



www.jaleo.com DC • Bethesda • Crystal City

THE CONCEPT/SERVICE:

A taste of Spain comes in each of the 50 plus tapas, or little dishes, available at this festive restaurant are served for a shared experience. Jaleo, which means 'merry making' and 'revelry,' serves paellas and grilled meats and seafood, alongside these traditional and modern flavors. The award-winning wine list will allow you to visit nearly every region of Spain. The interior of the restaurant focuses on a large mural of a flamenco dancer inspired by John Singer Sargent's painting Jaleo. A consistent favorite downtown destination for Washingtonians and visitors alike, Jaleo has locations in Bethesda, Maryland and Arlington, Virginia. When you select a menu option, multiples of each dish listed are served. There is ample food, a terrific variety, all in a dynamic dining atmosphere.

JOSÉ ANDRÉS:

Often called Spain's unofficial ambassador to the United States, Jose Andres is the host and executive Producer of the hit PBS culinary series, "Made in Spain", and the author of the companion cookbook. Drawing on his unrivalled expertise, Jose takes viewers and readers on a gastronomic and cultural tour of Spain. Termed the "boy wonder of culinary Washington" by the New York Times, Jose as an internationally recognized culinary innovator know for bringing both traditional and avant garde Spanish fare to America. He has received a list awards from Bravo Network and is a winner on Food Network's "Iron Chef America" and has appeared judging on Bravo's "Top Chef" series.

HOW TO RESERVE:

Contact your coordinator by email or phone to move forward with the reservation. To confirm, a credit card will also be needed with minimal paperwork. Emailing events@thinkfoodgroup.com or calling 202-638-0202 are the easiest ways to confirm. All dates and times are subject to availability until confirmed with a credit card/contract. All parties are confirmed on a first come, first served basis.

WEBSITE AND PHOTOS:

<http://www.jaleo.com/>

<http://www.jaleo.com/index.php/about/photos>

PRESS:

- ❖ OpenTable Diners' Choice, July 2010
- ❖ Jaleo Wine Shop named "Best Hidden Wine Shop" by the City Paper in their 2010 "Best of" issue
- ❖ Winner of 2008 Where Magazine "Visitors' Choice Award"
- ❖ RAMMY for "Casual Restaurant of the Year", the Restaurant Association of Metropolitan Washington, 2004
- ❖ #3 in ZAGAT's most popular restaurants in Washington, DC, 2010, 2009, 2008
- ❖ The Washington Post Dining Guide, 2009, 2008, 2007, 2006
- ❖ Washingtonian magazine's 100 Very Best Restaurants, 2010, 2009, 2008, 2007, 2006

●●● EVENTMENU

Please note, on Friday and Saturdays, Menu #1 is
only available before 5:30pm or after 9:30pm

Dinner Tapas menu #1

40 per person

First Course

Endibias con queso de cabra, naranjas y almendras

Endives with goat cheese, oranges and almonds

Pan con tomate y Manchego

Toasted slices of rustic bread brushed with fresh tomatoes and Manchego cheese

Croquetas de pollo

Traditional chicken fritters

Second Course

Patatas bravas

Fried fingerling potatoes with spicy tomato sauce and alioli

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Third course

Lomo de buey con mostaza y salsa de Valdeón

Grilled hanger steak with Valdeón cheese sauce

Chorizo casero tradicional

Homemade traditional chorizo with potato purée

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Dessert

Flan al estilo de mamá Marisa con espuma de crema Catalana

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

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

● ● ● EVENT MENU

Dinner Tapas menu #2

50 per person

First Course

Pan con tomate y jamón Serrano

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

Manzanas con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing

Croquetas de pollo

Traditional chicken fritters

Ensalada de remolacha con cítricos

A salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing

Second Course

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Arroz cremoso de setas

Wild mushroom rice with Idiazabal cheese

Merluza a la donostiarra

Seared hake with a traditional Basque garlic dressing

Mejillones al vapor

Prince Edward Island mussels steamed with a bay leaf and a pinch of salt

Third course

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de buey con mostaza y salsa de Valdeón

Grilled hanger steak with Valdeón cheese sauce

Butifarra casera con mongetes 'Daniel Patrick Moynihan'

Homemade grilled pork sausage with sautéed white beans

Setas al ajillo

Sautéed seasonal mushrooms with La Serena potato purée

Dessert

Flan al estilo de mamá Marisa con espuma de crema Catalana

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

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

Jaleo Experience Menu

65 per person

Bite Size First Course

Surtido de tres ibericos con pan de cristal

Iberico cured meats and pan de cristal

Cono de la serena con membrillo

La serena cheese and quince paste cone

Cono de salmón

Salmon tartare and trout roe cone

Ostras 'Gin & Tonic'

Oysters Gin & Tonic

Tortilla de patatas

Spanish omelet with potatoes and onions

Endivias con queso de cabra, naranjas y almendras

Endives with goat cheese, oranges and almonds

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in a crispy potato

Croquetas de pollo

Traditional chicken fritters

Second Course (Tapas style)

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Paella de pollo y setas silvestres

A traditional paella of chicken and chef selected mushrooms

Third course (Tapas style)

Mini hamburguesa de ibérico de bellota

Acorn-fed Iberico pork mini burgers

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Lomo de buey con mostaza y salsa de Valdeón

Grilled hanger steak with Valdeón cheese sauce

Chorizo casero tradicional

Homemade traditional chorizo with potato purée

Dessert

Flan al estilo de mamá Marisa con espuma de crema Catalana

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

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

● ● ● EVENT MENU

Lunch menus available until 2:30pm

Lunch Tapas menu #1

28 per person

First course

Endibias con queso de cabra, naranjas y almendras

Endives with goat cheese, oranges and almonds

Pan con tomate y jamón Serrano

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

Patatas bravas

Fried fingerling potatoes topped with spicy tomato sauce and alioli

Second course

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Chorizo casero tradicional

Homemade traditional chorizo with potato purée

Croquetas de pollo

Traditional chicken fritters

Dessert

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

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

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

EVENT MENU

Lunch menus available until 2:30pm

Lunch Tapas menu #2

35 per person

First Course

Croquetas de pollo

Traditional chicken fritters

Manzanas con hinojo y queso Manchego

Sliced apples and fennel with Manchego cheese, walnuts and Sherry dressing

Patatas bravas

Fried fingerling potatoes topped with spicy tomato sauce and alioli

Pan con tomate y jamón Serrano

Toasted slices of rustic bread brushed with fresh tomatoes and Serrano ham

Second Course

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Lomo de buey

Grilled skirt steak with Valdeon cheese sauce

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in a crispy potato

Dessert

Flan al estilo de mamá Marisa con espuma de crema Catalana

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

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

●●● EVENTMENU

Brunch menu available Saturday & Sunday until 2:30pm

Brunch menu #1

28 per person

First course

Manzanas con hinojo y queso Manchego

Sliced apples and fennel with Manchego cheese, walnuts and Sherry dressing

Tostada de salmon

Smoke salmon toast with goat cheese, hard-boiled egg and capers

Second course

Butifarra casera con mongetes 'Daniel Patrick Moynihin'

Homemade grilled pork sausage with sautéed white beans

Huevo pochado con espinacas I idiazabal

Poached egg on brioche with sautee spinach and idiazabal cheese sauce

Trigueros con romesco

Grilled asparagus with romesco sauce

Dessert

Torrijas con helado de vanilla

Sweet soaked Spanish toast with apple compote and topped with homemade vanilla ice cream

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream and salted caramel sauce

NON-ALCOHOLIC BEVERAGES INCLUDED

Bottled Sodas

Iced Tea

Coffee: Regular and Decaffeinated

Upgrades, José's Way!

EMBUTIDOS Y QUESOS

Jamón Ibérico de bellota Fermín

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain
7.5 per person

Jamón Ibérico Fermín

Cured ham from the famous, black-footed Ibérico pigs of Spain
5 per person

Jamón Serrano Fermín

18-month salt-cured Serrano ham
4 per person

Lomo Ibérico de bellota Fermín

Smoke-cured, acorn-fed pork loin
5 per person

Selection of all three Ibéricos

6 per person

Chorizo Palacios

A slightly spicy cured pork sausage seasoned with pimentón and garlic
3 per person

Pan de cristal con tomate

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

Add Jamón Serrano Fermín .5

Add Pasamontes farmhouse Manchego .5

Add Don Bocarte Spanish anchovies .5

Selection of Spanish Cheeses

5 selections (1/2 oz. each)
6 per person

PAELLAS

Requires 48 hour advance notice

Paella de pollo y setas silvestres

A traditional paella of chicken and chef selected mushrooms
7 per person

Arroz Mediterraneo

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme
7.5 per person

Arroz a banda con gambas*

Literally meaning, "rice apart from shrimp," made with shrimp and calamari
8 per person

Arroz con costillas de cerdo Ibérico de bellota

Made with the famous Ibérico de bellota pork ribs
10 per person

Arroz caldoso de bogavante*

A soupy lobster rice
11 per person

CONOS, LATAS Y MAS

Erizos de mar con pipirrana

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe
4 per person

Cono de La Serena con membrillo

La Serena cheese and quince paste cone
2 per person

Cono de salmón crudo con huevas de trucha

Salmon tartare and trout roe cone
4 per person

Ostras 'Gin & Tonic'

Five oysters with lemon, gin and tonic
3 per person

Empanadillas de brandada de bacalao

'Empanada' of cod brandade with honey
2.5 per person

Ibérico de bellota mini hamburguesas

Spanish mini burger made from the legendary, acorn-fed, black-footed Ibérico pigs of Spain
7 per person
Add Ibérico bacon .5

JOSÉ ANDRÉS GIFTS

Made in Spain

A signed copy of José's cookbook
35 per person

Paella starter kit

A signed copy of José's cookbook, Spanish saffron, Spanish sea salt, Valencia rice
65 per person

Beverage Packages

Non-Alcoholic Beverages

Juices, specialty coffee drinks (espresso, cappuccino, café con leche), hot tea, Lemonada
15 per person

House Made Red Wine and Sparkling Wine Sangria

Sparkling wine sangria with Freixenet Blanc de Blancs Cava, Liquor 43, strawberries and mint and
Red wine sangria with brandy, lemon juice and watermelon
30 per person

House Wine and Draft Beer

House selection of Spanish wine (1 red & 1 white selection) and fresh draft beer
30 per person

House Wine, Draft Beer and House Liquor

House selection of Spanish wine (1 red & 1 white selection), fresh draft beer and any house liquor
drink (utilizing vodka, rum, gin, tequila, or bourbon)
40 per person

Sangria de Lujo and Sparkling Wine Sangria

Tablesides sangria with a bottle of BT 2010, Almansa, Garnacha Tintotera. Sparkling with Freixenet
Blanc de Blancs Cava, Liquor 43, strawberries and mint
50 per person

Premium Wine, Beer and Premium Liquor

House selection of premium Spanish wine (1 red & 1 white selection), fresh draft beer and bottled
beer and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)
55 per person

Cava Toast

10 per person

Sommelier Wine Pairing

Pricing varies.

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on the average 2.5 hour event

Beverages may also be charged on a consumption basis

Jaleo Terms

1. Cancellation, decrease in party size, or no-show within **3 business days** of the confirmed date will result in a charge of the full Contract Total.
2. Menu must be selected 7 days prior to event or menu will default to chef's selection. Additional charges may apply to substitutions or variations of menu. All menu changes are subject to chef approval.
3. Final number of guests must be confirmed 3 business days in advance of the date of your party for ordering and staffing purposes. Charges will be based on this guaranteed guest count or the actual attendance, whichever is larger.
4. One form of payment will be accepted for all special events. All major credit cards, cash, travelers' checks, and corporate-issued checks will be accepted. Personal checks are not accepted.
5. The hours during which the affair is to be held shall be observed unless permission is given by Jaleo. In which event, additional charges may apply.
6. Patron agrees that restaurant will not be responsible for articles of personal property- damaged, lost, stolen or forgotten by Patron or Patron's guests.
7. A 20% service fee will be automatically applied to the final bill.
8. A single charge of 10% will be added for Washington D.C. tax or 6% MD State tax or 9% Virginia tax.
9. If your party is Tax Exempt, a copy of your Tax Exempt Certificate or License must be sent to the restaurant in advance of your party's arrival.
10. A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."

For an agreement contact events@thinkfoodgroup.com 202-638-0202