



## Jaleo Crystal City Fact Sheet

<b>Location:</b>	2250-A Crystal Drive Arlington VA 22202
<b>Telephone:</b>	(703) 413-8181
<b>Facsimile:</b>	(703) 413-5566
<b>Opened:</b>	September 2004
<b>About the name:</b>	Jaleo means “uproar, revelry, merry-making” in Spanish and the restaurant takes its name from the John Singer Sargent painting that hangs in the Isabella Stewart Gardner Museum in Boston. The energy and vitality of the painting are reflected in Jaleo’s dining room, which is dominated by large murals inspired by Sargent’s flamenco dancer.
<b>Hours of Operation:</b>	Tuesday through Thursday 11:30 am to 10:00 pm Friday and Saturday 11:30 am to 11:00 pm Sunday 11:30 am to 9:00 pm Brunch is served on Saturday and Sunday until 3:00 pm Jaleo Crystal City is closed on Mondays for private events
<b>Owners:</b>	José Andrés, Rob Wilder and ThinkFoodGroup partners
<b>Management Company:</b>	ThinkFoodGroup, LLC
<b>Head Chef:</b>	Drew Terp
<b>General Manager:</b>	David Andersen
<b>Menu Description:</b>	An extensive menu of 60 different hot and cold tapas “little dishes” reflecting the rich regional diversity of classical and contemporary Spanish cuisine. A variety of authentic paellas as well as rossejat are available after 5:00 pm.
<b>Menu Prices:</b>	Tapas \$6.00 to \$12.00 Paella and rossejat \$32.00 to \$42.00 (serves 2-4) Brunch Tapas \$6.00 to \$9.00 <i>Prices subject to change</i>

- Wine List:** We offer an extensive selection of Spanish red, white and rosé wines available by the glass, as well as an assortment of Sherries. Bottle prices range from \$26 to \$124
- Wine Shop:** Jaleo Crystal City features the Jaleo Wine Shop, a loft space where guests can browse through our unique selections and enjoy choosing a bottle from the best wines of Spain. All wines are available at retail prices to take home. Our wine list prices reflect a \$20 service charge per bottle when consumed in the restaurant. Tastings held every Tuesday at 6:30 pm.  
Best Hidden Wine Shop, *City Paper* “Best of” 2010
- Happy Hour:** “Jaleo Hour” Sunday through Friday at the bar from 4:30 pm to 7:00 pm, \$4 select tapas, \$4 red sangria by the glass, \$4 draft beer and \$4 select white and red wines by the glass
- Credit Cards:** MasterCard, American Express, Visa, Discover
- Wheelchair Access:** The dining room and the bar are wheelchair accessible
- Reservations:** Reservations welcomed for lunch and limited reservations for dinner and may be made online at [www.jaleo.com](http://www.jaleo.com). Large groups of 12 or more please contact our events team for assistance in planning your event. By telephone at (202) 638-0202 or by email at [events@thinkfoodgroup.com](mailto:events@thinkfoodgroup.com)
- Private events:** The “Blue Room” and “Red Room” dining areas are available for events of 35-70 guests. Also available is a communal table that seats 16 guests. Please contact our events team for assistance in planning your event. By telephone at (202) 638-0202 or by email at [events@thinkfoodgroup.com](mailto:events@thinkfoodgroup.com)
- Metro:** 2 blocks from Crystal City Metro on the blue and yellow lines
- Parking:** We offer free parking from Monday-Friday after 4:00 pm and half hour validation before 4:00 pm. Free parking all day on Saturdays and Sundays in a nearby garage.
- Capacity:** 200 seats in the dining room and 25 seats at the bar. Additional seating for 50 on the patio available in warm weather.
- Art:** The designs and murals were created by G&G Arte Inc. for the design firms of Walter Gagliano and Aurelio Grisanty

**Awards:**

“RAMMY” Award for *Casual Restaurant of the Year* from the Restaurant Association of Metropolitan Washington 2004  
The *Washington Post’s* Fall Dining Guide 2010, 2009, 2008, 2007, 2006  
*Washingtonian* magazine’s 100 Very Best Restaurants, 2011, 2010, 2009, 2008, 2007  
Winner of 2008 *Where* Magazine “Visitors’ Choice Award”  
*Washingtonian* magazine’s Cheap Eats, 2007  
2008 *Northern Virginia Magazine’s* Best Restaurants (Jaleo Crystal City)  
Award of Unique Distinction by Wine Enthusiast magazine, 2007  
Award of Excellence by *Wine Spectator* magazine 2009, 2006, 2005, 2004  
2004 *Santé* magazine regional award for the best “Bistro” dining

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