

LUNCH LIKE A SPANIARD!

25 per person



Choose one tapa from each section

Tichi's gazpacho

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

Ensalada verde con anchoas

Mixed greens with pine nuts, fried capers, anchovies, Idiazábal cheese with romesco and garlic dressing

Croquetas de pollo

Traditional chicken fritters

Buñuelos de bacalao

Salt codfish deep-fried with honey aioli

Patatas bravas

A Jaleo favorite with spicy tomato sauce and aioli

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Pollo al ajillo y ajo negro

Grilled chicken thigh, ajillo sauce and black garlic

Butifarra asada

Grilled Catalan pork sausage

Add paella

Please inquire with your server about which paella is featured today 7

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Manzana con hinojo y queso Manchego

Sliced apple and fennel salad with Manchego cheese, walnuts and sherry dressing

Vieiras con piniones y PX*

Scallops with pinenuts and Pedro Ximenes reduction

Mini pepito de ibérico

Spanish mini burger made from the legendary, acorn-fed, black footed ibérico pigs of Spain with ibérico bacon

Carne asada con piquillos 'Julián de Tolosa'*

Grilled hanger steak with piquillo pepper confit

Salmon con pisto manchego

Salmon with pisto manchego and tomato sauce

*--Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server. Menu items subject to seasonality and availability.

SANDWICHES

Spanish Sandwiches with toasted crystal bread.

Choice of green salad with Anchovy, gazpacho or Jose's chips \$18

Jamón y queso

Jamón ibérico, tomato fresco and Manchego

JLT

Jamon ibérico, lettuce and tomato

Bikini

Toasted ham and jamón serrano sandwich with spiced mustard alioli

Queso

Melted Caña de Cabra, Manchego and La Peral cheese with honey alioli

José's Tuna

Conserved tuna, mayonnaise, shallots, hardboiled egg and piparra peppers

Verduras

Grilled vegetables, San Simon cheese, romesco

MORE TAPAS

Pan de cristal con tomate fresco

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 12.5

Pasamontes Manchego

(D.O. Manchego, La Mancha)

A sweet and tangy sheep's milk cheese 6

Anchoas Españolas

Don Bocarte Spanish anchovies 8.5

Aceitunas rellenas y aceitunas

'Ferran Adrià'

Olives stuffed with anchovy and piquillo and 'Ferran Adrià' liquid olives 14.5

Selección de embutidos

José's selection of ibérico fermín 30

Add hand carved ibérico de bellota 15

Jamón ibérico de bellota Fermín

Hand-carved, cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain 35 per oz

Selección de quesos por José

José's selection of Spanish cheeses 28

Dátiles con tocino 'como hace

todo el mundo'

Fried bacon-wrapped dates served with an apple-mustard sauce 14

Croquetas de setas

Mushroom fritters 12

Rollitos murcianos de chorizo y patata

Fried and rolled dough filled with chorizo and potato with mustard alioli 12

Pulpo a feira Maestro Alfonso

Boiled octopus with peewee potatoes, pimentón and olive oil 17

Ensalada xato

Salad of conserved Spanish tuna, mixed greens, toasted almonds, black olives, tomatoes and hard boiled egg, with romesco and sherry dressing 15

Chuleta asada*

20-oz grilled all natural, grass-fed, bone-in ribeye with tumbet of potato and pepper 75

Secreto ibérico bellota con pan con tomate y salsa verde*

It's a secret! Skirt steak from the legendary black-footed ibérico pigs of Spain served with toasted tomato bread, mojo verde and alioli 85

SANGRIA DE VINO TINTO O BLANCO

Our version of red or white sangria

By the glass 12 | Half carafe 30 | Full carafe 55

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GIN & TONICS

The best gin and tonics you'll ever have...

Ultimate

Hendrick's Gin, Fever-Tree Indian Tonic, makrut leaf, juniper, lemon, lime 20

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic water, grapefruit, lemon, coriander, mint 20

Mediterranean

Gin Mare, Fever-Tree Mediterranean tonic, lemon, lime, thyme, cubeb peppercorns 20

BEER

Bottle

Estrella Damm Inedit Witbier (750ml), ES 25

Chimay Grande Réserve Da Ale, BE 16

Moritz Barcelona Lager, ES 8

Deschutes Black Butte Porter, OR 7

Draft

Estrella Damm Barcelona Lager, ES 7

CraftHaus Resinate IPA, NV 7

Trabanco Dry Cider, ES 12

NON ALCOHOLIC

Rosemary Lemonade 5

Shirley Temple with house-made Grenadine 6

Fever-Tree Indian Tonic, Mediterranean Tonic, Club Soda, Ginger Ale, Ginger Beer 6

Coca-Cola, Diet Coca-Cola, Sprite 6

WINES BY THE GLASS

Espumoso / Sparkling

NV. **Brut Reserva**, Llopart, Cava 16

2013. **De Nit Rosé**, Raventós i Blanc, Conca 18

Blanco / White

2014. **Blanc Selecció**, Can Feixes, Penedès, Parellada, Macabeo, (Blend) 13

2014. **Vendemia**, Ontañon Vetiver, Rioja, Viura 13

2016. **Aizpurua**, Bodegas Aizpurua, Txakolina, Hondarribi Zuri 14

2014. **Quinta Apolonia**, Rueda, Verdejo 15

2016. **Etiqueta Ambar**, Granbazan, Rias Baixas, Albariño 16

2015. **Navaherreros**, Bernabeleva, Madrid, Abillo, Macabeo 16

2014. **Jorn Nou**, Altavins, Terra Alta, Garnacha Blanc, Chardonnay, Sauvignon Blanc 16

2014. **Hacienda de Arinzano**, Arinzano, Chardonnay 17

Rosado / Rosé

2016. **Rosa de Arrocal**, Bodegas Arrocal, Ribera del Duero, Tempranillo 10

2014. **Giné Rosat**, Buil & Giné, Priorat, Garnacha, Merlot 12

Tinto / Red

2011. **Viña Real Crianza**, CVNE, Rioja, Tempranillo 14

2014. **12 Meses**, Juan Gil, Jumilla, Monastrell 15

2012. **Pruno**, Finca Villacreces, Ribera del Duero, Tempranillo 15

2013. **7 Fuentes**, Suertes del Marques, Orotava, Listán Negro, Tintilla 16

2013. **Embruix**, Vall Llach, Priorat, Garnacha, Cariñena, Cabernet, Syrah, Merlot 16

2015. **Ultreia St. Jacques**, Raul Pérez, Bierzo, Mencía 16

2014. **El Retorno**, Alzanía, Garnacha, Navarra 16

2010. **Vetus**, Toro, Tempranillo 16

2008. **Beronia Gran Reserva**, Beronia, Rioja, Tempranillo 18

2014. **Clio**, Bodegas El Nido, Jumilla, Cabernet Sauvignon, Monastrell 30