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
Sautéed 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

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**SUPPLEMENTS**

**José’s taco**
Jamón ibérico with caviar  25

**Jamón ibérico de bellota**
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

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**POSTRES**

**Sorbete del día**
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