

# 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

### Carne asada\*

Grilled hanger steak with piquillo pepper confit 23

### Pollo al ajillo

Grilled chicken thigh with garlic chicken glaze 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

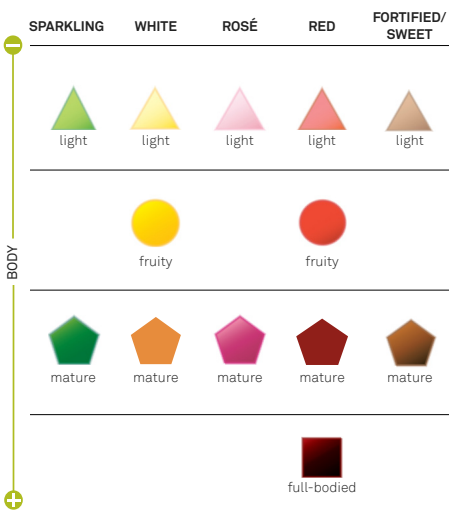
Choice of Paella:

Arroz Verduras

Arroz Pollo y Setas

Paella Valenciana

## CHOOSE YOUR WINE STYLE



## BLANCO / WHITE

### LIGHT Crisp & Dry

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

35

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

42

Abadia da Cova, Adega Moure 2017  
Ribeira Sacra-Treixadura (Blend)

37

### FRUITY Aromatic & Fragrant

Botani, Jorge Ordoñez 2017 Málaga-Moscatel

27

Etiqueta Ambar, Granbazán 2018  
Rías Baixas-Albariño

32

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

35

### MATURE Complex & Rich (Some Oak)

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

72

Belondrade y Lurton 2017 Rueda-Verdejo

70

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

35

Viña Tondonia Rva, López de Heredia 2007  
Viura, (Malvasía) -Rioja

67

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

Elizabeth's Reserva, Adelsheim 2015  
Willamette Valley-Pinot Noir

57

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

Finca Dofi, Álvaro Palacios 2017 Priorat-Garnacha

87

Arnot Roberts 2018 Sonoma Coast-Syrah

55

### MATURE Complex & Elegant

Viña Tondonia Reserva, López de Heredia 2007  
Rioja-Tempranillo, (Blend)

57

Hacienda Monasterio 2015  
Rioja-Tempranillo, (Cabernet Sauvignon)

70

Flor de Pingus, Pingus 2017  
Ribera del Duero-Tempranillo

120

### FULL-BODIED Rich & Bold

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

34

17 Crianza, Pinea 2015  
Ribera del Duero-Tempranillo

50

Numanthia 2015 Toro-Tinta de Toro

62

Jordan 2015 Alexander Valley-Cabernet Sauvignon

60

Caymus 2018 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  
Conca Riu Anoia-3 classic blend, (Monastrell)

35

### MATURE Complex & Creamy

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

35

Manuel Raventós, Raventós i Blanc 2010  
Conca Riu Anoia-Xarel-lo, (Blend)

125

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

300

\*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.