

NOVA RESTAURANT WEEK

Lunch | March 19 - 26

22 per person



Choose one from each section

Pimientos del piquillo relleno

Seared piquillo peppers filled with goat cheese

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Empedrat de mongetes

Traditional Catalan bean salad with tomatoes, onions, black olives and sherry dressing

Croquetas de pollo

Traditional chicken fritters

Patatas bravas

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

Berenjenas Malaguena con miel

Crispy Japanese eggplant, finished with organic honey and lemon zest

Espinacas a la Catalina

Sautéed spinach, pine nuts, raisins and apples

Mejillones con vinagreta

Mussels served with pipirrana and a honey sherry dressing

Setas al ajillo

Mushrooms sautéed with garlic, herbs and white wine

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Salmón con puré de purrusalda

Seared salmon with potato leek purée

Lomo de cerdo con salsa de queso Valdeon

Pork loin with roasted onion and 'Valdeon' blue cheese sauce

DESSERT

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

Selection of ice cream and sorbet

*-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.

NOVA RESTAURANT WEEK

Dinner | March 19 - 26



35 per person

Choose one from each section

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Ensalada de remolacha con cítricos

Salad of red beets, citrus, Valdeón cheese and pistachios with sherry dressing

Dátiles con tocino 'como hace todo el mundo'

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

Pan de cristal con tomate

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

Patatas Bravas

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

Espinacas a la catalina

Sautéed spinach, pine nuts, raisins and apples

Empedrat de mongetes

Traditional Catalan bean salad with tomatoes, onions, black olives and sherry dressing

Setas al ajillo

Sautéed button mushrooms in a garlic and white wine sauce

Berenjenas Malaguena con miel

Crispy Japanese eggplant, finished with organic honey and lemon zest

Gambas al Ajillo

The very, very famous tapa of shrimp sautéed with garlic

Croquetas de pollo

Traditional chicken fritters

Pimientos del piquillo relleno

Seared piquillo peppers filled with goat cheese

Lomo de cerdo con salsa de queso Valdeon

Pork loin with roasted onion and 'Valdeon' blue cheese sauce

Salmón con puré de purrusalda

Seared salmon with potato leek purée

Pollo ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

DESSERT

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

Helados y sorbetes

Selection of ice cream and sorbet