

## PAELLAS DEL DÍA

*When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. Paella began life as a country meal, using the ingredients from the surrounding fields and the heat from the burning vines. He would put me in charge of the open fire where we would cook for our friends and family. This is where I learned the art of controlling the heat, a skill needed by any chef. While heat is important to creating the perfect paella, the real star is the rice. Bomba rice from Valencia or Calasparra from Murcia are the best to absorb all the amazing flavors and to keep a perfect texture.*

*¡Buen provecho! . — José Andrés*

**Two of the five paellas below are available.** Please inquire with your server which paellas are featured today. Entire pans of paella are prepared to order for six or more guests and presented tableside. Please allow up to a 45 minute preparation time for all paellas. **If you would like a specific paella for your visit, please call us 24 hours in advance to place your order.**

**Available from 5 PM until 45 minutes prior to closing Monday through Friday, and all day weekends.**

### **Arroz Mediterraneo**

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme 36

**Add shrimp** 5

### **Arroz Negro\***

Black rice with porcini mushrooms, cuttlefish and squid ink 42

### **Paella de pollo y setas silvestres\***

A traditional paella of chicken and chef selected mushrooms 34

### **Arroz caldoso de bogavante\***

A soupy lobster rice 55

### **Arroz con costillas de cerdo Ibérico de bellota**

Made with the famous Ibérico de bellota pork ribs 48

## PRE-THEATRE MENU

**Available Sunday – Thursday 5-6:30 PM**

**\$30 per person excluding tax and gratuity**

### FIRST COURSE

Select one from this section

#### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

#### **Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds

### SECOND COURSE

Select two from this section

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Setas al ajillo con La Serena**

Sautéed seasonal mushrooms with La Serena potato purée

#### **Ensaladilla rusa\***

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

#### **Vieiras con piñones y Pedro Ximénez\***

Seared scallops with pine nuts and Pedro Ximénez

#### **Butifarra casera con mongetes “Daniel Patrick Moynihan”**

Homemade grilled pork sausage with sautéed white beans

#### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce

### DESSERT

Select one from this section

#### **Flan al estilo tradicional de mamá**

**Marisa con espuma de crema catalana**  
A classic Spanish custard with ‘espuma’ of Catalan cream and oranges

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

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

#### **Arroz con leche ‘Tia Chita’**

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

## Available at Jaleo DC

### ¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

#### **Pan de cristal con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 8.5

#### **Pan con tomate with jamón Serrano Fermin** 8

#### **Pan con tomate with Pasamontes farmhouse Manchego** 7

#### **Pan con tomate with Don Bocarte Spanish anchovies** 10

#### **Aceitunas rellenas de anchoas y pimientos del piquillo**

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

#### **Flauta de jamón Ibérico Fermin**

Flauta bread brushed with tomato and extra virgin olive oil, with cured ham from the famous, black-footed Ibérico pigs of Spain 15

### JOSÉ'S WAY

'The only way!'

#### **Huevo frito con caviar\***

A fried organic egg topped with caviar 15

#### **Coca con erizos de mar\***

Warm and crusty cristal bread topped with butter and sea urchin 24

#### **Tortilla menorquina\***

Spanish omelet with sobrasada, onions and Mahón cheese 9

#### **Ensaladilla rusa\***

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

#### **Make it José's way with Spanish trout roe** 14

### CONOS, LATAS Y MAS

#### **Erizos de mar con pipirrana\***

Sea urchin with diced peppers, tomatoes, cucumbers and trout roe 4 each

#### **Cono de La Serena con membrillo**

La Serena cheese and quince paste cone 2 each

#### **Cono de salmón crudo con huevas de trucha\***

Salmon tartare and trout roe cone 4 each

#### **Ibérico de bellota mini hamburguesas**

Spanish mini burger made from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 7 each

### QUESOS

Selection of 3 cheeses 16

Selection of 5 cheeses 20

#### **Pasamontes Manchego**

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese paired with compressed apples in muscatel 7

#### **Santa Gadea**

(Burgos) A soft-ripened organic goat cheese paired with dried apricots 14

#### **Caña de cabra**

(Murcia) A soft, semi-sweet goat's milk cheese paired with raisin walnut bread and fig jam 7

#### **Idiazábal**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese paired with homemade quince paste 7

#### **San Simón**

(Galicia) A smoked cow's milk cheese paired with homemade nut brittle 7

#### **Valdeón**

(D.O. Asturias) Intensely flavored blue cheese of cow and goat's milk, paired with raisins and Pedro Ximénez gelée 7

#### **Torta Pascuaete**

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

### EMBUTIDOS

#### **Jamón Ibérico de bellota Fermin**

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 22

#### **Jamón Ibérico Fermin**

Cured ham from the famous, black-footed Ibérico pigs of Spain 14

#### **Jamón Serrano Fermin**

18-month salt-cured Serrano ham 10

#### **Lomo Ibérico de bellota Fermin**

Smoke-cured, acorn-fed pork loin 15

#### **Chorizo Palacios**

A slightly spicy cured pork sausage seasoned with pimentón and garlic 8

#### **Selecciones de embutidos**

A selection of all Spanish cured meats 32

#### **All three Ibéricos** 25

#### **All three jamones** 18

#### **Jamón Serrano and chorizo Palacios** 11

## SOPAS Y ENSALADAS

*'Slurping allowed! Sorry, Mom!'*

### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 7

### **Sopa de ajo\***

Garlic soup with black garlic and egg 63° 9

### **Ensalada campera**

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

### **Ensalada verde con queso Idiazábal**

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

### **Ensalada de remolacha con cítricos**

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

### **Manzanas con hinojo y queso Manchego**

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing 8.5

## VERDURAS

### **Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds 7

### **Cebolla asada con queso Valdeón**

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

### **Escalivada catalana**

Roasted red peppers, eggplant and sweet onions with Sherry dressing served with toasted bread 7

### **Trigueros con romesco**

Grilled asparagus with romesco sauce 9

### **Papas arrugás**

Canary Island-style wrinkled baby potatoes served with mojo verde and mojo rojo 9

### **Setas al ajillo con La Serena**

Sautéed seasonal mushrooms with La Serena cheese potato purée 8

### **Pisto manchego con huevos**

Traditional stewed vegetables topped with fried quail eggs 13

### **Garbanzos con espinacas 'que bien cocinas Tichi'**

Moorish stew of chickpeas and spinach 8

**Add an organic fried egg 2**

### **Pimientos del piquillo rellenos de queso**

Seared piquillo peppers filled with Caña de cabra goat cheese 7

### **Arroz cremoso de setas**

Seasonal mushroom creamy rice with Idiazábal cheese 8

### **Coliflor salteada con aceitunas y dátiles**

Sautéed cauliflower with dates and olives 7.5

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples 7

### **Ensalada de coles de Bruselas con albaricoques, manzanas y jamón Serrano**

Warm Brussels sprouts salad with apricots, apple and Serrano ham 8.5

### **Tortilla de patatas al momento\***

Spanish omelet with potatoes and onions, cooked to order 7.5

### **Pimientos del piquillo Don Julian de Lodosa con grasa de jamón Ibérico**

Sweet red pepper confit with Ibérico ham fat 9

## FRITURAS

*'Frying is overrated... Yeah right!'*

### **Croquetas de pollo**

Traditional chicken fritters 8

### **Gambas con gabardina**

Batter-fried shrimp with caper mayonnaise 10.5

### **Dátiles con tocino 'como hace todo el mundo'**

Fried dates wrapped in bacon served with an apple-mustard sauce 7

### **Patatas bravas\***

A Jaleo favorite with spicy tomato sauce and alioli 7

### **Chistorra envuelta en patata frita**

Slightly spicy chorizo wrapped in crispy potato 7.5

### **Empanadillas de brandada de bacalao**

'Empanada' of cod brandade with honey 10

## PESCADOS Y MARISCOS

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic 10

### **Calamares en su tinta**

Basque-style squid stew with ink 11

### **Veiras con piñones y Pedro Ximénez\***

Seared scallops with pine nuts and Pedro Ximénez 14

### **Pulpo a la Gallega 'Maestro Alfonso'**

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

### **Salpicón de cangrejo**

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and brandy sauce 12

### **'Rossejat'**

Traditional 'paella' of fried pasta with shrimp 12

### **'Esqueixada' de Bacalao**

Shredded Ráfols salt cured cod salad with tomatoes, onions and black olives 10

### **Pan de recapte con anchoa**

Traditional Catalan toasted bread with peppers, tomatoes and Don Bocarte salt-cured Spanish anchovies 13

### **Bacalao al pil pil**

Extra virgin olive oil cod confit in a traditional Basque sauce with grapefruit 14

### **Mejillones vinagreta**

Mussels served with pipirrana, Sherry dressing and honey 9

### **Mejillones al vapor**

Steamed mussels with bay leaf and olive oil 8.5

### **Merluza a la donostiarra**

Traditional Basque-style hake served with a garlic and pimentón 11

### **Ostras a la Gallega\***

Five warm oysters with potato, sweet paprika and extra virgin olive oil 15

### **Ostras 'Gin & Tonic'\***

Five oysters with lemon, gin and tonic 15

## CARNES

### **Lomo Ibérico de bellota con manzanas\***

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

### **Butifarra casera con mongetes 'Daniel Patrick Moynihan'**

Homemade grilled pork sausage with sautéed white beans 8.5

### **Codorniz con salsa de romero y alioli de miel\***

Grilled quail with rosemary sauce and honey alioli 12

### **Lomo de buey con Valdeón\***

Grilled hanger steak with mustard sauce and Valdeón blue cheese 12

### **Chorizo casero con puré de patatas al aceite de oliva**

Homemade traditional chorizo with olive oil mashed potatoes and cider sauce 9

### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce 8

### **Callos a la vizcaína**

Traditional Basque tripe stew Tapa 9 / Large 18

### **Conejo en salmorejo con puré de albaricoques**

Canary Island-style rabbit confit with apricot purée 10

### **Canelones de cerdo y foie con bechamel**

Pork and foie gras canelones with béchamel sauce 12

### **Flamenquines**

Traditional pork meat filled with Ibérico ham and cheese, breaded and deep fried 18

---

### **José makes large plates, too...**

### **Costillas de cerdo Ibérico de bellota**

Grilled pork ribs from the legendary acorn-fed, black-footed pigs of Spain (serves 2-6) 55

### **Secreto Ibérico con pan con tomate y salsa verde\***

It's a secret! Skirt steak from the famous black-footed Ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli (serves 2-6) 50

### **Preso Ibérico de bellota**

A whole one-and-a-half pounds of pork from the legendary acorn-fed, black-footed Ibérico pigs of Spain (serves 2-8) 60

# Available at Jaleo Bethesda and Jaleo Crystal City

## PAELLAS

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. Paella began life as a country meal, using the ingredients from the surrounding fields and the heat from the burning vines. He would put me in charge of the open fire where we would cook for our friends and family. This is where I learned the art of controlling the heat, a skill needed by any chef. While heat is important to creating the perfect paella, the real star is the rice. Bomba rice from Valencia or Calasparra from Murcia are the best to absorb all the amazing flavors and to keep a perfect texture.

*¡Buen provecho!* . — José Andrés

**Please allow 30 minutes cooking and resting time. This allows the rice to settle and the flavors to blend.**

**Available from 5 PM until 30 minutes prior to closing Monday through Friday, and all day weekends.**

### **Arroz Mediterraneo**

Made with porcini mushrooms, mixed vegetables, green and black olives and thyme 36

**Add shrimp** 5

### **Arroz Negro\***

Black rice with porcini mushrooms, calamari and squid ink 42

### **'Rossejat'\***

Traditional fried pasta, paella style, with calamari, cooked in a seafood broth 32

### **Paella de pollo y setas silvestres\***

A traditional paella of chicken and chef selected mushrooms 34

### **Arroz a banda con gambas\***

Literally meaning, "rice apart from shrimp", made with shrimp and calamari 38

### **Arroz con costillas de cerdo**

#### **Ibérico de bellota**

Made with the famous

Ibérico de bellota pork ribs 48

## PRE-THEATRE MENU

**Available Sunday - Thursday 4:30-7:30 PM**

**\$27 per person excluding of tax and gratuity**

### FIRST COURSE Select one from this section

#### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

#### **Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds

#### **Croquetas de pollo**

Traditional chicken fritters

### SECOND COURSE Select two from this section

#### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

#### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic

#### **Patatas bravas**

A Jaleo favorite with spicy tomato sauce and alioli

#### **Tortilla de patatas al momento\***

Spanish omelet with potatoes and onions cooked to order

#### **Ensalada rusa**

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

#### **Pan con tomate y queso Pasamontés**

Toasted slices of rustic bread brushed with fresh tomato and Pasamontés farmhouse Manchego cheese

#### **Garbanzos con espinacas 'que bien cocinas Tichi'**

Moorish stew of chickpeas and spinach

#### **Mejillones al vapor**

Steamed mussels with bay leaf and olive oil

#### **Chorizo casero tradicional**

Homemade traditional chorizo with potato purée

#### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce

### POSTRES Select one from this section

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

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

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

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

#### **Helados y sorbetes caseros con 'carquinyolis'**

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

# Available at Jaleo Bethesda and Jaleo Crystal City

## ¡BUEN PROVECHO!

*'Hey, you're here! So start eating...'*

### **Pan con tomate**

Toasted slices of rustic bread brushed with fresh tomato 5

**with jamón Serrano** 8

**with Pasamontes farmhouse Manchego** 7

**with Spanish anchovies** 8.5

### **Aceitunas marinadas con queso**

#### **Manchego**

Marinated olives and Manchego cheese 7

## EMBUTIDOS

### **Jamón Ibérico de bellota Fermin**

Cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain 22

### **Lomo Ibérico de bellota Fermin**

Smoke-cured, acorn-fed pork loin 15

### **Jamón Ibérico Fermin**

Cured ham from the famous, black-footed Ibérico pigs of Spain 14

### **Jamón Serrano Fermin**

18-month salt-cured Serrano ham 10

### **Chorizo Palacios**

A slightly spicy cured pork sausage seasoned with pimentón and garlic 8

### **Selecciones de embutidos**

A selection of all Spanish cured meats 32

**All three Ibéricos** 25

**Jamón Ibérico, jamón Serrano**

**and chorizo Palacios** 17

**Jamón Serrano and chorizo Palacios** 11

## QUESOS

Each (1 oz.) 7

Selection of 6 cheeses 18

### **Pasamontes Manchego**

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese

### **Murcia al vino**

(D.O. Murcia al vino, Murcia) Semi-soft goat's milk cheese in red wine with a balance of salt and acidity

### **Caña de cabra**

(Murcia) A soft, semi-sweet goat's milk cheese

### **Idiazábal**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's milk cheese

### **Garrotxa**

(Catalunya) Semi-soft goat's milk cheese, with delicate flavors of milk and a hint of nuttiness

### **Valdeón**

(D.O. Asturias) Blue cheese of cow and goat's milk, intense flavor

## SOPAS Y ENSALADAS

*'Slurping allowed! Sorry, Mom!'*

### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread 7

### **Sopa de ajo con huevo\***

Garlic and bread soup with a slow-cooked egg 9

### **Sopa de pescado 'Va por ti, Clemente!'**

A traditional fisherman's soup with mussels, shrimp and cockle clams 11

### **Ensalada campera**

Salad of conserved tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs 11

### **Ensalada verde con queso Idiazábal**

Mixed greens with Idiazábal cheese, Spanish anchovies and garlic anchovy dressing 9

### **Ensalada de remolacha con cítricos**

Salad of red beets, citrus, Valdeón cheese and pistachios with Sherry dressing 10

## JOSÉ'S WAY

*'The only way!'*

### **Lomo Ibérico de bellota con pan con tomate\***

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with alioli, mojo verde and rustic bread brushed with fresh tomatoes 20

### **Erizos de mar con pipirrana\***

A spoonful of sea urchin with diced peppers, tomatoes and cucumbers 6.5 each

### **Manzanas con hinojo y queso Manchego**

Sliced apple and fennel salad with Manchego cheese, walnuts and Sherry dressing 8.5

### **Aceitunas rellenas de anchoas y pimientos del piquillo**

House-made stuffed olives with anchovies and roasted piquillo peppers 7.5

# Available at Jaleo Bethesda and Jaleo Crystal City

## Arroz de pato 'Jean-Louis Palladin'

Rice with duck confit, duck breast and foie gras cream 11

## Lomo Ibérico de bellota con manzanas\*

Fresh loin from the legendary, acorn-fed, black-footed Ibérico pigs of Spain served with roasted apples 20

## Huevo frito con caviar\*

A fried organic egg topped with caviar 15

## Tortilla de patatas al momento\*

Spanish omelet with potatoes and onions cooked to order 7.5

## Tortilla menorquina\*

Spanish omelet with sobrasada and Mahón cheese 9

## Canelones de cerdo y foie con bechamel

Pork and foie gras Canelones with béchamel sauce 12

## Ensalada rusa\*

The ultimate Spanish tapa, a salad of potatoes, imported conserved tuna and mayonnaise 7

**Make it José's way with Spanish trout roe** 14

## VERDURAS

## Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds 7

## Cebolla asada con queso Valdeón

Roasted sweet onions, pinenuts, and Valdeón blue cheese 6.5

## Escalivada catalana

Roasted red peppers, eggplant and sweet onions with Sherry dressing 7

## Trigueros con romesco

Grilled asparagus with romesco sauce 8

## Papas arrugas

Canary Island-style wrinkled baby potatoes served with mojo verde 7.5

## Garbanzos con espinacas 'que bien cocinas Tichi'

Moorish stew of chickpeas and spinach 7.5

**Add an organic fried egg** 2

## Pimientos del piquillo rellenos de queso

Seared piquillo peppers filled with goat cheese 7

## Arroz cremoso de setas

Wild mushroom rice with Idiazábal cheese 8

## Coliflor salteada con aceitunas y dátiles

Sautéed cauliflower with dates and olives 7.5

## Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples 7

## FRITURAS

**'Frying is overrated... Yeah right!'**

## Croquetas de pollo

Traditional chicken fritters 8

## Croquetas de jamón Serrano

Traditional Serrano ham fritters 8

## Buñuelos de bacalao

Fried salt cod fritters with honey alioli 8.5

## Berenjenas con miel

Lightly battered eggplant 8

## Gambas con gabardina

Batter-fried shrimp with caper mayonnaise 10.5

## Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon 7

## Patatas bravas\*

A Jaleo favorite with spicy tomato sauce and alioli 7

## Chistorra envuelta en patata frita

Slightly spicy chorizo wrapped in crispy potato 7.5

## PESCADOS Y MARISCOS

### **Gambas al ajillo**

The very, very famous tapa of shrimp sautéed with garlic 9

### **Calamares en su tinta**

Basque-style squid stew with ink 11

### **Trucha a la navarra**

Seared trout wrapped in Serrano ham 11

### **Vieiras con piñones y Pedro Ximénez\***

Seared scallops with pine nuts and Pedro Ximénez 14

### **Pulpo a la Gallega ‘Maestro Alfonso’**

Boiled octopus with pee wee potatoes, pimentón and olive oil 12

### **Salpicón de cangrejo**

Jumbo lump crabmeat with cucumbers, peppers, tomatoes, cauliflower and Sherry dressing 12

### **‘Rossejat’**

Traditional ‘paella’ of fried pasta with shrimp 11.5

### **‘Esqueixada’ de Bacalao**

Shredded cod salad with tomatoes, onions and black olives 10

### **Pan de recapte con anchoa**

Traditional Catalan bread with peppers, tomatoes and salt-cured Spanish anchovies 7

### **Bacalao al pil pil**

Slow cooked cod in a traditional Basque sauce 14

## CARNES

### **Butifarra casera con mongetes ‘Daniel Patrick Moynihan’**

Homemade grilled pork sausage with sautéed white beans 8.5

### **Codorniz con salsa de romero y alioli de miel\***

Grilled quail with rosemary sauce and honey alioli 12

### **Lomo de buey\***

Grilled skirt steak with piquillo peppers 12

### **Chorizo casero tradicional**

Homemade traditional chorizo with potato purée 9

### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce 8

### **Callos a la vizcaína**

Traditional Basque tripe stew 9

### **Conejo en salmorejo con puré de albaricoques**

Canary Island-style rabbit confit with apricot purée 10

### **Cordero a la brasa con salsa de romero\***

Grilled lamb T-bones with rosemary sauce 12