

For Immediate Release

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José Andrés' Award-Winning Tapas Restaurant Jaleo Celebrates the Ninth Annual Paella Festival Featuring Special Guest Rafael Vidal

WHAT: Summer brings the return of Jaleo's annual celebration honoring Spain's favorite culinary tradition, paella! From July 18th thru August 1st, José Andrés and his culinary team at Jaleo will celebrate the ninth annual Paella Festival with a two-week event honoring the delicious dish with specials based on the recipes of special guest Chef Rafael Vidal of Restaurante Levante in Benisanó, Spain. During the Paella Festival, guests will have the opportunity to enjoy a variety of paella specials based on Vidal's recipes. The rotating paella specials will be available all day at each Jaleo location and are priced between \$34 and \$48.

WHEN: July 18th thru August 1st, available during lunch and dinner service. Jaleo Downtown is open Monday 11:30 am-10 pm; Tuesday-Thursday 11:30 am-11:30 pm; Friday and Saturday 11:30 am-12 am and Sunday 11:30 am-10 pm. Brunch is served on Saturday and Sunday until 3 pm. Jaleo Bethesda is open Sunday-Thursday 11:30 am-10 pm; Friday and Saturday 11:30 am-12 am and brunch is served on Saturday and Sunday until 3 pm. Jaleo Crystal City is open Tuesday -Thursday 11:30 am-10 pm; Friday and Saturday 11:30 am -11pm and Sunday 11:30 am-10 pm and brunch is served on Saturday and Sunday until 3 pm.

WHERE: Jaleo Bethesda, 7271 Woodmont Avenue, Bethesda, MD 20814, (301) 913-0003, Jaleo Downtown, 480 7th Street, NW, Washington, DC 20004, (202) 628-7949 and Jaleo Crystal City 2250 A Crystal Drive, Arlington, VA 22202, (703) 413-8181

WHY: Jaleo's featured guest Rafael Vidal hales from the small town of Benisanó, which is known to be the birthplace of paella. His family has prepared paella for kings and queens for the past three generations. Vidal is famous for preparing his paella in the traditional form over a wood fire. He is a tireless defender of authentic *paella valenciana* working with the European Union to have it designated a Guaranteed Traditional Specialty. True *paella valenciana* is rice, olive oil, chicken, rabbit, green beans, tomato, water, saffron, salt and a bean called *garrofó*.