

CHEF JOSÉ ANDRÉS WELCOMES YOU TO CELEBRATE NEW YEAR'S EVE AT JALEO!

Endless Feast 145 per person

Endless Beverage Package 35 per person

Castillo Perelada Brut Reserva NV, Sangría de vino tinto,
and Estrella Damm Lager

TAPAS CALIENTES

Dátiles con tocino

Fried bacon-wrapped dates served with an apple-mustard sauce

Croquetas de pollo

Traditional chicken fritters

Patatas bravas*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli

Bruselas fritas

Fried Brussels sprouts with Marcona almonds and apple mustard sauce

Gambas al ajillo*

The very, very famous tapa of shrimp sautéed with garlic

Pisto Manchego con huevo*

Traditional stewed vegetables with a fried organic egg

Tortilla de patatas clásica*

Spanish omelet with confit potatoes and onions

Coliflor salteadas

Sauteed cauliflower with PX vinegar, Manzanilla olives and dates

Pimientos del piquillo relleno

Seared piquillo pepper filled with Caña de Cabra goat cheese

Pollo al ajillo

Grilled chicken thigh with garlic chicken glacé and black garlic

Chorizo casero*

House-made traditional chorizo with olive oil potato purée and cider sauce

Carne asada con piquillo*

Grilled steak with piquillo pepper confit

Arroz de pollo y setas*

A traditional paella of chicken and wild mushrooms

Arroz de verduras temporadas

A traditional paella of seasonal vegetables

TAPAS FRÍAS

Endibias

Endive leaves filled with goat cheese, oranges and almonds

Manzana con hinojo y

queso Manchego

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

Ensalada de remolacha

Roasted beet salad with grapefruit, oranges, pistachios and Valdeón cheese

Aceituna de 'Ferran Adrià'

'Ferran Adrià' liquid olive

Gazpacho de remolacha

Spanish chilled beet soup

Cono de salmon crudo*

Salmon tartar cone with smoked salmon roe

Cono de tomate

Tomato marmelade with Mitica goat cheese and tomato flake

SUPPLEMENTS

José's taco*

Jamón ibérico with caviar 25

Jamón ibérica de bellota

Cinco Jotas

Hand-carved, free-range, acorn-fed, 100% ibérico ham from the legendary pigs of Spain 40

Chuleta asada*

20 oz grilled all natural, grass-fed, bone-in ribeye with confit piquillo peppers 78

Mejillones a la minera

Steamed mussels with tomato sofrito and pimentón 24

Gambas a la Zahara

Head-on shrimp, with garlic and olive oil, prepared as José does in summer 32

Lubina a la Donostiarra

Whole-grilled Spanish sea bass with a Basque-style dressing 50

POSTRES

Sorbete del dia

Chef's selection of sorbet

Arroz con leche

Milk ice cream with arroz con leche espuma and caramelized rice crispies

Cono de pan con chocolate

Chocolate custard with orange gelée, caramelized bread and olive oil

Flan al estilo tradicional de mamá

Marisa con espuma de crema

Catalana

A classic Spanish custard with 'espuma' of Catalan cream