

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 pisto Manchego*

True North salmon with traditional stewed vegetables 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

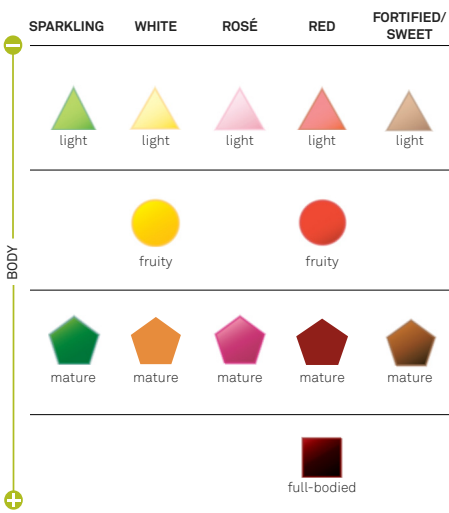
Choice of Paella:

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

Os Pasas, Luis A. Rodriguez 2017

Ribeiro-Treixadura (Blend)

Abadia da Cova, Adega Moure 2017

Ribeira Sacra-Treixadura (Blend)

FRUITY Aromatic & Fragrant

Botani, Jorge Ordoñez 2017 Málaga-Moscatel

Etiqueta Ambar, Granbazán 2018

Rías Baixas-Albariño

Quinta Apolonia, Belondrade y Lurton 2016

V.T.Castilla y León-Verdejo

MATURE Complex & Rich (Some Oak)

La del Vivo, La Vizcaína 2014

Bierzo-Godello, Doña Blanca

Belondrade y Lurton 2017 Rueda-Verdejo

Jorn Nou, Altavins 2016

Terra Alta-Garnacha Blanca, (Blend)

Viña Tondonia Rva, López de Heredia 2007

Viura, (Malvasía) -Rioja

Watson Ranch, Arnot Roberts 2018

Napa Valley-Chardonnay

Bairrada Branco, Luis Pato 1991

Portugal- Bical, (Blend)

ROSADO / ROSÉ

LIGHT Refreshing & Delicate

Liquid Geography CVA, Mencia 2019-Bierzo

TINTO / RED

LIGHT Smooth & Easy

Elizabeth's Reserva, Adelsheim 2015

Willamette Valley-Pinot Noir

Castro de Valtuille, Castro Ventosa 2015

Bierzo-Mencia

Fraga do Corvo 2017 Monterrei-Mencia

FRUITY Juicy & Cheerful

José Selección, Ontañón 2017

Rioja-Tempranillo, (Garnacha, Graciano)

Selección Especial, Abadía Retuerta 2014

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

Finca Dofi, Álvaro Palacios 2017 Priorat-Garnacha

Arnot Roberts 2018 Sonoma Coast-Syrah

MATURE Complex & Elegant

Viña Tondonia Reserva, López de Heredia 2007

Rioja-Tempranillo, (Blend)

Hacienda Monasterio 2015

Rioja-Tempranillo, (Cabernet Sauvignon)

Flor de Pingus, Pingus 2017

Ribera del Duero-Tempranillo

FULL-BODIED Rich & Bold

Embruix, Vall Llach 2016

Priorat-Garnacha, Cariñena, (Blend)

17 Crianza, Pinea 2015

Ribera del Duero-Tempranillo

Numanthia 2015 Toro-Tinta de Toro

Jordan 2015 Alexander Valley-Cabernet Sauvignon

Caymus 2018 Napa Valley-Cabernet Sauvignon

Flanagan 2013 Sonoma Valley-Cabernet Sauvignon

ESPUMOSO / SPARKLING

LIGHT Fresh & Vibrant

De Nit Rosé Brut, Raventós i Blanc 2017

Conca Riu Anoia-3 classic blend, (Monastrell)

MATURE Complex & Creamy

Cuvée José, Raventós i Blanc 2016

Conca Riu Anoia-3 classic blend

Manuel Raventós, Raventós i Blanc 2010

Conca Riu Anoia-Xarel-lo, (Blend)

Dom Perignon, Moët Chandon 2009

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.