

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

DESSERTS



TRES LECHES (D)(E)(G)

*Traditional Moist Coconut Cake, Mix Berries,
Vanilla Cream*
\$16

SPANISH CHEESE PLATTER

*Manchego, Idiazabal, Murcia al Vino, Romero,
Homemade Jam, Hazelnuts, Crystal Bread*
\$16

CHOCOLATE CAKE LOVE (D)(E)

*“República del Cacao” Chocolate, Mixed Berries
Compote, Hazelnut Crumble &
Salted Caramel Ice Cream*
\$16



CHURROS CON CHOCOLATE (D)(E)(G)

*Spanish Churros, Warm Chocolate Sauce,
Vanilla Pastry Cream
(10 min preparation time)*
\$16

SANGRIA CRUMBLE (N)(A)

*Apple, Plum and Blackberry Compote, Almond & Oat
Crumble, Coconut Sorbet, Sangria Gel, Olive Oil Caviar
(10 min preparation time)*
\$18

SORBET

COCONUT

MANGO PASSIONFRUIT
\$6

ICE CREAM

VANILLA

CHOCOLATE

SALTED CARAMEL
\$6

(A) Alcohol

(D) Dairy

(G) Gluten

(N) Nuts

(E) Eggs

All prices are subject to Service Charge and prevailing GST

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COFFEES

ESPRESSO	\$6	AMERICANO	\$7
DOUBLE ESPRESSO	\$7	CAPPUCCINO	\$7
MACHIATO	\$6	FLAT WHITE	\$7
DOUBLE MACHIATO	\$7	LATTE	\$8

TEAS

OSMANthus SENCHA	\$8	BRITISH BREAKFAST	\$8
MARRAKESH MINT	\$8	EARL GREY LAVENDER	\$8
CHAMOMILE DREAM	\$8		

DIGESTIVES

LUSTAU EAST INDIA SOLERA SHERRY NV <i>Oloroso, Pedro Ximénez / Jerez, Spain</i>	\$18	JORGE ORDONEZ & CO NO 1 SELECCION 2020 <i>Moscatel / Malaga, Spain</i>	\$18
BODEGAS GRAMONA VI DE GLASS 2021 <i>Gewürztraminer / Penedès, Spain</i>	\$22	TORRES 30 JAIME 1 BRANDY <i>Parellada / Spain</i>	\$23

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