

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 Zuchinni, Crispy Lentils, Light Escabeche

PINCHO DE BURRATA & MANCHEGO(V)

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

\$22



MEDITERRANEAN PLATTER (V,N)

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

\$26

SPANISH ARTICHOKE

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

\$22



PADRON PEPPERS

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

\$24

TOMATITOS(V,GF)

Japanese Cherry Tomato & Grape
Salad, Burrata Cheese, "Salpicon"
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 Idiazabal 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) \$34 / \$62

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

PAELLA ALCACHOFAS(V,GF) \$34 / \$66

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

PAELLA & MUSHROOMS(V,GF) \$32 / \$62

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

PAELLA COLIFLOR, BROCOLI & ROMESCO (V,GF,N) \$34 / \$66

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

FIDEUÁ & MUSHROOMS(V) \$34 / \$66

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

FIDEUÁ & ASPARAGUS(V) \$32 / \$62

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

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) \$34

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

PASTA VERDE (V,N) \$34

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

COLIFLOR AL HORNO (V) \$30

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

BROCCOLINI & IDIAZABAL(V) \$30

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

PARRILLADA DE VERDURAS(V,N,GF) \$32

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

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(GF) Gluten Free

(VV) Vegan

(N) Contain Nuts

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