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Jaleo Celebrates Summer's End With The Eighth Annual La Tomatina Festival

Washington, D.C. (August 17, 2011) — As the days of summer dwindle, it's time to celebrate the abundant tomato harvest with Jaleo's Eighth Annual La Tomatina Festival at all three Jaleo locations. From September 19th through October 2nd, José Andrés and the culinary team at Jaleo will be hosting the two-week event that celebrates the bounty of delicious tomatoes with a taste of Spain. Paying tribute to the famous tomato battle that takes place in Buñol, Spain, Jaleo will feature a variety of tomato specials using the ripest and juiciest tomatoes plus tasty tomato-based cocktails. Additionally, Jaleo will conduct tomato demonstrations at local farmers markets.

Guests of La Tomatina will experience tomatoes via tempting tapas specials. The dishes, ranging in price from \$8 – \$12, will be available during the two-week long celebration including: *Tartar de tomate con huevas de salmón*, Tomato "tartar" with trout roe; *Tomates rellenos de cangrejo*, Campari tomatoes stuffed with crab, and *Pinchitos de sandia con caviar de tomate*, Watermelon and tomato "caviar" skewers.

On Tuesday, September 13th, at 3:30 PM, at the Crystal City FRESHFARM market, chefs from Jaleo Crystal City will demonstrate how to prepare *Ensalada de tomates heirloom y chicharrones: A salad of heirloom tomatoes with tomato "caviar"*. The Crystal City market is located on Crystal Drive between 18th and 20th Streets in Arlington, VA.

Also keeping with the tomato theme, ThinkFoodGroup's Lead Bartender Owen Thomson has created a special La Tomatina cocktail available at all three Jaleo locations during the two-week promotion. The 1959, is made from a combination of Plymouth Gin, Tomato Water, Lemon, and Opal Basil, and is priced at \$12.

La Tomatina, is the world's largest tomato battle, a 67 year-old Spanish tradition, held annually on the last Wednesday of August, in the small town of Buñol. The epic food fight begins when more than 300,000 pounds of ripe tomatoes arrive to the center of the town at the Plaza de Pueblo. Thousands of people gather each year to participate in this wild batalla as the delicious seasonal treats become missiles leaving everyone and everything splattered with tomato pulp. For those that want to enjoy the spirit of the festival without all the mess, Jaleo will offer plenty of chances to celebrate La Tomatina with a variety of special menu items.

Under the direction of Chef José Andrés, Jaleo is an award-winning tapas bar with three locations in the Washington metro area. 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. For more information please visit the website, www.jaleo.com.

La Tomatina Specials

Tomates verdes fritos con queso valdeon
Fried green tomatoes with valdeon cheese
\$8.50

Ensalada de tomates heirloom y chicharrones
A salad of heirloom tomatoes with tomato "caviar"
\$8

Tomates rellenos de cangrejo
Campari tomatoes stuffed with crab
\$10

Lata de tomates marinados con queso de cabra
A can of marinated tomatoes with goat cheese
\$9.50

Tomates heirloom al natural con ensalada y anchoas
Heirloom tomatoes with Spanish anchovies
\$10

Tomate heirloom, ventresca de atún y huevo 63
Heirloom tomatoes with Spanish tuna belly and slow cooked egg

\$11

Tartar de tomate con huevas de salmón

Tomato "tartar" with trout roe

\$12

Ensalada de tomates heirloom con Cebolla y aceitunas

A mixed heirloom tomato salad with green onions and black olives

\$9.50

Pinchitos de sandia con caviar de tomate

Watermelon and tomato "caviar" skewers

\$8.50

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