

RESTAURANT WEEK

DINNER MENU

Choose one from each section 35 per person

Add sommelier-selected wine pairings 20 per person

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, and peppers

Pinxos sandía con tomate

Skewers of chilled watermelon and tomatoes with sherry dressing

Berenjenas a la malagueña con miel

Crispy Japanese eggplant, finished with organic honey and lemon zest

Ensalada verde con tomates cherry, cebolla, aceitunas y pipirrana

Mixed greens with cherry tomatoes, onions, olives and pipirrana with a sherry dressing

Cebolla asada con queso Valdeón

Roasted sweet onions, pine nuts and Valdeón blue cheese

Dátiles con tocino 'como hace todo el mundo'

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

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese

Croquetas de pollo

Traditional chicken fritters

Patatas bravas*

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de cerdo

Grilled pork loin served with roasted sweet onions and a Valdeón blue cheese sauce

Salmón con coliflor

Seared salmon with puréed cauliflower

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

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

Helados y sorbetes caseros con 'carquiñolis'

Selection of house-made ice cream or sorbets

Arroz con leche

Traditional Spanish sweet rice dessert

*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness.

RESTAURANT WEEK WINE SELECTION



SOMMELIER-SELECTED WINE PAIRINGS

Available with Restaurant Week Dinner experience 20 per person

BTG BTB

CÓCTEL / COCKTAIL

Media Combinación

Gin, Yzaguirre vermouth, Cynar, Angostura bitters

7

ESPUMOSO / SPARKLING

D.O. Cava

Signat Brut, Chardonnay, Macabeo, Xarel-lo, Parellada, NV

30

BLANCO / WHITE

D.O. Rueda

Reina de Castilla, Sauvignon Blanc 2017

9

30

D.O. Bierzo

Pilgrim, Godello 2016

35

D.O. Ca. Rioja

Blanco FB Izadi, Viura, (Malvasía) 2017

45

ROSADO / ROSÉ

D.O. Madrid

Zestos, Garnacha 2018

8

30

D.O. Valle de la Orotava

La Araucaria Dolores Cabrera Fernández, Listán Negro 2017

40

TINTO / RED

D.O. Ca. Rioja

Reletivo Wineissocial, Tempranillo, Garnacha 2016

37

D.O. Toro

Pícaro Matsu, Tinta de Toro 2018

10

40

D.O. Empordà

Llavors La Vinyeta, Cabernet Sauvignon, (Blend) 2017

50

VINOS DULCE / DESSERT WINE

D.O. Jerez

Dorado César Florido, (375ml), Moscatel de Alejandría NV

30

DON'T FORGET TO VISIT OUR WINE SHOP, LOCATED UPSTAIRS!

Enjoy our sommelier's selection of Spanish wines that are perfect gifts, or to take home!