

For Immediate Release  
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**José Andrés' Award-Winning Tapas Restaurant Jaleo Celebrates the Eighth Annual Paella Festival Featuring Special Guest María José San Román**

Washington, D.C., (May 17, 2010)- The brink of summer brings the return of Jaleo's annual celebration honoring Spain's favorite culinary tradition, paella! From June 7<sup>th</sup> to 20<sup>th</sup>, José Andrés and his culinary team at Jaleo will celebrate the eighth annual Paella Festival with a two-week event honoring the delicious dish with specials based on the recipes of special guest Chef María José San Román of Restaurante Monastrell and La Taberna del Gourmet in Alicante, Spain. During the Paella Festival, guests will have the opportunity to enjoy a variety of paella specials during both lunch and dinner service.

Jaleo begins the festivities with the always popular giant paella demonstration at area farmer's markets. On Sunday, May 30<sup>th</sup> Jaleo will be at the Dupont Circle FRESHFARM Market at 11 a.m. with samples of the paella for those that stop by and on Tuesday, June 1<sup>st</sup> at 4:30 p.m. they will have the giant paella at the Crystal City FRESHFARM Market.

Guests of the Paella Festival will be delighted by the special paellas based on San Román's recipes. The rotating paella specials will be available all day at each Jaleo location and are priced between \$34 and \$48. Chef San Román's paellas combine interesting ingredients with various types of rice, resulting in exceptional taste and texture. Featured dishes include *Arroz con pluma ibérica y verduras de Alicante*, Iberico pork paella with green garlic and seasonal vegetables; *Arroz caldoso con cigalas*, soupy rice with Norway lobster, *Fideos finos tostados con bogavante*, vermicelli paella with lobster; *Arroz con verduras y setas de temporada*, paella of seasonal vegetables and mushrooms and *Caldero de pescados con arroz finito a banda*, fish stew with rice.

Jaleo's featured guest María José San Román is a self-taught chef and expert in traditional Catalan and Valencian cooking. One of the top female chefs in Spain, she decided on a career in restaurants and hospitality after studying Law and Languages.

Today San Román and her family preside over a number of successful restaurants in the Alicante area including La Taberna del Gourmet and the critically acclaimed Restaurante Monastrell. San Román has presented at a number of culinary conferences around the world including the Culinary Institute of America's Worlds of Flavor conference in Saint Helena, California and the prestigious Madrid Fusion conference. An internationally recognized expert in "crocus sativus", San Román has worked closely with the Universidad de Castilla La Mancha and the Spanish saffron industry and travels the world lecturing on saffron. Her book on the subject *El libro del azafran* will be published by Montagud in October of this year in Spanish and in English.

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. Jaleo Downtown is open Monday 11:30 am-10:00 pm; Tuesday-Thursday 11:30 am-11:30 pm; Friday and Saturday 11:30 am-12:00 am and Sunday 11:30 am-10:00 pm. Brunch is served on Saturday and Sunday until 3:00 pm. Jaleo Bethesda is open Sunday-Thursday 11:30 am-10:00 pm; Friday and Saturday 11:30 am-12:00 am and brunch is served on Saturday and Sunday until 3 pm. Jaleo Crystal City is open Tuesday -Thursday 11:30 am-10:00 pm; Friday and Saturday 11:30 am -11:00 pm and Sunday 11:30 am-10:00 pm and brunch is served on Saturday and Sunday until 3 pm. For more information please visit the website, [www.jaleo.com](http://www.jaleo.com).

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