

TINTO

— SPANISH TAPAS · PAELLAS · WINE —

TAPAS

GAZPACHO (VV, GF)	\$11	
Cold Tomato & Japanese Cucumber Soup, Raspberry Vinegar, Japanese Cherry Tomatoes		
GAMBAS AL AJILLO (GF)	\$28	
Prawns cooked in Roasted Garlic Oil & Dried Chilli, Garlic Chips, Light Potato Purée		
NEW PATATAS BRAVAS (V, GF)	\$18	
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)		
NEW PINTXOS MORUNOS (GF)	\$26	
Grilled Iberico Pork & Green Pepper Skewers, Vizcaina Sauce, Spice Yogurt, Pickled Onions, Sumac Spice (3pcs)		
PULPO A LA BRASA (GF)	\$32	
Grilled Spanish Octopus, "Mojo Rojo" Canario, Catalan Lentil Stew		
FISH CROQUETTES	\$20	
Lemon Aioli, Light Potato Purée, Apple Chutney (5pcs)		
MUSHROOM CROQUETTES (V)	\$20	
Creamy Truffled Cous Cous, Smoked Cheese (5pcs)		
SPANISH ARTICHOKE (GF, V)	\$22	
Roasted Globe Artichoke, Spanish Goat Cheese, Yellow Capsicum and Butter Sauce, Crispy Capers, Balsamic Vinegar (1pc)		

"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

\$38 / \$72

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

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“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

\$40 / \$76

PAELLA NEW VALENCIANA(GF)



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

\$38 / \$68

PAELLA DE PULPO & CHORIZO (GF)



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

\$42 / \$78

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

\$46 / \$88

PAELLA DE COCHINILLO (GF)

Spanish Saffron Rice, Pork Chorizo Sausage, Chestnuts, Suckling Pig, Baby Zucchini, Cherry Tomatoes

\$48 / \$86

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

MAIN COURSES

GRILLED IBERICO PORK (GF) \$42

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(2pcs) \$76

Grilled Spanish Red Prawns, Crab “Txangurro” Basque Sauce, Creamy Cous Cous, Espelette Pepper

ROASTED LAMB SHANK (GF) \$42

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

POLLASTRE (GF) \$34

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 \$64

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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DESSERTS

THE NEW TINTO CHEESECAKE (D)(E)(G)

*New Version of Basque Cheesecake with Lime Zest,
Mango Compote and Light Chilli Powder*

\$16

SPANISH CHEESE PLATTER

*Manchego, Idiazabal, Murcia al Vino, Romero,
Homemade Jam, Hazelnuts, Crystal Bread*

\$16

CHOCOLATE CAKE LOVE (D)(E)

*“República del Cacao” Chocolate, Mixed Berries
Compote, Hazelnut Crumble & Vanilla Ice Cream*

\$16

CHURROS CON CHOCOLATE (D)(E)(G)

*Spanish Churros, Warm Chocolate Sauce, Vanilla
Pastry Cream*

(10 min preparation time)

\$16



SANGRIA CRUMBLE (N)(A)

*Apple, Plum and Blackberry Compote, Almond & Oat
Crumble, Coconut Sorbet, Sangria Gel, Olive Oil Caviar
(10 min preparation time)*

\$18

SORBET

COCONUT

MANGO PASSIONFRUIT

\$6

ICE CREAM

VANILLA

CHOCOLATE

SALTED CARAMEL

\$6

(A) Alcohol

(D) Dairy

(G) Gluten

(N) Nuts

(E) Eggs

All prices are subject to Service Charge and Prevailing GST

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COFFEES

ESPRESSO	\$6	AMERICANO	\$7
DOUBLE ESPRESSO	\$8	CAPPUCCINO	\$8
MACHIATO	\$6	FLAT WHITE	\$7
DOUBLE MACHIATO	\$8	LATTE	\$8

TEAS

OSMANTHUS SENCHA	\$8	BRITISH BREAKFAST	\$8
MARRAKESH MINT	\$8	EARL GREY LAVENDER	\$8
CHAMOMILE DREAM	\$8		

DIGESTIVES

LUSTAU EAST INDIA SOLERA SHERRY NV <i>Oloroso, Pedro Ximénez / Jerez, Spain</i>	\$18	JORGE ORDONEZ & CO NO 1 SELECCION 2020 <i>Moscatel / Malaga, Spain</i>	\$18
BODEGAS GRAMONA VI DE GLASS 2021 <i>Gewürztraminer / Penedès, Spain</i>	\$22	TORRES 30 JAIME 1 BRANDY <i>Parellada / Spain</i>	\$23