

**JALEO**  
BY JOSÉ ANDRÉS

# FALL GIN & TONIC FESTIVAL

## September 16–29

The Gin & Tonic is Spain's national cocktail, and it's no surprise since the light and effervescent beverage pairs perfectly with tapas and paella. This fall, we're celebrating with timeless recipes and three special G&Ts, including the 'Gone Apple Picking', perfect for the season. ¡Salud!

### SPECIAL GIN & TONICS 20

#### El Patriarca Gin & Tonic

Bols genever, Fever Tree Indian tonic water, citrus peels

#### D'tae Gin & Tonic

Fords gin, Fever Tree Indian tonic water, Angostura & Peychaud's bitters, lemon, orange

#### 'Gone Apple Picking' Gin & Tonic

Hendrick's gin, manzanilla & PX sherries, Fever Tree Indian tonic water, apple, star anise

### REGULAR GIN & TONICS 20

#### Ultimate

Hendrick's gin, Fever-Tree Indian tonic water, makrut leaf, lemon, lime

#### Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint

#### Mediterranean

Gin Mare, Fever-Tree Mediterranean tonic water, thyme, lemon, lime

### FEATURED TAPAS

#### Cono de sobrasada y queso\*

Cone of soft Spanish chorizo, goat cheese, and local honey 5 each

#### Mini pepito de ibérico\*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8

#### Patatas bravas\*

A Jaleo favorite; potatoes with spicy tomato sauce and alioli 13

#### José's Taco\*

Jamón ibérico de bellota with Royal Osetra caviar 25

#### Aceitunas rellenas y aceitunas 'Ferran Adrià'

Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

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

Rappahannock oysters with lemon, gin and tonic 25

\*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.