



www.jaleo.com DC, Bethesda, Crystal City, Las Vegas



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, Arlington, Virginia and Las Vegas, Nevada. 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, José Andrés 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 unrivalled expertise, José takes viewers and readers on a gastronomic and cultural tour of Spain. Termed the “boy wonder of culinary Washington” by the New York Times, José as an internationally recognized culinary innovator know 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 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:

- ❖ 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, 2012, 2011, 2010, 2009, 2008
- ❖ The Washington Post Dining Guide, 2012, 2011, 2010, 2009, 2008, 2007, 2006
- ❖ Washingtonian magazine’s 100 Very Best Restaurants, 2012, 2011, 2010, 2009, 2008, 2007, 2006

Tapas menu #1

40 per person

First Course

Endivias 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

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Second Course

Croquetas de pollo

Traditional chicken fritters

Patatas bravas

Fried fingerling potatoes with spicy tomato sauce and alioli

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Third course

Lomo de buey

Grilled skirt steak with piquillo peppers

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

Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit

NON-ALCOHOLIC BEVERAGES INCLUDED

Sodas

Iced Tea

Coffee: Regular and Decaffeinated

Tapas menu #2

45 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

Ensalada de remolacha con cítricos

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

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Second Course

Croquetas de pollo

Traditional chicken fritters

Arroz cremoso de setas

Wild mushroom rice with Idiazabal cheese

Vieiras con piñones Pedro Ximénez

Seared scallops with pine nuts and Pedro Ximénez

Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing

Third course

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de buey

Grilled skirt steak with piquillo peppers

Butifarra casera con mongetes 'Daniel Patrick Moynihan'

Homemade grilled pork sausage with sautéed white beans

Setas al ajillo

Organic Tuscarora Farm mushrooms sautéed with garlic and herb

Dessert

Flan al estilo de mamá Marisa con espuma de crema Catalana

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

Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit

NON-ALCOHOLIC BEVERAGES INCLUDED

Sodas

Iced Tea

Coffee: Regular and Decaffeinated

Jaleo Experience Menu

55 per person

Bite Size First Course

Surtido de quesos regionales con mermelada de albaricoques

Traditional regional Spanish cheeses with apricot marmalade

Jose's Taco

Jamon Ibérico de bellota & American sturgeon caviar

Patatas bravas

Fried fingerling potatoes topped With a spicy tomato sauce and alioli

Chupito de gazpacho

Classic chilled Spanish soup made with tomatoes, cucumbers, onions, peppers, bread and sharpened with Sherry vinegar

Endivias con queso de cabra, naranjas y almendras

Endives with goat cheese, oranges and almonds

Ostras 'Gin & Tonic'

Oysters with lemon, gin and tonic

Croquetas de pollo

Traditional chicken fritters

Second Course - Tapas

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

Cordero a la brasa con salsa de romero

Grilled lamb chops with rosemary sauce

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de buey

Grilled skirt steak with piquillo peppers

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

Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit

NON-ALCOHOLIC BEVERAGES INCLUDED

Sodas

Iced Tea

Coffee: Regular and Decaffeinated

Upgrades

Jose's Taco

Jamon Ibérico de bellota & American sturgeon caviar
20 per person

Ostras 'Gin & Tonic'

Oysters with lemon, gin and tonic
3 per person

Ibérico Jamón

From the famous, black footed Ibérico pigs
7 (1/2 oz. per person)

Selection of Spanish Cheeses

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

'Olives'

Jose's way
3.5 per person

Paella

'Rossejat'

Traditional fried pasta, paella style, cooked in a seafood broth
6 per person

Paella de pollo y setas silvestres

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

Arroz a banda con gambas

Literally meaning, "rice apart from the shrimp", made with shrimp and cuttlefish
8 per person

Arroz Mediterraneo

A rice made with porcini, mixed vegetables, green and black olives, and thyme
8 per person

José Andrés Gift Bag

A signed copy of José's cookbook and an edible gift wrapped for the occasion
45 per person

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."

Beverage Upgrades

Non-Alcoholic Beverages

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

House Made Red Wine Sangria

Red wine sangria with brandy, lemon juice and apples
20 per person

House Wine, Draft Beer & Sangria

House selection of Spanish wine (1 red & 1 white selection) and fresh draft beer
28 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)
35 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)
50 per person

Artisanal Bar Package

A progressive tasting of mouth watering original Jaleo cocktails and delicious wine pairings
50 per person

Cava Toast

7 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