



BETHESDA MAGAZINE RESTAURANT WEEK

Select one from each section 16 per person

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Croquetas de pollo

Traditional chicken fritters

Gazpacho de remolacha con queso de cabra

Classic chilled Spanish soup made of beets and tomatoes with goat cheese and pistachios

Empedrat de mongetes

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

Patatas bravas*

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

Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with caña de cabra goat cheese

Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives

Dátiles con tocino 'como hace todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Setas al ajillo

Sautéed mushrooms with garlic

Lomo de buey con piquillos*

Grilled hanger steak with confit piquillo peppers

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

Selection of ice cream and sorbets

We request the entire table 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