

Paellas

Serves 2 to 4. Available until 30 minutes before closing

Paella is one of the most unique rice dishes in the world. There are many different styles of paella in Spain - some say that there are as many paella recipes as there are people. At Jaleo we offer you our unique versions. Please allow 25 minutes cooking time. And do give the rice 5 minutes for settling, flavor blending, rice relaxing...
Buen provecho!

'Rossejat'*

Traditional fried pasta, paella style, with squid, cooked in a seafood broth
32.00

Paella de pollo y setas silvestres*

A traditional paella of chicken and chef selected mushrooms
34.00

Arroz a banda con gambas*

Literally meaning, "rice apart from the shrimp", a signature dish of Mari Carmen Vélez, paella master and chef of La Sirena in Alicante, made with shrimp and cuttlefish
38.00

Arroz negro con sepia*

Black rice with cuttlefish and alioli
32.00

Paella de verduras de temporada y setas silvestres

A paella of assorted seasonal vegetables
30.00

* These items contain or may contain raw or undercooked ingredients
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.