

CAVA BRUNCH

25 per person

Includes glass of:

Cava, Mimosa or Sangria

Additional glass 5

TO START

Select two

Endibias con queso decabra y naranjas

Endives, goat cheese, oranges and almonds

Ensalada de temporada con cítricos

Seasonal salad with citrus and goat cheese

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Ensalada de remolacha con cítricos

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

Patatas bravas*

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

Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato with membrillo alioli

Manzanas con hinojo y queso Manchego

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

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Croquetas de pollo

Traditional chicken fritters

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

BRUNCH ENTRÉES

Select one

Huevos estrellados

Traditional mix of fried potatoes and organic free range fried eggs

Lomo de buey con huevo frito y patatas al Valdeón

Grilled hanger steak with organic free range fried egg, potatoes and Valdeón cheese sauce

Arroz a la cubana

Sautéed rice served with tomato, bacon and organic free range fried egg

Tortilla del día

Seasonal Spanish omelette with fresh market ingredients

Huevo pochado con

Idiazábal, jamón y espinacas

Poached egg on brioche with Idiazábal cheese, jamón and spinach

Tortitas de aceite de oliva

Pancakes made with Spanish extra virgin olive oil served with honey

Torrijas con plátano

caramelizado y espuma de ron

Sweet-soaked Spanish toast with caramelized bananas and rum whipped cream

*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.

TO SHARE

Coca de cristal con tomate y sardinas José Andrés

Toasted cristal bread with fresh tomato and José Andrés canned Spanish Sardines in Olive Oil 15

Pan de cristal con salmón ahumado y huevo duro

Smoked salmon on cristal bread with hardboiled egg, goat cheese and capers 18.5

ALGO DULCE

Something sweet...

Tortitas de aceite de oliva

Pancakes made with Spanish extra virgin olive oil served with honey 8.5

Torrijas con plátano caramelizado y espuma de ron

Sweet-soaked Spanish toast with caramelized bananas and rum whipped cream 8.5

HUEVOS

"My whole life, I have been trying to cook an egg in the right way. It is the humbleness of the dish." – José Andrés

Huevos estrellados

Traditional mix of fried potatoes and organic free range fried eggs 8.5

Add jamón ibérico 5

Add sea urchin 15

Huevo pochado con Idiazábal, jamón y espinacas

Poached egg on brioche with Idiazábal cheese, jamón and spinach 9

Huevos a la 'Angel Muro'

Organic free range egg with toasted bread 'Angel Muro style' with piquillo confit and acorn-fed ham 13

Lomo de buey con huevo frito y patatas al Valdeón

Grilled hanger steak with organic free range fried egg, potatoes and Valdeón cheese sauce 12

Arroz a la cubana

Sautéed rice served with tomato, bacon and organic free range fried egg 11

Flauta de tortilla de patatas

A traditional sandwich with fresh tomato and Spanish omelette 8.5

BRUNCH TASTING MENUS

Each tasting menu includes a glass of cava or mimosa

Jaleo Classics

A tasting of the classic brunch tapas 30 per person

The Jaleo Experience

A tour of Spain with Jaleo's favorite traditional and modern brunch tapas 45 per person

BRUNCH BEVERAGES

Mimosa del día

Cava with fresh squeezed juice. Check with your server for the flavor of the weekend 8

Jaleo Mimosa

Cava with fresh orange juice 7

Bloody Gazpacho

A twist on a classic drink made with vodka and our Spanish touch 12

Jugo fresco de pomelo

Fresh grapefruit juice 5

Jugo fresco de naranja

Fresh orange juice 5

Coffee 3

Espresso 4

Cappuccino 5

Tea 4

Porrón de mimosa

Served in the authentic Spanish pitcher, it's the most fun you'll have drinking a mimosa! 25