

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

VEGETARIAN

TAPAS

OLIVAS(VV,N)

Marinated Spanish Green Olives Stuffed with Almonds

\$16

PAN CON TOMATE (VV)

Crystal Bread Toast with Crushed Tomatoes & Garlic Oil (6pcs)

\$12

GAZPACHO(VV,GF)

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

\$11 

BROKEN OMELETTE (V,GF)

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

\$25 

GRILLED ASPARAGUS

\$24

OMELETTE (V,GF)

Organic Egg Omelette with Grilled Asparagus, Baby Zucchini, Crispy Lentils, Light Escabeche

\$22 

PINCHO DE BURRATA &

MANCHEGO(V)

Crystal Bread Toasts with Burrata Cheese and Dried Figs, Tomatoes & Manchego Cheese (4pcs)

\$26

MEDITERRANEAN PLATTER (V,N)

Light Hummus, Burrata & Crushed Tomato, Romesco, Green & Red Mojo, Crunchy Coca Bread

\$22 

SPANISH ARTICHOKE

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

\$24

PADRON PEPPERS

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

\$24

TOMATITOS(V,GF)

Japanese Cherry Tomato & Grape Salad, Burrata Cheese, "Salpicón" Dressing, Fresh Oregano, Japanese Cucumber

\$24

ENSALADA VERDE(VV,GF)

Mixed Greens, Cherry Tomatoes, Pickled Red Onions & Green Asparagus with Citrus Mustard Dressing

\$18

ESPARRAGOS(V,N)

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

\$24 

OUR PATATAS BRAVAS(V,GF)

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

\$18 

SETAS, HABAS & JEREZ (V,GF)

Organic Mushrooms "A La Plancha", Chestnuts, Fava Beans, Dried Sherry Wine, Jerusalem Artichoke Purée

\$22

PIQUILLOS(V,N)

Roasted Piquillo Peppers "a la Plancha" with Honey Sauce, Light Potato Purée, Fresh Oregano, Thyme & Toasted Hazelnuts

\$24

BERENJENAS CON MIEL(V)

Crispy Sliced Eggplant, Honey & Garlic Aioli

\$18

HUEVOS FRITOS & SETAS (V,GF)

Sunny Side Up Eggs, Artichoke Chips, Smoked Idiazábal Cheese, Grilled Mushrooms, Light Potato Purée

\$24

(V) Vegetarian

(GF) Gluten Free

(VV) Vegan

(N) Contain Nuts

All prices are subject to Service Charge and prevailing GST

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

VEGETARIAN

PAELLAS & FIDEUAS

Wait time for all paella & fideua is 20mins

PAELLA DE PRIMAVERA(V,GF)

Spanish Saffron Rice, Chickpeas, Eggplant, Zucchini, Broccoli, Tomato Sofrito, White Wine, Piquillo Pepper Aioli

\$34 / \$62

PAELLA ALCACHOFAS(V,GF)

Spanish Saffron Rice, Ratte Potatoes, Marinated Artichokes & Broccolini, Fava Beans, Thyme, Lemon Aioli

\$34 / \$66

PAELLA & MUSHROOMS(V,GF)

Spanish Saffron Rice, Chickpeas, Grilled Mushrooms, Dried Sherry, Cauliflower & Chestnuts, Truffle Aioli

\$32 / \$62

PAELLA COLIFLOR, BROCOLI & ROMESCO (V,GF,N)

Spanish Saffron Rice, Ratte Potatoes, Romesco Sauce, Grilled Cauliflower & Broccoli, Fresh Thyme, Lemon Aioli

\$34 / \$66

FIDEUÁ & MUSHROOMS(V)

Traditional Spanish Noodle Paella, Mushrooms A la Plancha, Fava Beans, Chestnuts, Fresh Thyme, Truffle Aioli

\$34 / \$66

FIDEUÁ & ASPARAGUS(V)

Traditional Spanish Noodle Paella, Green Asparagus, Broccoli, Chickpeas, Mediterranean Spices, Piquillo Pepper Aioli

\$32 / \$62

FIDEUÁ PRIMAVERA (V)

\$34 / \$62

Traditional Spanish Noodle Paella, Chickpeas, Eggplant, Zucchini, Broccoli, Tomato Sofrito, White Wine, Piquillo Pepper Aioli

MAIN COURSES

PASTA DE LA HUERTA (V)

Egg Linguine Pasta, Light Tomato Sauce, Grilled Peppers, Eggplant Purée, Grilled Onions, Red Mojo Sauce

\$34

PASTA VERDE (V,N)

Egg Linguine Pasta, Light Basil Pesto, Broccolini, Green Asparagus, Baby Zucchini, Manchego Cheese

\$34

COLIFLOR AL HORNO (V)

Roasted Cauliflower, Creamy Cous Cous, Mediterranean Tomato & Caper Sauce, Cava Butter

\$30

BROCCOLINI & IDIAZABAL(V)

Grilled Broccolini with Catalan Lentil Stew, Canarian Red Mojo Sauce, Smoked Basque Cheese, Crispy Yellow Lentils

\$30

PARRILLADA DE VERDURAS(V,N,GF)

Grilled Spring Vegetables, Broccolini, Eggplant, Baby Carrots, Zucchini, Manchego Cheese, "Mojo Verde" Canario Sauce, Toasted Hazelnuts

\$32

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(GF) Gluten Free

(VV) Vegan

(N) Contain Nuts