

RESTAURANT WEEK

LUNCH MENU

Choose one from each section 22

Ensalada verde con tomates cherry y cebolla

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

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Coliflor salteada con aceitunas y dátiles

Sauteed Cauliflower with dates and olives

Croquetas de pollo

Traditional chicken fritters

Empedrat de mongetes

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

Pimientos del piquillo rellenos de setas y queso

Seared piquillo peppers filled with mushroom and goat cheese

Setas al ajillo

Sautéed button mushroom in a garlic and white wine sauce

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo

Grilled marinated chicken served with parsley purée and garlic sauce

Chorizo con salsa de romero

Homemade traditional chorizo with rosemary sauce and mashed potatoes

POSTRES

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

Ice cream and sorbets



We require the entire table to participate in the Restaurant Week menu.

*These items contain or may contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness