

JALEO

BY JOSÉ ANDRÉS



**BOOK NOW
& GET YOUR
PARTY ON**



Contact Kevin Cannon at 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.

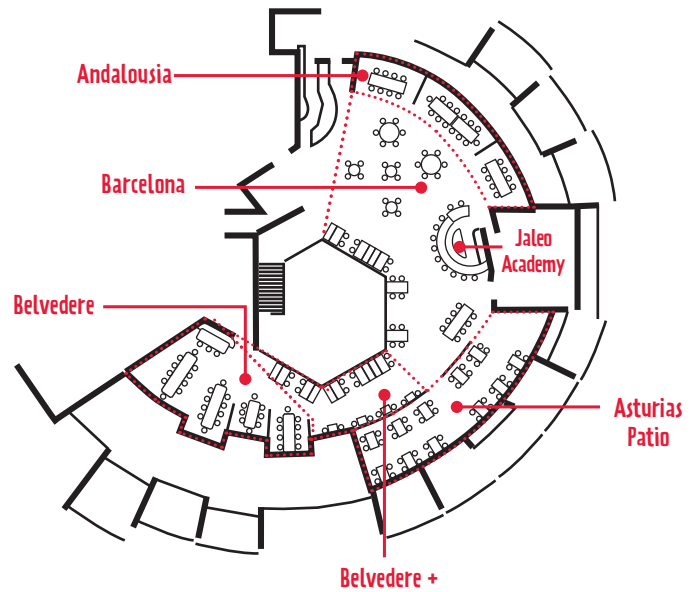
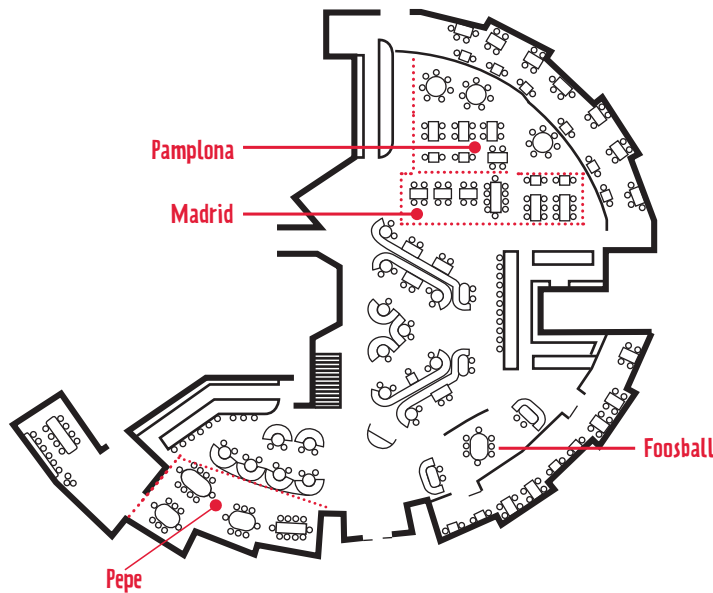
A pioneer of Spanish tapas in America, he is known for his avant-garde cuisine and award-winning group of more than 30 restaurants, including the two Michelin-starred minibar by José Andrés.

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
Andalusia	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

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

Second Course

TRADITIONAL CHICKEN FRITTERS

Croquetas de Pollo

CATALAN BEAN SALAD; TOMATOES, ONIONS, BLACK OLIVES AND SHERRY DRESSING

Empedrat de Mongetes

THE VERY FAMOUS TAPA OF SHRIMP SAUTEED WITH GARLIC

Gambas al Ajillo

Third Course

SAUTEED SPINACH, PINE NUTS, RAISINS AND APPLES

Espinacas a la Catalana

GRILLED HANGER STEAK WITH CONFIT PIQUILLO PEPPERS

Carne Asada Con Piquillos

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

SAUTEED SPINACH, PINE NUTS, RAISINS AND APPLES

Espinacas a la Catalana

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 IBERICO 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 SAUTEÉD 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 SAUTEÉD 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 BURGUER 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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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

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

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

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

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 HALFED 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

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

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

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

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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