



# BRUNCH AT JALEO

Salad of avocado, goat cheese and mojo verde from Jose's "Spanish Diner" 13

24-month cured Serrano ham with summer melon and sherry dressing 15

Smoked salmon on cristal bread with hard boiled eggs, goat cheese and capers 21

A traditional flauta sandwich with fresh tomato and Spanish omelette 15

Baked eggs with sobrassada ibérica and vegetables 20

A traditional mix of crispy fried potatoes and eggs 12  
**Add Paletilla ibérica 19**

Grilled flat iron steak with fried egg, potatoes and mojo verde 24

Olive oil pancakes with house-made blueberry compote and Florida honey 13

\*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.