

# TAKEOUT TAPAS & VINOS

Call 702.698.7950 to place your pick-up order



## ¡BUEN PROVECHO!

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

### Pan de cristal con tomate

Toasted slices of crispy bread brushed with fresh tomato 14

### 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 14

## BOCATAS

### Bikini\*

Toasted ham and serrano ibérico sandwich with spiced mustard alioli 20

### Jamón y queso\*

Jamón ibérico, tomato fresco and Manchego 16

## 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 20

### Gambas al ajillo\*

The very, very famous tapa of shrimp sautéed with garlic 21

### Salmon con espinacas\*

Atlantic salmon with sautéed spinach, pine nut praline, apples and raisin 25

## PAELLAS Y ARROCES

Takes up to 45 minutes to prepare

### Arroz de verduras de temporada

A traditional arroz of seasonal vegetables 56

### Arroz de pollo y setas silvestres \*

A traditional arroz of chicken and wild mushrooms 70

## 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

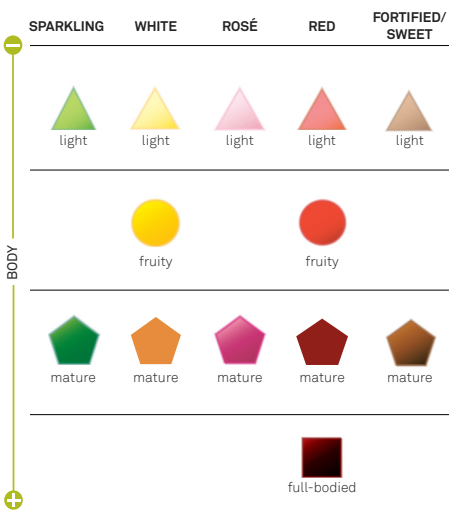
Choice of Paella:

Arroz Verduras

Arroz Pollo y Setas

Paella Del Día

## CHOOSE YOUR WINE STYLE



## BLANCO / WHITE

### LIGHT Crisp & Dry

G.1200, Jon Goenaga 2019 35  
Getariako Txakolina-Hondarrabi Zuri

### MATURE Complex & Rich (Some Oak)

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

Castro de Valtuille, Castro Ventosa 2015 37  
Bierzo-Mencia  
Fraga do Corvo 2017 Monterrei-Mencia 42

### FRUITY Juicy & Cheerful

José Selección, Ontañón 2017 30  
Rioja-Tempranillo, (Garnacha, Graciano)  
Selección Especial, Abadía Retuerta 2014 45  
V.T. Castilla y León-Tempranillo, (Blend)  
Arnot Roberts 2018 Sonoma Coast-Syrah 55

### FULL-BODIED Rich & Bold

17 Crianza, Pinea 2017 55  
Ribera del Duero-Tempranillo  
Numanthia 2012 Toro-Tinta de Toro 62  
Caymus 2019 Napa Valley-Cabernet Sauvignon 105  
Flanagan 2013 Sonoma Valley-Cabernet Sauvignon 112

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

\*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.