

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

VEGETARIAN

TAPAS

OLIVAS (VV, N)

Marinated Spanish Green Olives
Stuffed with Almonds, Olive Oil Pearls

\$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
"à 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

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

\$28

MUSHROOM BIKINI SANDWICH (V) \$22

Grilled Manchego Cheese and
Mushroom Sandwich, Truffle Aioli

PADRON PEPPERS (V, N)

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

\$24

TOMATITOS (V, GF)

Japanese Cherry Tomato & Grape
Salad, Burrata Cheese, "Salpicon"
Dressing, Japanese Cucumber,
Dry Sherry Vinegar

\$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

\$20



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

\$20

HUEVOS FRITOS & SETAS (V, GF) \$24

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

(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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