

TINTO

— SPANISH TAPAS • PAELLAS • WINE —

TAPAS

GAZPACHO (VV, GF) \$11

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

GAMBAS AL AJILLO (GF) \$30

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

NEW PATATAS BRAVAS (V, GF) \$20

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

BROKEN OMELETTE (V, GF) \$25

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

FRITURA (N) \$26

Crispy Baby Smelt Fish, Catalan Romesco Sauce & Garlic Aioli

PADRON PEPPERS (VV, N) \$24

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

ESPARRAGOS (V, N) \$24

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

CRISPY SKIN QUAIL (GF) \$28

Traditional "Escabeche Andaluz", Grilled Green Asparagus, Artichoke Chips, Spanish Dry Sherry

CANGREJO (N) \$22

Crab & Avocado Salad, Lime, Green Apples, Fine Herbs, Sour Cream, Salmon Caviar

IBERICO HAM "5J" \$52

36 Months Aged Iberico Ham, Crystal Bread, Crushed Tomato, Extra Virgin Olive Oil

TOSTA RAMONA \$28

Spanish Anchovy Toast, Crystal Bread, Burrata Cheese, Crushed Tomatoes, Dried Figs (4pcs)

TINTO BIKINI SANDWICH \$24

Grilled Manchego Cheese & Serano Ham Sandwich, Piquillo Pepper Aioli

PULPO A LA BRASA (GF) \$34

Grilled Spanish Octopus, "Mojo Rojo" Canario, Grilled Cherry Tomatoes, Catalan Lentil Stew

FISH CROQUETTES \$20

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

MUSHROOM CROQUETTES (V) \$20

Creamy Cous Cous, Smoked Cheese, Truffle Aioli (5pcs)

CALAMARES FRITOS \$24

Crunchy Fried Calamari, Spanish Saffron Aioli, Lemon, Espelette Chilli Powder

"SIGNATURE TINTO FIDEUAS"

Fideuá is a dish originally from the coast of Valencia, Spain. It is similar to Paella yet it is made with pasta noodles instead of rice.

Wait time for all paella and fideua is 20mins

FIDEUÁ NEGRA

Traditional Spanish Noodle Paella, Fish, Black Squid Ink Sauce, Crispy Calamari, Potatoes, Piquillo Pepper Aioli

\$38 / \$72

FIDEUÁ DE MARISCOS GANDIA

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

\$40 / \$74

FIDEUÁ DE CARABINEROS Y SETAS

Traditional Spanish Noodle Paella, Red Carabinero Prawns, Mushrooms "à la Plancha", Dried Sherry Wine, Truffle Aioli

\$76 / \$142

FIDEUÁ "MAR Y MONTANYA"

Traditional Spanish Noodle Paella, Grilled Chicken & Prawn, Piquillo Peppers & Japanese Cherry Tomatoes, Red Mojo Aioli, Green Asparagus

\$38 / \$72

Small Size = 1-2 person sharing
Large Size = 3-4 person sharing

(V) Vegetarian

(GF) Gluten Free

(VV) Vegan

(N) Contain Nuts

FULL VEGETARIAN MENU AVAILABLE UPON REQUEST

All prices are subject to Service Charge and prevailing GST

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

“SIGNATURE TINTO PAELLAS”

*Paella is Spain's national dish. It is made with Bomba rice, Spanish saffron and many delicious ingredients.
The dish originally from the region of Valencia.*

Wait time for all paella and fideua is 20mins

PAELLA DE MARISCOS (GF)

Spanish Saffron Rice, Potatoes, White Wine, Prawns, Clams, Calamari, Fish, Fresh Thyme, Tomato Sofrito, Garlic Aioli

\$42 / \$78

PAELLA NEW VALENCIANA (GF)



Spanish Saffron Rice, Marinated Chicken, Pork Chorizo Sausage, Potatoes, Baby Zucchini, Artichokes, Green Beans, Broccoli, Garlic Aioli

\$40 / \$76

PAELLA DE PULPO & CHORIZO (GF)



Saffron Rice, Chickpeas, Grilled Octopus, Pork Chorizo Sausage, Fava Beans, Mediterranean Spices, Piquillo Pepper Aioli

\$42 / \$80

PAELLA NEGRA DE CARABINEROS & CALAMAR (GF)

Traditional Squid Ink Black Rice, Grilled Carabinero Prawns, Chick Peas, Grilled Calamari, Fava Beans, Piquillo Aioli

\$76 / \$142

PAELLA LOBSTER, CRAB & PRAWN (GF)

Spanish Saffron Rice, Chickpeas, Crustacean Broth, Prawn, Crab, White Wine, Roasted Lobster, Grilled Tomatoes, Lemon Aioli

\$56 / \$108

PAELLA DE CERDO “Arroz al Horno” (GF)

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

\$40 / \$76

*Small Size = 1-2 person sharing
Large Size = 3-4 person sharing*

MAIN COURSES

GRILLED IBERICO PORK (GF) \$46

Grilled Iberico Pork Jowl, Black Bean Purée, Tinto Adobo Sauce, Baby Carrots, Oyster Mushrooms, Fresh Oregano

PESCADO & CAVA (GF) \$38

Crispy Skin Fish, Catalan Cava Butter Sauce, Tomato Caper Sauce, Grilled Cauliflower & Green Asparagus

SUQUET BARCELONA (N) \$38

Traditional Catalan Fisherman Soup, White Wine, Potatoes, Tomatoes, Spanish Saffron, Fish, Prawns, Clams, Calamari, Toasted Almonds

CARABINERO PRAWNS \$76

Grilled Spanish Red Prawns, Crab “Txangurro” Basque Sauce, Creamy Cous Cous, Espelette Pepper (2pcs)

ROASTED LAMB SHANK (GF) \$42

Glazed with Honey Veal Jus, Baby Potatoes, Black Olives Tapenade, Jerusalem Artichoke Purée, Piquillo Peppers

POLLASTRE (GF) \$36

Roasted Chicken Thigh, Mushrooms “A La Plancha”, Green Asparagus, Light Hummus, Smoked Idiazabal Cheese, Light Chimichurri

BEEF STEAK (GF) \$66

AUS Westholme Rib Eye (MBS 5), Warm “Escalivada”, Spanish Onions, Piquillo Peppers, Eggplant Purée, Tempranillo Red Wine Sauce

COCHINILLO (GF,N) LEG \$66

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

LOIN \$68

**Wait time is 40mins*
subjects to availability*

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