

# JALEO

BY JOSÉ ANDRÉS



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& GET YOUR  
PARTY ON**



**Contact Kevin Cannon at [KevinC@jaleo.com](mailto:KevinC@jaleo.com) for event booking information.**

**Disney Springs® | 1482 East Buena Vista Drive, Orlando, FL 32830**





# About Chef José Andrés

Twice named to Time's "100 Most Influential People" list and awarded "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation, Chef José Andrés is an internationally- recognized culinary innovator, New York Times bestselling author, educator, television personality, humanitarian, chef/owner of ThinkFoodGroup and founder of World Central Kitchen.

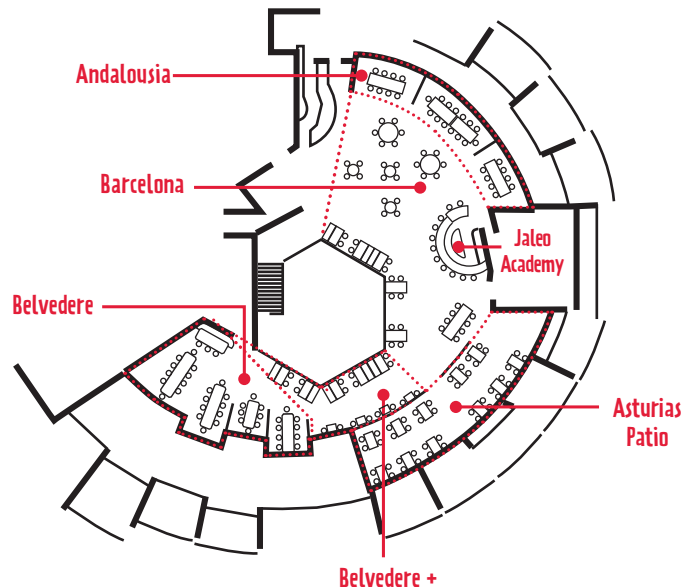
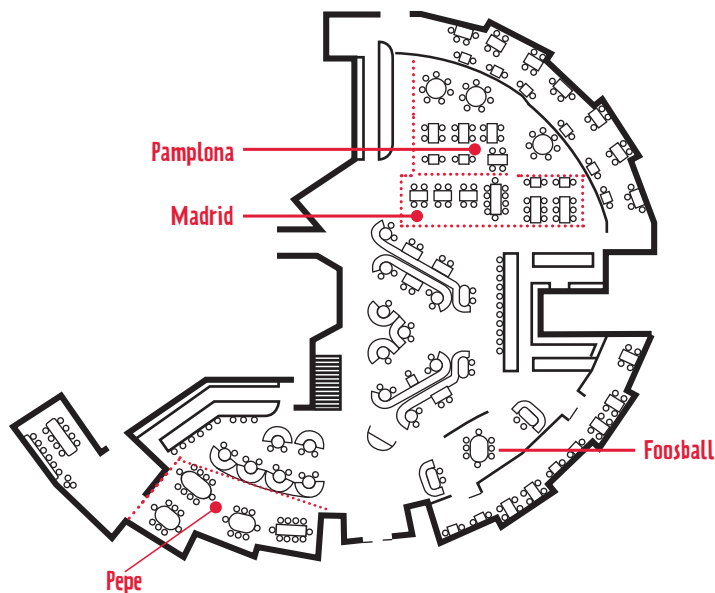
A pioneer of Spanish tapas in America, he is known for his avant-garde cuisine and award-winning group of more than 30 restaurants, including the two Michelin-starred minibar by José Andrés.

## THE FLAVORS

Jaleo offers an impressive assortment of tapas, the traditional small dishes of Spain, as well as savory paellas, creative cocktails, authentic sangrias and a fine selection of Spanish wines and sherries in a vibrant and comfortable atmosphere.

## THE CONCEPT

Jaleo brings alive the spirit and flavors of Spain with a menu reflecting the rich regional diversity of classical and contemporary Spanish cuisine, under the direction of renowned chef José Andrés.



FIRST LEVEL VENUES	SEATED CAPACITY
Madrid	38
Foosball Lounge	20
Pepe	34
Pamplona	41

Whole Restaurant Buyout  
Seated-400  
Reception-650

SECOND LEVEL VENUES	SETUP	CAPACITY
Andalousia	Seated	32
Belvedere Room	Seated	42
Belvedere+	Seated	70
Belvedere+	Reception	30
Barcelona & Asturias	Reception	120
Second Level Buyout	Seated	150
Second Level Buyout	Reception	150



# JALEO DISNEY SPRINGS SEATED DINNER MENUS

Jaleo | \$75 per person

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## First Course

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### CURED HAM SHOULDER FROM ACORN-FED, BLACK-FOOTED PIGS OF SPAIN

Paletilla Iberica de Bellota

### SHEEPS MILK CHEESE

Queso Manchego

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## Second Course

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### ENDIVES WITH GOAT CHEESE, ORANGES, AND ALMONDS

Endivias con Queso de Cabra y Naranjas

### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

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## Third Course

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

### GRILLED HANGER STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

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## Desserts

### FLAN AL ESTILO DE MAMÁ MARISA CON ESPUMA DE CREMA CATALANA A CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### CHOCOLATE CUSTARD WITH CARMELIZED BREAD, OLIVE OIL, AND Brioche Ice Cream

Pan con Chocolate

\*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your Sales Manager



# JALEO DISNEY SPRINGS SEATED DINNER MENUS

José | \$95 per person

## First Course

### SELECTION OF THREE IBERICO CURED MEATS

Selección de ibéricos

### TOASTED SLICES OF CRISPY BREAD BRUSHED WITH FRESH TOMATO

Pan de Cristal Con Tomate

### ENDIVES WITH GOAT CHEESE, ORANGES AND ALMONDS

Endivias con Queso de Cabra Y Naranjas

### LIQUID OLIVES AND STUFFED OLIVES WITH PIQUILLO PEPPERS AND ANCHOVY

Aceitunas Modernas Y Clasicas

## Second Course

### THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

### TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

### FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI

Patatas Bravas

## Third Course

### GRILLED HANGER STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

### SEARED ATLANTIC SALMON WITH TRADITIONAL STEWED VEGETABLES

Salmon con Pisto

### SLICED APPLE AND FENNEL SALAD WITH MANCHEGO CHEESE, WALNUTS AND SHERRY DRESSING

Manzanas con hinojo y queso Manchego

## Desserts

### FLAN AL ESTILO DE MAMÁ MARISA CON ESPUMA DE CREMA CATALANA A CLASSIC SPANISH CUSTARD DESSERT WITH 'ESPUMA' OF CATALAN CREAM AND ORANGES

Flan al Estilo de mama Marisa con espuma de crema catalana

### TRADITIONAL SPANISH SWEET RICE DESSERT

Arroz con leche

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# JALEO DISNEY SPRINGS SEATED DINNER MENU

## Menu Enhancements

### **CLASSIC CHILLED SOUP WITH TOMATOES AND VEGETABLES \$2 PER PERSON**

Gazpacho estilo Algeciras (Subject to Seasonal Changes)

### **'FERRAN ADRIÀ' LIQUID OLIVES AND STUFFED OLIVES \$4 PER PERSON**

Aceitunas Modernas y Clasicas

### **QUINCE MARMALADE, GOAT CHEESE, AND WALNUT DUST \$4 PER PERSON**

Cono de Queso de Cabra con Membrillo y Nueces

### **SALMON TARTARE AND TROUT ROE CONE \$5 PER PERSON**

Cono de Salmon Crudo Con Huevas De Trucha

### **MINI BURGUER MADE FROM THE LEGENDARY ACORN-FED, BLACK-FOOTED PIGS, WITH PIQUILLO CONFIT AND IBÉRICO BACON \$10 PER PERSON**

Mini Hamburguesa Ibérica De Bellota

### **SLICED APPLE & FENNEL SALAD WITH MANCHEGO, WALNUTS & SHERRY DRESSING \$4 PER PERSON**

Manzanas Con Hinojo Y Queso Manchego

### **SEARED SALMON WITH STEWED VEGETABLES \$7 PER PERSON**

Pescado con pisto Manchego

### **48-MONTH, HAND CARVED CURED HAM FROM THE LEGENDARY FREE RANGE, ACORN-FED, BLACK-FOOTED IBÉRICO PIGS OF SPAIN \$13 PER PERSON**

Jamon Iberico de bellota cortado a mano

### **A SELECTION OF 3 CURED IBÉRICO MEATS \$12 PER PERSON**

Selección de ibéricos

### **SEARED PIQUILLO PEPPERS FILLED WITH GOAT CHEESE \$4 PER PERSON**

Pimientos del piquillo rellenos con queso Caña de cabra

### **FRIED POTATOES WITH SPICY TOMATO SAUCE AND ALIOLI \$4 PER PERSON**

Patatas bravas

### **PRESSED SANDWICH OF SERRANO HAM AND MANCHEGO CHEESE \$6 PER PERSON**

Bikini de jamón con queso Manchego

### **JOSPER-GRILLED PORK SAUSAGE SERVED WITH SAUTÉED WHITE BEANS \$5 PER PERSON**

Butifarra casera con mongetes

### **GRILLED FLAT IRON STEAK WITH CONFIT PIQUILLO PEPPERS \$8.50 PER PERSON**

Carne Asada

### **CHICKEN SERVED WITH A GARLIC SAUCE AND BLACK GARLIC PURÉE \$5 PER PERSON**

Pollo al ajillo

### **SHRIMP SAUTÉED WITH GARLIC \$6 PER PERSON**

Gambas al ajillo

### **CHARCOAL GRILLED OCTOPUS WITH POTATOES AND TOMATO CONFIT \$8 PER PERSON**

Pulpo A La Brasa Con Tomates Confitados



# JALEO DISNEY SPRINGS TRAY PASS MENU FOR RECEPTIONS

## Essential Flavors: Passed Items

**\$20 Per Person**

**\*Each Guest Receiving 1 Item of Each of the  
Staple Flavors of Jaleo's Passed Items**

**(2 of each \$40/Person)**

**TOASTED SLICES OF CRISP ETHERIAL BREAD WITH FRESH TOMATO, OLIVE OIL, & SERRANO**  
Pan de Cristal con Tomate y Serrano

**TRADITIONAL CHICKEN FRITTERS**  
Croquetas de Pollo

**ENDIVES, GOAT CHEESE, ORANGES AND ALMONDS**  
Endivias con Queso de Cabra Y Naranjas

**TORTILLA DE PATATAS**  
Spanish omelet with potato and onions

**QUINCE MARMALADE, GOAT CHEESE, AND WALNUT DUST**  
Cono de Queso de Cabra con Membrillo y Nueces

**STUFFED SPANISH OLIVES**  
Aceitunas clásicas

## Additional Passed Items

**\*We Recommend 3-4 Additional Passed  
Items for Your Guests to Enjoy More  
Flavors During Your Event**

**MINI BURGHER MADE FROM THE LEGENDARY ACORN-FED, BLACK-FOOTED PIGS, WITH  
PIQUILLO CONFIT AND IBÉRICO BACON \$10 PER PIECE**  
Mini Hamburguesa Ibérica De Bellota

**PRESSED SANDWICH OF SERRANO HAM AND MANCHEGO CHEESE \$3 PER PIECE**  
Bikini De Jamón Con Queso Manchego

**SALMON TARTARE AND TROUT ROE CONE \$5 PER PIECE**  
Cono de Salmon Crudo Con Huevas De Trucha

**SHRIMP SAUTÉED WITH GARLIC \$3 PER PIECE**  
Gambas al Ajillo

**CHARCOAL GRILLED OCTOPUS WITH POTATOES AND TOMATO CONFIT \$6 PER PIECE**  
Pulpo A La Brasa Con Tomates Confitados

**CHOCOLATE CUSTARD WITH CARMELIZED BREAD, OLIVE OIL AND ICE CREAM \$6 PER PIECE**  
Mini Pan con Chocolate

**TRADITIONAL SPANISH RICE PUDDING \$6 PER PIECE**  
Arroz con Leche

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allergies and dietary restrictions. Please ask your  
Sales Manager**

**5.5% Administrative Fee and 6.5% Sales Tax Not Included.  
Menus and Pricing Subject to Change.**



# JALEO DISNEY SPRINGS

## STATIONARY ADD-ONS FOR RECEPTIONS

**\*EACH ITEM BELOW FEEDS 10 GUESTS PER ORDER**

### **SALADS**

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**SLICED APPLE AND FENNEL SALAD WITH MANCHEGO CHEESE, WALNUTS AND SHERRY DRESSING \$75 PER ORDER**

Manzanas con hinojo y queso Manchego

**TRADITIONAL CATALAN BEAN SALAD WITH TOMATOES, ONIONS, BLACK OLIVES AND SHERRY DRESSING \$65 PER ORDER**

Empedrat de mongetes

**MIXED GREENS WITH CHERRY TOMATOES, ONIONS AND OLIVES WITH SHERRY DRESSING \$75 PER ORDER**

Ensalada verde

### **MEATS & CHEESES**

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**CHEF'S SELECTION OF THREE IBÉRICOS (.75 lb) \$160 PER ORDER**

A selection of 3 cured ibérico meats

**CHEF'S SELECTION OF THREE CHEESES WITH FRUIT (2 lbs) \$180 PER ORDER**

A selection of three cheeses with fruit pairing

**36 MONTH CURED HAM FROM THE IBERICO PIGS OF SPAIN (20oz) \$300 PER ORDER**

Paletilla ibérica de bellota

**HOUSE-MARINATED OLIVES WITH SEASONAL HERBS (2 lbs) \$30 PER ORDER**

Aceitunas

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# JALEO DISNEY SPRINGS

## STATIONARY ITEMS FOR RECEPTIONS

### Stationary Add-Ons: Chef Attended Stations

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#### JAMON CARVING STATION:

**48-MONTH CURED HAM FROM THE LEGENDARY FREE RANGE, ACORN-FED, BLACK-FOOTED IBERICO PIGS OF SPAIN HAND CARVED \$2000 FOR THE ENTIRE LEG**  
Jamon Iberico de bellota \*Must be placed at least 14 days in advance

#### STEAK CARVING STATION:

**JOSPER GRILLED 45 DAY DRY AGED PRIME BEEF RIBEYE**  
**\$1200 PER RIBEYE, EACH IS 14 Lbs. AND SERVES 50 GUESTS**  
Chuleton De Buey A La Parillas

**OYSTERS STATION ON ICE \$5.00 PER OYSTER**  
Ostras

**\*CHEF ATTENDED STATIONS WILL INCLUDE A STAFFING FEE OF \$150.00 PER STATION**

### Stationary Add-Ons: PAELLA

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**PAELLA WITH SEASONAL VEGETABLES AND MUSROOMS**  
**3-FT PAN \$320**  
Arroz de setas y verduras

**PAELLA WITH CHICKEN AND CHEF-SELECTED MUSHROOMS**  
**3-FT PAN \$360**  
Arroz de pollo setas y verduras

**PAELLA WITH SHRIMP**  
**3-FT PAN \$420**  
Arroz a Banda con Gambas

**PAELLA WITH SEASONAL VEGETABLES AND HALFD WHOLE LOBSTERS**  
**3-FT PAN \$900**  
Paella Bogavante

**\*PAELLA PANS ARE DISPLAYED TABLESIDE, AND SERVES 15-20 GUESTS EACH**



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# JALEO DISNEY SPRINGS BEVERAGE PACKAGES

## Non-Alcoholic

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ICED TEA, LEMONADE, BOTTLED WATER, SPARKLING WATER, COFFEE, HOT TEA, MEXICAN COKE, MEXICAN SPRITE, & DIET COKE

**\*INCLUDED WITH CALL AND PREMIUM PACKAGES**

(2) HOUR PACKAGE \$10.00++ PER PERSON

(3) HOUR PACKAGE \$15.00++ PER PERSON

## House Wine, Beer and House Made Red Wine Sangria

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HOUSE SELECTION OF SPANISH WINE (1 RED & 1 WHITE), ALL DRAFT BEER AND RED SANGRIA

(2) HOUR PACKAGE \$30.00++ PER PERSON

(3) HOUR PACKAGE \$40.00++ PER PERSON

ADDITIONAL HOUR \$10.00++ PER PERSON

TICKET TO EXCHANGE FOR 1 DRINK IN THIS PACKAGE \$10 EACH

## Call Brand Liquor House Wine, Beer, House Made Red Wine Sangria

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HOUSE SELECTION OF SPANISH WINES (1 RED & 1 WHITE)  
ALL DRAFT BEER, RED SANGRIA AND LIQUOR WITH MIXER FROM LIQUOR:

*TITOS, BACARDI, FORDS GIN, ALTOS DE OLMECA, BULLEIT BOURBON*

(2) HOUR PACKAGE \$40.00++ PER PERSON

(3) HOUR PACKAGE \$60.00++ PER PERSON

ADDITIONAL HOUR \$10.00++ PER PERSON

TICKET TO EXCHANGE FOR 1 DRINK IN THIS PACKAGE \$15 EACH

## Premium Wine, Beer, House Made Sangria and Liquor

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OUR SOMMELIER'S SELECTION OF PREMIUM SPANISH WINE (1 RED & 1 WHITE),  
ALL DRAFT BEER, RED SANGRIA AND LIQUOR WITH MIXER FROM LIQUOR:

**\*ALSO INCLUDES YOUR CHOICE OF TWO JALEO SIGNATURE COCKTAILS**

*KETEL ONE, BACARDI 8, HENDRICKS, MILAGRO SILVER, WOODFORD RESERVE*

(2) HOUR PACKAGE \$45.00++ PER PERSON

(3) HOUR PACKAGE \$65.00++ PER PERSON

ADDITIONAL HOUR \$15.00++ PER PERSON

TICKET TO EXCHANGE FOR 1 DRINK IN THIS PACKAGE \$20 EACH

Only one drink will be served at a time. Doubles and shots are not included in this pricing.

\*Promotions and specials do not apply.

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