

TOUR DE ESPAÑA

Available Wednesdays | 40 per person

Please choose one from each section

JALEO

BY JOSÉ ANDRÉS

Traditional pan con tomate y queso manchego

Toasted slices of bread brushed with fresh tomato served with Manchego cheese

Gazpacho estilo Algeciras

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

Aceitunas clásicas y modernas

'Ferran Adrià' liquid olives and stuffed olives with piquillo pepper and anchovy

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

Cebolla Asada

Roasted sweet onions, pine nuts, and Valdeón blue cheese

Ensalada verde

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

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

Patatas Bravas*

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

Croquetas de pollo

Traditional chicken fritters

Pimientos del piquillo rellenos de queso de cabra

Seared piquillo peppers filled with goat cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo

Josper roasted marinated chicken served with a garlic sauce and black garlic purée

Butifarra casera con mongetes*

Grilled pork sausage with sautéed white beans and alioli

Paella del día

Chef's selected paella of the day

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

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

Pan con chocolate

Chocolate custard with caramelized bread, olive oil and brioche ice cream

VINO

Add sommelier-selected wine pairings to your Tour de España
25 per person

Vino de La Casa, Democratic
Half carafe 15
Full carafe 30

Check out our **Vino Wednesdays** menu for a special selection of half-price wine to accompany your meal

*-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.