

TINTO

CENTER CITY RESTAURANT WEEK JANUARY 2017

◆◆◆ FIRST ◆◆◆ CHOOSE TWO

LE COUSIN CHEESE
Cow • France

BÛCHERON CHEESE
Goat • France

MANCHEGO CHEESE
Sheep • Spain

CHORIZO DE PAMPLONA
Pork & Garlic Sausage • Spain

JAMÓN SERRANO
Cured Ham • Spain



BEET SALAD
Baby Beets, Cabrales Crema,
Candied Pecans, Orange Purée

ARUGULA SALAD
Serrano Ham, Mission Figs, Goat Cheese,
Spiced Almonds, Sevilla Orange Vinaigrette

FIGS
Serrano Ham-Wrapped Figs

ALMONDS
House Smoked Marcona Almonds

CHORIZO A LA PLANTXA
Paprika Garlic Sausage

◆◆◆ SECOND ◆◆◆ CHOOSE TWO

ALBÓNDIGAS
Spiced Meatballs, Pipérade, Poached Egg

PORK BELLY MONTADITO
Honey Lacquer, Shaved Apple

DUCK MONTADITO
Duck Confit, Serrano Ham,
Black Cherry, La Peral Spread

ORGANIC CHICKEN
Brussels Sprouts, Chorizo,
Fingerling Potatoes, Herb Jus

PULPO
Spanish Octopus, Smoked Green Olive Aioli,
Spicy Tomato

MOULES BASQUAISE
Mussels, Chorizo, Sauce Basquaise

GAMBAS
Shrimp, Chorizo, Espelette Glaze

PAELLA DE BELLOTA
Braised Pork Cheek, Chorizo,
Piquillo Pepper, Peas

PATATAS RIOJANAS
Crispy Potatoes, Chorizo Powder, Green Chile,
Caramelized Onion, Smoked Paprika Aioli

GREEN BEANS
Haricots Verts, Almonds, Dates, Orange Segments,
Paprika Sherry Vinaigrette

◆◆◆ DESSERT ◆◆◆ CHOOSE ONE

PAN CON CHOCOLATE
Dark Chocolate Cream, Toasted Bread,
Cocoa Sponge, Orange

COPA HELADO
Pedro Ximénez Ice Cream, Prune,
Marcona Almonds, Membrillo

35 / PERSON
Plus beverages, tax and gratuity.

WINE PAIRING
15 / Person *Plus tax and gratuity.*

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.