

Available in Jaleo DC

POSTRES

Each 7.5

Manzanas 'Carlota' al PX

Apple Charlotte with Pedro Ximénez
and vanilla ice cream

'Gin and Tonic' José's favorite cocktail, now a dessert!

Gin and tonic sorbet, fizzy tonic 'espuma,'
lemon and aromatics

Helado de aceite de olive con pomelo

Olive oil ice cream with grapefruit

'Pan con chocolate'

Chocolate flan with caramelized bread,
olive oil and brioche ice cream

Pastel de chocolate y avellanas

Chocolate hazelnut cake with praline ice cream
and salted caramel sauce

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with
'espuma' of Catalan cream and oranges

Arroz con leche 'Tia Chita'

Crispy caramelized rice and creamy rice pudding
with vanilla, lemon and cinnamon

Torta Pascualete

Creamy, raw sheep's milk cheese
served with toasted bread, quince paste
and fig jam (serves 4-8) 24

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VINOS DULCES

D.O. Alicante

Cosecha Miel, Gutiérrez de la Vega (500ml),
Moscatel de Alejandría 2008 BTL 67 / GL 12

Fondillón Solera 1948, Primitivo Quiles,
Monastrell NV *BTL 93*

D.O. Bierzo

Folie Douce, Mengoba (375ml),
Petit Manseng, Godello,
Doña Blanca 2007 BTL 64

D.O. Jerez

Dorado, Cesar Florido (375ml),
Moscatel de Alejandría NV BTL 29 / GL 8

Oloroso Dulce East India Lustau, *Palomino Fino,*
(Pedro Ximénez) NV BTL 68 / GL 9

Viejísimo Maestro Sierra (375ml),
Pedro Ximénez NV BTL 135

D.O. Jumilla

Olivares (500ml), *Monastrell 2008 BTL 61 / GL 11*

D.O. Lanzarote

Solera Los Bermejos (500ml),
Malvasía NV BTL 72 / GL 13

D.O. Málaga

Victoria Jorge Ordoñez & Co. (375ml), *Moscatel de*
Alejandría 2010 BTL 60

D.O. Montilla-Moriles

Toro Albalá, *Pedro Ximénez 1985 BTL 82*

D.O. Terra Alta

Josefina Piñol Piñol (375ml),
Garnacha Blanca 2009 BTL 64

CAFÉ Y MAS

Café

A blend of certified organic, shade-grown, coffee with a hint of fruit complementing its deep body and chocolate aroma 2.5

Café descafeinado

Naturally decaffeinated, shade-grown by the 21st of September Co-operative in Zaragoza, Mexico. Sweet and rich with chocolate and spice 2.5

Espresso

Complex and delicate, with a long, soft aftertaste 3

Cappuccino 3.5

Café con leche 3.5

Cortado

Espresso with a drop of steamed milk 3

Carajillo

Espresso with a splash of Spanish brandy 8

TÉS Y TISANAS

Each 3

Clásico té negro con esencia de bergamota

Classic Earl Grey tea

Té verde moruno

Moroccan mint: a blend of green tea and organic spearmint

Tisana de flor de azahar, manzana y jamaica

Blood orange, hibiscus blossom and apple tisane

Tisana de canela, albaricoque y esencia de clavel

Cinnamon, dried apricot and Egyptian marigold

Available in Jaleo Crystal City and Jaleo Bethesda

POSTRES

Each 7.5

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges

Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit

Pastel Vasco con helado de leche merengada

Basque cake with semolina cream, cinnamon-vanilla sauce and ice milk

Espuma de chocolate negro con bizcocho de cacao y helado de avellana

Dark chocolate mousse with a cocoa sponge cake and hazelnut ice cream

Compota de manzana al pan perdido con Pedro Ximénez

Apple charlotte with Pedro Ximénez and vanilla ice cream

Arroz con leche 'Tia Chita'

Espuma milk rice pudding with lemon marmalade

Helados y sorbetes caseros con 'carquinyolis'

Choice of house-made ice cream or sorbets with a traditional Catalan crisp

Available in Jaleo Crystal City and Jaleo Bethesda

VINOS DULCES

- Casta Diva 2008 **Muscat** (Alicante) 10
Olivares 2006 Dulce **Monastrell**
(Jumilla) 8.5
Dolc De Lobac 1999 **Garnacha, Syrah,**
Merlot, Cabernet Sauvignon
(Priorato) 90

JEREZES

- La Gitana Manzanilla **Palomino Fino** 6
El Maestro Sierra Fino **Palomino** 6
Hildago Gobernador **Oloroso Seco** 9.5
Napoleon Amatillado **Palomino** 7
Lustau Palo Cortado **Palomino** 8
Hildago **Pedro Ximenez** 8
Bodegas Toro Albala **Don PX 1982** 80

OPORTOS

- W. & J. Graham's Six Grapes
Douro Portugal 6.5
W. & J. Graham's 10-yr Tawny
Douro Portugal 8.5

BRANDIES DE JEREZ

- Solera Gran Reserva*
Torres 10 yr 15

LICORES DIGESTIVOS

- Great with coffee or on their own*
Licor 43 12
'Gran Torres' Orange liquour 12

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Cappuccino 3.5

Café con leche 3.5

Cortado

Espresso with a drop of steamed milk 3

Café Jaleo

Coffee with Torres orange liquor and brandy 10

Carajillo

Espresso with a splash of Spanish brandy 5

Spanish Coffee

Coffee and Licor 43 8

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