

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

#### **Patatas bravas**

Fried fingerling potatoes topped with spicy tomato sauce and alioli

### Second course

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Chorizo casero tradicional**

Homemade traditional chorizo with potato purée

#### **Croquetas de pollo**

Traditional chicken fritters

### Dessert

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

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

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated



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Lunch menus available until 2:30pm

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## Lunch Tapas menu #2

35 per person

### **First Course**

#### **Croquetas de pollo**

Traditional chicken fritters

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

Sliced apples and fennel with Manchego cheese, walnuts and Sherry dressing

#### **Patatas bravas**

Fried fingerling potatoes topped with spicy tomato sauce and alioli

#### **Pan con tomate y jamón Serrano**

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

### **Second Course**

#### **Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with goat cheese

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Lomo de buey**

Grilled skirt steak with Valdeon cheese sauce

#### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce

#### **Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in a crispy potato

### **Dessert**

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

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

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### **NON-ALCOHOLIC BEVERAGES INCLUDED**

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated



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Brunch menu available Saturday & Sunday until 2:30pm

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## Brunch menu #1

28 per person

### First course

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

Sliced apples and fennel with Manchego cheese, walnuts and Sherry dressing

#### **Tostada de salmon**

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

### Second course

#### **Butifarra casera con mongetes ‘Daniel Patrick Moynihan’**

Homemade grilled pork sausage with sautéed white beans

#### **Huevo pochado con espinacas I idiazabal**

Poached egg on brioche with sautee spinach and idiazabal cheese sauce

#### **Trigueros con romesco**

Grilled asparagus with romesco sauce

### Dessert

#### **Torrijas con helado de vainilla**

Sweet soaked Spanish toast with apple compote and topped with homemade vanilla ice cream

#### **Pastel de chocolate y avellanas**

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

### NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated



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## Upgrades, José's Way!

### EMBUTIDOS Y QUESOS

#### Jamón Ibérico de bellota Fermín

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain  
7.5 per person

#### Jamón Ibérico Fermín

Cured ham from the famous, black-footed Ibérico pigs of Spain  
5 per person

#### Jamón Serrano Fermín

18-month salt-cured Serrano ham  
4 per person

#### Lomo Ibérico de bellota Fermín

Smoke-cured, acorn-fed pork loin  
5 per person

#### Selection of all three Ibéricos

6 per person

#### Chorizo Palacios

A slightly spicy cured pork sausage seasoned with pimentón and garlic  
3 per person

#### Pan de cristal con tomate

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

#### Add Jamón Serrano Fermín .5

Add Pasamontes farmhouse Manchego .5

Add Don Bocarte Spanish anchovies .5

#### Selection of Spanish Cheeses

5 selections (1/2 oz. each)  
6 per person

### PAELLAS

#### Requires 48 hour advance notice

#### Paella de pollo y setas silvestres

A traditional paella of chicken and chef selected mushrooms  
7 per person

#### Arroz Mediterraneo

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme  
7.5 per person

#### Arroz a banda con gambas\*

Literally meaning, “rice apart from shrimp,” made with shrimp and calamari  
8 per person

#### Arroz con costillas de cerdo Ibérico de bellota

Made with the famous Ibérico de bellota pork ribs  
10 per person

#### Arroz caldoso de bogavante\*

A soupy lobster rice  
11 per person

### CONOS, LATAS Y MAS

#### Erizos de mar con pipirrana

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe  
4 per person

#### Cono de La Serena con membrillo

La Serena cheese and quince paste cone  
2 per person

#### Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone  
4 per person

#### Ostras ‘Gin & Tonic’

Five oysters with lemon, gin and tonic  
3 per person

#### Empanadillas de brandada de bacalao

‘Empanada’ of cod brandade with honey  
2.5 per person

#### Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed, black-footed Ibérico pigs of Spain  
7 per person

#### Add Ibérico bacon .5

### JOSÉ ANDRÉS GIFTS

#### Made in Spain

A signed copy of José’s cookbook  
35 per person

#### Paella starter kit

A signed copy of José’s cookbook, Spanish saffron, Spanish sea salt, Valencia rice  
65 per person

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## Beverage Packages

### Non-Alcoholic Beverages

Juices, specialty coffee drinks (espresso, cappuccino, café con leche), hot tea, Lemonada  
15 per person

### House Made Red Wine and Sparkling Wine Sangria

Sparkling wine sangria with Freixenet Blanc de Blancs Cava, Liquor 43, strawberries and mint and  
Red wine sangria with brandy, lemon juice and watermelon  
30 per person

### House Wine and Draft Beer

House selection of Spanish wine (1 red & 1 white selection) and fresh draft beer  
30 per person

### House Wine, Draft Beer and House Liquor

House selection of Spanish wine (1 red & 1 white selection), fresh draft beer and any house liquor  
drink (utilizing vodka, rum, gin, tequila, or bourbon)  
40 per person

### Sangria de Lujo and Sparkling Wine Sangria

Tableside sangria with a bottle of BT 2010, Almansa, Garnacha Tintotera. Sparkling with Freixenet  
Blanc de Blancs Cava, Liquor 43, strawberries and mint  
50 per person

### Premium Wine, Beer and Premium Liquor

House selection of premium Spanish wine (1 red & 1 white selection), fresh draft beer and bottled  
beer and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)  
55 per person

### Cava Toast

10 per person

### Sommelier Wine Pairing

Pricing varies.

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on the average 2.5 hour event

**Beverages may also be charged on a consumption basis**

### Jaleo Terms

1. Cancellation, decrease in party size, or no-show within **3 business days** of the confirmed date will result in a charge of the full Contract Total.
2. Menu must be selected 7 days prior to event or menu will default to chef's selection. Additional charges may apply to substitutions or variations of menu. All menu changes are subject to chef approval.
3. Final number of guests must be confirmed 3 business days in advance of the date of your party for ordering and staffing purposes. Charges will be based on this guaranteed guest count or the actual attendance, whichever is larger.
4. One form of payment will be accepted for all special events. All major credit cards, cash, travelers' checks, and corporate-issued checks will be accepted. Personal checks are not accepted.
5. The hours during which the affair is to be held shall be observed unless permission is given by Jaleo. In which event, additional charges may apply.
6. Patron agrees that restaurant will not be responsible for articles of personal property- damaged, lost, stolen or forgotten by Patron or Patron's guests.
7. A 20% service fee will be automatically applied to the final bill.
8. A single charge of 10% will be added for Washington D.C. tax or 6% MD State tax or 9% Virginia tax.
9. If your party is Tax Exempt, a copy of your Tax Exempt Certificate or License must be sent to the restaurant in advance of your party's arrival.
10. A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."

For a an agreement contact [events@thinkfoodgroup.com](mailto:events@thinkfoodgroup.com) 202-638-0202