

DUBAI'S FAVOURITE SPANISH HOTSPOT JALEO BY JOSÉ ANDRÉS INTRODUCES THE NEW SIGNATURE 'LA FERIA' BRUNCH EVERY SATURDAY

Atlantis The Royal will launch its' first brunch at Jaleo by José Andrés. Set to take place every Saturday, guests can indulge in a three-hour culinary extravaganza curated by the world-renowned Chef José Andrés

DUBAI, United Arab Emirates – Jaleo by José Andrés calls upon all food enthusiasts and brunch aficionados alike for the launch of 'La Feria' brunch at Atlantis The Royal. Set to take place every Saturday starting January 27th, from 1:00 pm to 4:00 pm, guests can indulge in vibrant flavours of modern Spanish cuisine, featuring award-winning signature dishes and beverages, all from just AED 295 per person. Whether seeking an unparalleled gastronomic journey through Spanish cuisine or an afternoon filled with a vibrant atmosphere and friends, 'La Feria' brunch at Jaleo by José Andrés promises an unforgettable Saturday afternoon.

'La Feria' sets the stage for a vibrant culinary escapade, embodying the spirit of Spanish celebration. Upon arrival, brunch-goers can enjoy a welcome beverage set to the soundtrack of a live band and enchanting Flamenco performances, whether seated at an expansive outdoor terrace shaded by 100-year-old olive trees or indoors in a spacious booth. The brunch kicks off with family-style sharing Spanish signatures to be enjoyed at the table, followed by an outdoor Paella station as well as some surprise table-side theatrics.

At Jaleo, plates are designed to be shared. To begin the experience, guests can savour a delectable selection of nine traditional small tapas plates such as semi-cured aged Spanish beef, avocado salad with goat cheese, charcoal-grilled octopus with potato and confit tomato, and the famous *Croquetas de Pollo* – traditional chicken fritters, a recipe helmed by José's mother, to name a few. To continue the journey through the rich tapestry of Spanish cuisine, guests can delve into the main event with three irresistible dishes. Among them is iconic 'Paella', available in a variety of flavours to suit every palate, from succulent chicken to shrimp and calamari, and a flavourful option featuring vegetables and mushrooms that is sure to satisfy vegetarian patrons. For those wishing to end brunch on a sweet note, Jaleo offers three



irresistible desserts, including churros with chocolate, *Galetta Maria* chocolate pie with salted hazelnuts and an absolute must-try speciality dessert – *Tarta de Queso* Basque Cheesecake.

Embracing the traditional Spanish essence, guests can indulge in distinct variations of alcoholic and non-alcoholic homemade Sangria. From classic flavours like *Sangria Roja* with fruits and spiced wine to Jaleo's signature Sangria infused with gin, strawberry, and *cava*, guests can indulge in a sensory adventure crafted for the daring connoisseur. Beyond the authentic flavours of Sangria, brunch-goers can sip on an array of cocktails and mocktails alongside an extensive variety of wines, beers, and soft drinks.

'La Feria' brunch takes place every Saturday starting January 27th, from 1:00 pm to 4:00 pm at Jaleo by José Andrés, Atlantis The Royal. Packages start from AED 295 for non-alcoholic, AED 395 for alcoholic, AED 495 for sparkling per adult, and AED 149 for kids between 4 and 12 years old. To learn more or secure a reservation, visit https://www.atlantis.com/dubai/dining/jaleo, or get in touch by calling Atlantis The Royal restaurant reservations at +971 4 426 26 26. Stay updated on social media by following @jaleodubai.

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For further information about Atlantis, please call +971 4 426 1000 or visit www.atlantis.com/dubai. Both low and high resolution colour photography of Atlantis is available at media.atlantisthepalm.com

About Jaleo by José Andrés

Imagined through the creative lens of Chef José Andrés and his team, Jaleo brings alive the spirit and flavours of Spain by showcasing the rich regional diversity of Spanish cuisine. Celebrating the traditional as well as the cutting-edge, Jaleo offers a taste of Spain in a festive, stylish, and casual atmosphere. First opening in downtown Washington, DC in 1993, Jaleo has evolved to represent modern Spain at every moment. With each extension in Maryland, Virginia, Las Vegas, Orlando Disney Springs, and Chicago, it embraces the local community while staying true to its roots, providing a comfortable, welcoming space in which to explore, discover and share the incredible spirit of Spain. Jaleo ranks consistently as a top DC dining destination and has been awarded a Bib Gourmand in every issue of the Michelin Guide to Washington, DC since it launched in 2017.



About Atlantis, The Royal

The new iconic landmark of Dubai, Atlantis The Royal, welcomes guests to an experience that will completely redefine their perspective of luxury. Crafted by the world's leading designers, architects and artists, this is a destination where everything has been designed to challenge the boundaries of imagination. Atlantis The Royal ignites the horizon with a collection of 795 elegant Rooms, Suites and Signature Penthouses. Featuring stunning views of the Dubai skyline and Arabian Sea, 44 of them have private infinity pools. The resort delivers a curated array of awe-inspiring experiences, inviting guests to swim amongst the clouds in sky pools, be dazzled by fountains that breathe fire or dine at more celebrity chef restaurants than anywhere else in the world. Guests are taken on a journey of the impossible, with artful masterpieces, iconic entertainment and beautiful craftsmanship at every turn, where the highest level of service will set a new standard in excellence.

Atlantis The Royal is the place where something incredible happens at every moment. This is Atlantis The Royal.

This Is It.

https://www.atlantis.com/atlantis-the-royal