

# SANGRÍA HOUR

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



## COCKTAIL

### Margarita Donostiarra

Arbol-infused LALO tequila blanco, Vida mezcal, bay leaf, lime, sherry salt rim 13

## WINE 10 by the glass

Sommelier selected red, white or rosé

## BEER 7 by the glass

### Estrella Galicia

### Estrella 1906

## SANGRIA

### 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*

## TAPAS

### Tichi's Gazpacho

A chipito 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 atún\*, Cono salmón crudo\* or Cono de escalivada y anchoa 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

### Pan de cristal con tomate

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

add Queso Manchego 6

add Jamón Serrano 8

### Aceitunas marinadas

Traditional marinated Spanish olives 7

\*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.