

WEEKEND PINTXOS

“Pintxos” are small snacks eaten in the BASQUE Region of Spain, most commonly served on a small bread toast with delicious and imaginative toppings

IBERICO HAM “5J” \$28

36 Months Aged Iberico Ham, “Cinco Jotas”,
Crushed Tomato, Extra Virgin Olive Oil

BURRATA & MANCHEGO(V) \$22

Burrata Cheese, Dried Figs, Crushed
Tomatoes, Manchego Cheese

RAMONA \$28

Spanish Anchovies, Burrata Cheese,
Crushed Tomatoes, Dried Figs

EACH PORTION COME WITH 4 TOASTS

SPANISH TAPAS

GAMBAS AL AJILLO (GF) \$28

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

PULPO ALA BRASA \$32

Grilled Spanish Octopus, “Mojo Rojo”
Canario, Catalan Lentil Stew

SEAFOOD RUSSIAN SALAD \$24

Potato, Burrata, Prawn, Crab &
Potato Salad, Egg Confit, Lemon Aioli

FRITURA \$26

Crispy Baby Smelt Fish, Catalan
Romesco Sauce & Garlic Aioli

PADRON PEPPERS(VV,N) \$24

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

TINTO BIKINI SANDWICH \$22

Grilled Manchego Cheese, Serrano
Ham Sandwich, Piquillo Pepper Aioli

VIERAS CON SALSA DE YEMAS \$26

Roasted Scallops on Shell, Saffron
Butter Pearl Barley, Whipped Manchego
Cream, Jamon Chips (4pcs)

OUR PATATAS BRAVAS (V,GF) \$18

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

SPANISH ARTICHOKE (V) \$22

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

MUSHROOM CROQUETTES (V) \$20

Creamy Truffled Cous Cous, Smoked
Cheese (5pcs)

FISH CROQUETTES \$20

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

CALAMARES FRITOS \$24

Crunchy Fried Calamari, Saffron Aioli,
Lemon, Espelette Pepper

MUSHROOM BIKINI SANDWICH(V) \$18

Grilled Manchego Cheese and
Mushroom Sandwich, Truffle Aioli

GRILLED PORK SAUSAGE (GF) \$24

Kurobuta White Sausage, Pear Purée,
Caramelised Onions, Crunchy White
Beans, Red Mojo Aioli

TORTILLAS & HUEVOS FRITOS

Spanish omelette or “Tortilla” is celebrated as a national dish in Spain
It is an essential part of the Spanish Cuisine. Traditionally made with Potato, Onions, Eggs.
At TINTO we make this with many delicious toppings!!

TORTILLA ROTA(V, GF) \$25

Egg Omelette with Mushrooms “a la plancha”, Smoked Idiazabal
Cheese, Caramelised Onions, Parsley Garlic Oil

TORTILLA DE MARISCOS \$26

Egg Omelette with Prawns, Fish, Calamari,
Anchovy Aioli, Red Mojo Sauce

HUEVOS FRITOS & CHISTORRA(GF) \$24

Sunny Side Up Eggs, Chorizo Pork Sausage,
Potato Fries, Manchego Cheese

PAELLAS & FIDEUAS

PAELLA is Spain's national dish. It is made with Bomba rice, Spanish Saffron and many delicious ingredients.

FIDEUA is a similar to Paella yet it is made with pasta noodles instead of rice.

Both dishes are originally from the Valencia region in Spain

PAELLA NEGRA DE MARISCOS (GF)

Spanish Black Rice, Chickpeas, White Wine, Prawns, Clams, Fish, Calamari, Piquillo Pepper Aioli

\$38 / \$70

PAELLA DE CERDO "ARROZ AL HORNO" (GF)

Spanish Saffron Rice, Pork Sausage, Potatoes, Iberico Pork, Baby Pork Ribs, Grilled Tomatoes, Lemon Aioli

\$36 / \$68

FIDEUÁ DE MARISCOS "GANDIA"

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

\$38 / \$72

FIDEUÁ DE SCALLOP & CERDO IBERICO (N)

Traditional Noodle Paella, Hokkaido Scallops, Grilled Iberico Pork, Chestnuts, Padron Peppers, Spanish Saffron Aioli

\$38 / \$70

MAIN COURSES

FISH MEDITERRANEAN STYLE (GF) \$58

Whole Fish "a la Plancha" Sundried Tomatoes, Artichokes, Roasted Garlic & Caper Virgin Sauce

PLANCHA DE MARISCOS

Traditional Spanish hot platter of Prawns, Calamari, Fish, Octopus, Scallops, Clams, Langoustines with Romesco, Red Mojo, Green Mojo & Lemon Aioli Sauces

\$68

PLANCHA DE CARNES

Traditional Spanish hot platter of Pork Sausages, Wagyu Beef Rib Eye (MBS5), Chicken, Iberico Pork, Mushrooms with Romesco, Red Mojo, Green Mojo & Lemon Aioli Sauces

\$74

DUCK LEG CONFIT (GF)

Homemade Duck Confit, Pear Purée, Cauliflower, Pickles Pear, Japanese Leek, Arugula Salad, Parsley Garlic Oil

\$38

RIBEYE & FRICANDO SAUCE (N,GF)

Grilled Westholme Wagyu Beef Rib Eye (MBS 5), Brocollini, Baby Carrots, Red Wine Mushroom Duxelle Sauce, Potato Purée

\$66

SIGNATURE ROASTED CHICKEN

Roasted Organic Chicken Catalan Style served with Macarrones A la Catalana, Lemon Aioli, Piquillo Peppers a la plancha, Potato Fries, Green Salad

HALF \$38 / FULL \$72

Preparation time is 35min

COCHINILLO (GF, N)

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

LEG \$64
LOIN \$68

FULL VEGETARIAN MENU AVAILABLE UPON REQUEST

All prices are subject to Service Charge and prevailing GST