

# SANGRIA HOUR

Available daily at our bar or lounge from 5 PM - 7 PM

**JALEO**  
BY JOSÉ ANDRÉS

## COCKTAIL

### Margarita Donostiarra

Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 12

## WINE 9 by the glass

Sommelier selected red, white or rosé

## BEER 7 by the glass

### Estrella Galicia

### Estrella 1906

### Estrella Damm

## TAPAS

### Gazpacho estilo Algeciras

A chupito of classic chilled Spanish soup made with tomatoes, cucumbers and bell pepper 4ea

### Cono

Chef José's idea of the perfect bite. Your choice of Cono de sobrasada, Cono de foie gras, or Cono salmón crudo\* 6ea

### Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges, almonds and roasted garlic dressing 7

### Patatas bravas

Fried potatoes with spicy tomato sauce and alioli 7

### Croquetas de pollo

Traditional chicken fritters 7

### Croquetas de jamón Ibérico

Traditional Spanish fritters made with jamón Ibérico de bellota 9

### Pan de cristal con tomate

Toasted slices of uniquely crispy bread imported from Barcelona brushed with fresh tomato 6

add Queso Manchego 6

add Paletilla Ibérica 8

### Aceitunas marinadas

Traditional marinated Spanish olives 7

### Almendras Aliñadas

Fried Marcona almonds with spices from the south of Spain 7

## SANGRÍA

### Sangría de vino tinto

Traditional red sangría from La Sueca 8

### Sangría congelada

Traditional red sangría from La Sueca served frozen 7

### Sangría de cava

Cava, gin, vermouth, seasonal fruit, citrus 9

## BOTTLE AND BOARD 68

*Chef's selection of Spanish cheeses and cured Ibérico meats paired with a bottle of red, white, or sparkling wine*

\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, especially in case of certain medical conditions.