

\$25 per person, excluding tax and gratuity

In collaboration with Synetic Theater, September 14th - December 23rd, Jaleo imprisons the murderous world of Macbeth, ventures through Othello's struggles with perception and race, and uncovers Romeo & Juliet's romantic tragedy with our inspired pre-theater menu.

FIRST COURSE

Select one from this section

Gazpacho de remolacha

Chilled beet soup made with tomatoes, cucumbers, peppers, bread and sherry vinegar

Aceitunas rellenas de anchoas y pimientos del piquillo

Homemade stuffed olives with anchovies and roasted piquillo peppers

Manzanas con hinojo y queso Manchego

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

SECOND COURSE

Select two from this section

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach

Gambas con tomate confitado

Shrimp sautéed with garlic and confit tomatoes

Almejas con puree de perejil

Sauteed little neck clams with a parsley sauce

Pato con Granada

Duck confit with a pomegranate sauce

Pinchos Morunos

Grilled pork skewers

THIRD COURSE

Select one from this section

Flan al estilo de mama Marisa con espuma de crema Catalana

Classic Spanish custard dessert with 'espuma' of Catalan cream and oranges

Sopa fría de granada con helado de aceite de oliva

Chilled pomegranate soup with olive oil ice cream