

# TINTO

— SPANISH TAPAS • PAELLAS • WINE —

## TAPAS

### GAZPACHO (VV, GF)

\$11

Cold Tomato & Japanese Cucumber Soup, Raspberry Vinegar, Japanese Cherry Tomatoes

### GAMBAS AL AJILLO (GF)

\$28



Prawns cooked in Roasted Garlic Oil & Dried Chilli, Garlic Chips, Light Potato Purée

### NEW PATATAS BRAVAS (V, GF)

\$18

Fried Baby Potatoes, Light Potato Purée & Our Special Homemade Spicy Tomato Aioli

### BROKEN OMELETTE (V, GF)

\$25



Egg Omelette with Mushrooms "à la plancha", Smoked Idiazabal Cheese, Caramelised Onions, Parsley Garlic Oil

### FRITURA (N)

\$26



Crispy Baby Smelt Fish, Catalan Romesco Sauce & Garlic Aioli

### PADRON PEPPERS (VV, N)

\$24

Light Hummus, Sea Salt, Toasted Almonds, Smoked Paprika Oil

### ESPARRAGOS (V, N)

\$24

Grilled Green Asparagus, Catalan Romesco Sauce, Toasted Hazelnuts, Manchego Cheese

### CRISPY SKIN QUAIL (GF)

\$28



Traditional "Escabeche Andaluz", Grilled Green Asparagus, Artichoke Chips, Spanish Dry Sherry

### CANGREJO (N)

\$22



Crab & Avocado Salad, Lime, Green Apples, Fine Herbs, Sour Cream, Salmon Caviar

### IBERICO HAM "5J"

\$52

36 Months Aged Iberico Ham, Crystal Bread, Crushed Tomato, Extra Virgin Olive Oil

### TOSTA RAMONA

\$28



Spanish Anchovy Toast, Crystal Bread, Burrata Cheese, Crushed Tomatoes, Dried Figs (4pcs)

### NEW PINTXOS MORUNOS (GF)

\$26

Grilled Iberico Pork & Green Pepper Skewers, Vizcaina Sauce, Spice Yogurt, Pickled Onions, Sumac Spice (3pcs)

### PULPO A LA BRASA (GF)

\$32



Grilled Spanish Octopus, "Mojo Rojo" Canario, Catalan Lentil Stew

### FISH CROQUETTES

\$20



Lemon Aioli, Light Potato Purée, Apple Chutney (5pcs)

### MUSHROOM CROQUETTES (V)

\$20

Creamy Truffled Cous Cous, Smoked Cheese (5pcs)

### SPANISH ARTICHOKE (GFV)

\$22

Roasted Globe Artichoke, Spanish Goat Cheese, Yellow Capsicum and Butter Sauce, Crispy Capers, Balsamic Vinegar (1pc)

## "SIGNATURE TINTO FIDEUAS"

Fideuá is a dish originally from the coast of Valencia, Spain. It is similar to Paella yet it is made with pasta noodles instead of rice.

Wait time for all paella and fideua is 20mins

### FIDEUÁ NEGRA



Traditional Spanish Noodle Paella, Fish, Black Squid Ink Sauce, Crispy Calamari, Potatoes, Piquillo Pepper Aioli

\$38 / \$72

### FIDEUÁ DE MARISCOS GANDIA

Traditional Spanish Noodle Paella, Spanish Saffron, White Wine, Langoustines, Prawns, Calamari, Fish, Lemon Aioli

\$38 / \$72

### FIDEUÁ DE CARABINEROS Y SETAS

Traditional Spanish Noodle Paella, Red Carabinero Prawns, Mushrooms "à la Plancha", Dried Sherry Wine, Truffle Aioli

\$76 / \$142

### FIDEUÁ "MARY MONTANYA"



Traditional Spanish Noodle Paella, Grilled Chicken & Prawn, Piquillo Peppers & Japanese Cherry Tomatoes, Red Mojo Aioli, Green Asparagus

\$38 / \$72

Small Size = 1-2 person sharing  
Large Size = 3-4 person sharing

(V) Vegetarian

(GF) Gluten Free

(VV) Vegan

(N) Contain Nuts

## FULL VEGETARIAN MENU AVAILABLE UPON REQUEST

All prices are subject to Service Charge and prevailing GST



# TINTO

— SPANISH TAPAS · PAELLAS · WINE —

## “SIGNATURE TINTO PAELLAS”

*Paella is Spain's national dish. It is made with Bomba rice, Spanish saffron and many delicious ingredients. The dish originally from the region of Valencia.*

*Wait time for all paella and fideua is 20mins*

### PAELLA DE MARISCOS (GF)

Spanish Saffron Rice, Potatoes, White Wine, Prawns, Clams, Calamari, Fish, Fresh Thyme, Tomato Sofrito, Garlic Aioli

\$40 / \$76

### PAELLA NEW VALENCIANA(GF)



Spanish Saffron Rice, Marinated Chicken, Pork Chorizo Sausage, Potatoes, Baby Zucchini, Artichokes, Green Beans, Broccoli, Garlic Aioli

\$38 / \$68

### PAELLA DE PULPO & CHORIZO (GF)



Saffron Rice, Chickpeas, Grilled Octopus, Pork Chorizo Sausage, Fava Beans, Mediterranean Spices, Piquillo Pepper Aioli

\$42 / \$78

### PAELLA NEGRA DE CARABINEROS & CALAMAR(GF)

Traditional Squid Ink Black Rice, Grilled Carabinero Prawns, Chick Peas, Grilled Calamari, Fava Beans, Piquillo Aioli

\$76 / \$142

### PAELLA LOBSTER, CRAB & PRAWN (GF)

Spanish Saffron Rice, Chickpeas, Crustacean Broth, Prawn, Crab, White Wine, Roasted Lobster, Grilled Tomatoes, Lemon Aioli

\$46 / \$88

### PAELLA DE COCHINILLO (GF)

Spanish Saffron Rice, Pork Chorizo Sausage, Chestnuts, Suckling Pig, Baby Zucchini, Cherry Tomatoes

\$48 / \$86

Small Size = 1-2 person sharing  
Large Size = 3-4 person sharing

## MAIN COURSES

### GRILLED IBERICO PORK (GF) \$42

Grilled Iberico Pork Jowl, Black Bean Purée, Tinto Adobo Sauce, Baby Carrots, Oyster Mushrooms, Fresh Oregano

### PESCADO & CAVA (GF) \$38

Crispy Skin Fish, Catalan Cava Butter Sauce, Tomato Caper Sauce, Grilled Cauliflower & Green Asparagus

### SUQUET BARCELONA(N) \$38



Traditional Catalan Fisherman Soup, White Wine, Potatoes, Tomatoes, Spanish Saffron, Fish, Prawns, Clams, Calamari, Toasted Almonds

### CARABINERO PRAWNS(2pcs) \$76

Grilled Spanish Red Prawns, Crab “Txangurro” Basque Sauce, Creamy Cous Cous, Espelette Pepper

### ROASTED LAMB SHANK (GF) \$42

Glazed with Honey Veal Jus, Baby Potatoes, Black Olives Tapenade, Jerusalem Artichoke Purée, Piquillo Peppers

### POLLASTRE (GF) \$34

Roasted Chicken Thigh, Mushrooms “A La Plancha”, Green Asparagus, Light Hummus, Smoked Idiazabal Cheese, Light Chimichurri

### BEEF STEAK(GF) \$66

AUS Westholme Rib Eye (MBS 5), Warm “Escalivada”, Spanish Onions, Piquillo Peppers, Eggplant Purée, Tempranillo Red Wine Sauce

### COCHINILLO(GF,N) \$64



Roasted Spanish Suckling Pig, Grilled Spring Vegetables, Citrus Reduction, Light Potato & Chestnuts Purée

LEG \$64

LOIN \$68

\*Wait time is 40mins\*  
subjects to availability

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(VV) Vegan

(N) Contain Nuts

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