

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@Heatherfreeman.com

Lindley Thornburg (703) 593-5503
Lindley@Heatherfreeman.com

**Jaleo Celebrates Andalucía and the Art of Flamenco
During Flamenco Week from March 8th-13th**

Washington, D.C.— From March 8th-13th, José Andrés and the culinary team at Jaleo are celebrating the art of Flamenco and Andalucía, the region of its birth. During this lively week guests can enjoy special Andalusian tapas and Sherry pairings at all three Washington-area Jaleo locations. Jaleo once again partners with the George Washington University's Lisner Auditorium to promote Flamenco in the US, supporting GW Lisner's Flamenco Weekend March 12th-13th.

Jaleo's Flamenco Week specialty dishes, ranging in price from \$7 to \$18 and include Andalusian specialities such as **Pescaito frito con alioli**, *fresh fried white fish with alioli*; **Ajo blanco malagueño**, *Malaga-style chilled almond soup*; **Serranito de luxe**, *a sandwich of fresh Ibérico pork loin, Ibérico ham and fried green peppers*; **Ensalada malagueña**, *Malaga-style salad with potato, cod, olives and oranges*, as well as **Revuelto de ajetes, gambas y jamón**, *organic scrambled egg with shrimp, spring garlic and cured ham*. Suggested Sherry pairings will also be available, and are priced at \$6 per ounce.

While the GW's Lisner Auditorium Flamenco Festival is on hiatus for this year, they will be celebrating Flamenco Weekend with a performance by Paco Peña on Sunday, March 13th. A guitarist, composer, dramatist, producer and artistic mentor, Peña embodies both the authenticity and innovation in flamenco and has transformed perceptions of this archetypal Spanish art form. Since 1970, Peña has performed regularly with his own hand picked company of dancers, guitarists and singers in a succession of groundbreaking shows proving that the soul of flamenco lies in the authentic expression of emotions through music and dance. Jaleo will provide complimentary jamon and

Spanish cheeses at a reception preceding the performance. For additional information please visit: www.lisner.org.

Under the direction of Chef José Andrés' ThinkFoodGroup, Jaleo is an award-winning tapas bar with three locations in the Washington metro area and one in Las Vegas. Jaleo is located at 480 7th Street NW in Washington, DC, (202) 628-7949; at 7271 Woodmont Avenue in Bethesda, Maryland, (301) 913-0003 and at 2250-A Crystal Drive in Arlington, Virginia, (703) 413-8181. The newest Jaleo is at The Cosmopolitan of Las Vegas, 3708 Las Vegas Boulevard South, Las Vegas, NV, (702) 698-7950. For more information please visit the website, www.jaleo.com.

###