

TAKEOUT TAPAS & VINOS

Call 702.698.7950 to place your pick-up order

JALEO

BY JOSÉ ANDRÉS

¡BUEN PROVECHO!

'Hey, you're here! So start eating...'

Pan de cristal con tomate

Toasted slices of crispy bread brushed with fresh tomato 13

Pasamontes Manchego*

(D.O. Manchego, La Mancha) A sweet and tangy sheep's milk cheese 12

Tichi's Gazpacho

Classic Spanish chilled tomato soup 6

Endibias

Endive leaves filled with goat cheese, oranges and almonds 13

BOCATAS

Bikini*

Toasted ham and coppa ibérico sandwich with spiced mustard alioli 20

Jamón y queso*

Jamón ibérico, tomato fresco and Manchego 14

JOSÉ'S WAY

The only way!

Tortilla de patatas clásica*

Spanish omelet with confit potatoes and onions 12.5

Croquetas de pollo

Traditional chicken fritters 13.5

Mini pepito de ibérico*

Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 9 each

CARNES Y MARISCOS

Pollo al ajillo

Grilled chicken thigh with garlic chicken glaze and black garlic 19

Gambas al ajillo*

The very, very famous tapa of shrimp sautéed with garlic 19

Salmon con espinacas*

Atlantic salmon with sautéed spinach, pine nut praline, apples and raisin 24

PAELLAS Y ARROCES

Takes up to 45 minutes to prepare

Arroz de verduras de temporada

A traditional arroz of seasonal vegetables 46

Arroz de pollo y setas silvestres *

A traditional arroz of chicken and wild mushrooms 50

FEASTS

Paella Feast for Four

This feast serves up to four and features: Your choice of Paella served with tapas to share including Gazpacho, Tortilla de Patatas, Ensalada Manzanas con Hinojo y Queso Manchego, flauta bread, and Flan for dessert. 150

Add-on 16oz **Sangría vino tinto** 25

Choice of Paella:

Arroz Verduras

Arroz Pollo y Setas

Paella Del Día

CHOOSE YOUR WINE STYLE



ESPUMOSO / SPARKLING

LIGHT



Fresh & Vibrant

De Nit Rosé Brut, Raventós i Blanc 2017

Conca Riu Anoia-3 classic blend, (Monastrell)

36

MATURE



Complex & Creamy

Cuvée José, Raventós i Blanc 2016

Conca Riu Anoia-3 classic blend

36

Dom Perignon, Moët Chandon 2009

Champagne-Pinot Noir, Chardonnay

300

BLANCO / WHITE

LIGHT



Crisp & Dry

G.1200, Jon Goenaga 2019

Getariako Txakolina-Hondarrabi Zuri

35

MATURE



Complex & Rich (Some Oak)

La del Vivo, La Vizcaína 2014

Bierzo-Godello, Doña Blanca

72

Watson Ranch, Arnot Roberts 2018

Napa Valley-Chardonnay

55

Bairrada Branco, Luis Pato 1991

Portugal- Bical, (Blend)

62

ROSADO / ROSÉ

LIGHT



Refreshing & Delicate

Liquid Geography CVA, Mencia 2019-Bierzo

30

TINTO / RED

LIGHT



Smooth & Easy

Castro de Valtuille, Castro Ventosa 2015

Bierzo-Mencia

37

Fraga do Corvo 2017 Monterrei-Mencia

42

FRUITY



Juicy & Cheerful

José Selección, Ontañón 2017

Rioja-Tempranillo, (Garnacha, Graciano)

30

Selección Especial, Abadía Retuerta 2014

V.T. Castilla y León-Tempranillo, (Blend)

45

Arnot Roberts 2018 Sonoma Coast-Syrah

55

FULL-BODIED



Rich & Bold

17 Crianza, Pinea 2017

Ribera del Duero-Tempranillo

55

Numanthia 2012 Toro-Tinta de Toro

62

Caymus 2019 Napa Valley-Cabernet Sauvignon

105

Flanagan 2013 Sonoma Valley-Cabernet Sauvignon 112

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.