

TINTO

◆◆◆ CENTER CITY RESTAURANT WEEK ◆◆◆
JANUARY 22-27 & JANUARY 29-FEBRUARY 3, 2012

◆◆◆ FIRST ◆◆◆
CHOOSE 2

IDIAZABAL CHEESE
semi-firm, raw, sheep's milk

MAHÓN CHEESE
firm, pasteurized, cow's milk

LA PERAL CHEESE
semi-soft, bleu, pasteurized,
cow & sheep's milk

CHORIZO PAMPLONA
smoky pork sausage, hint of garlic

JAMÓN SERRANO
andalusian mountain cured ham



SUQUET
tomato almond saffron broth, bacalao, mussels, escarole

ARUGULA
serrano ham, mission fig, fried goat cheese,
spiced almonds, sevilla orange vinaigrette

FIGS
serrano ham-wrapped figs

OLIVES
marinated mantequilla olives

CHICKEN BROCHETTE
chicken, garbanzo purée, truffle jus

◆◆◆ SECOND ◆◆◆
CHOOSE 2

ALBÓNDIGAS
spiced meatballs, pipérade, poached egg

DUCK MONTADITO
duck confit, serrano ham,
black cherry, la peral spread

PORK BELLY MONTADITO
honey lacquer, shaved apple

ORGANIC CHICKEN 
catalan spinach, foraged mushrooms, herb jus

PULPO
spanish octopus, spicy tomato, green olive aioli

MOULES BASQUAISE
mussels, chorizo, sauce basquaise

MERLUZA EN SALSA VERDE
sea bass, cockles, salsa verde

GREEN BEANS
haricots verts, almonds, dates, orange segments, paprika
sherry vinaigrette

ASPARAGUS
grilled green asparagus, lemon aioli

BOMBA RICE
crimini mushroom, green asparagus, lemon

◆◆◆ DESSERT ◆◆◆
CHOOSE 1

CHOCOLATE
flourless chocolate cake, chocolate mousse,
passion fruit sorbet

TORRIJAS
toasted brioche, caramel mousse,
crème fraîche sherbert, orange

\$35 PER PERSON
plus tax, gratuity & beverages

\$15 WINE PAIRING
per person plus tax & gratuity



LOCALLY SOURCED INGREDIENTS