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 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 13

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 12.5

Mini pepito de ibérico*
Spanish mini burger made from the legendary, acorn-fed, black-footed ibérico pigs of Spain with ibérico bacon 8 each

CARNES Y MARISCOS

Pollo al ajillo
Grilled chicken thigh with garlic chicken glace and black garlic 17

Gambas al ajillo*
The very, very famous tapa of shrimp sautéed with garlic 18

Salmon con espinacas*
Atlantic salmon with sautéed spinach, pine nut praline, apples and raisin 18

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

Paella Valenciana 'Rafael Vidal'
A true classic of chicken, rabbit and green beans 52

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 36
Conca Riu Anoia-3 classic blend , (Monastrell)

MATURE — Complex & Creamy

Cuvée José, Raventós i Blanc 2016 36
Conca Riu Anoia-3 classic blend

Manuel Raventós, Raventós i Blanc 2015 125
Conca Riu Anoia-Xarel·lo, (Blend)

Dom Perignon, Moët Chandon 2009 300
Champagne-Pinot Noir, Chardonnay

BLANCO / WHITE

LIGHT — Crisp & Dry

G.1200, Jon Goenaga 2018 35
Getariako Txakolina-Hondarrabi Zuri

Os Pasas, Luis A.Rodriguez 2017 42
Ribeiro-Treixadura (Blend)

FRUITY — Aromatic & Fragrant

Botani, Jorge Ordoñez 2018 *Málaga-Moscatel* 27

Etiqueta Ambar, Granbazán 2018 32
Rías Baixas-Albariño

Quinta Apolonia, Belondrade y Lurton 2016 35
V.T.Castilla y León-Verdejo

MATURE — Complex & Rich (Some Oak)

La del Vivo, La Vizcaína 2014 72
Bierzo-Godello, Doña Blanca

Belondrade y Lurton 2017 *Rueda-Verdejo* 70

Jorn Nou, Altavins 2016 35
Terra Alta-Garnacha Blanca, (Blend)

Watson Ranch, Arnot Roberts 2018 55
Napa Valley-Chardonnay

Bairrada Branco, Luis Pato 1991 62
Portugal- Bical, (Blend)

ROSADO / ROSÉ

LIGHT — Refreshing & Delicate

Liquid Geography CVA, *Mencia* 2019-Bierzo 30

TINTO / RED

LIGHT — Smooth & Easy

Elizabeth's Reserva, Adelsheim 2015 57
Willamatte Valley-Pinot Noir

Castro de Valtuille, Castro Ventosa 2015 37
Bierzo-Mencía

Fraga do Corvo 2017 *Monterrei-Mencía* 42

FRUITY — Juicy & Cheerful

José Selección, Ontañon 2017 30
Rioja-Tempranillo, (Garnacha, Graciano)

Selección Especial, Abadia Retuerta 2014 45
V.T. Castilla y León-Tempranillo, (Blend)

Finca Dofí, Álvaro Palacios 2017 105
Priorat-Garnacha

Arnot Roberts 2018 *Sonoma Coast-Syrah* 55

MATURE — Complex & Elegant

Hacienda Monasterio 2016 70
Rioja-Tempranillo, (Cabernet Sauvignon)

Flor de Pingus, Pingus 2017 120
Ribera del Duero-Tempranillo

FULL-BODIED — Rich & Bold

Embruix, Vall Llach 2016 36
Priorat-Garnacha,Cariñena, (Blend)

17 Crianza, Pinea 2015 55
Ribera del Duero-Tempranillo

Numanthia 2015 *Toro-Tinta de Toro* 62

Jordan 2016 *Alexander Valley-Cabernet Sauvignon* 60

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.