

SANGRÍA HOUR

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



COCKTAIL

Margarita Donostiarra

Arbol-infused blanco tequila, 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

Estrella Damm

TAPAS

Tichi's Gazpacho

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 atún* 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

Croquetas de mariscos*

Traditional Spanish fritters made with shrimp and lobster served with a saffron aioli 10

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

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

*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.