

TINTO

CENTER CITY RESTAURANT WEEK FALL 2018

35 / PERSON

Beverages, tax and gratuity not included.

◆◆◆ FIRST ◆◆◆ CHOOSE TWO

LA PERAL CHEESE
Sheep & Cow • Spain

BÛCHERON CHEESE
Goat • France

MANCHEGO CHEESE
Sheep • Spain

CHORIZO DE PAMPLONA
Pork & Garlic Sausage • Spain

JAMÓN SERRANO
Cured Ham • Spain



GAZPACHO
Strawberry, Cucumber,
Avocado Escabeche

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

FIGS
Serrano Ham-Wrapped Figs

ALMONDS
House Smoked Marcona Almonds

BEEF BROCHETTES
Guindilla Aioli, Peanuts

◆◆◆ SECOND ◆◆◆ CHOOSE TWO

ALBÓNDIGAS
Spiced Meatballs, Pipérade, Poached Egg

CHORIFRITO
Chorizo & Beef Burger, Garlic Aioli, Madurado

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

DIVER SCALLOPS
Quince, Uni Emulsion, Parsnip, Crispy Serrano

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

COPA CARAMEL
Valrhona Milk Chocolate,
Caramel Mousse, Orange, Sea Salt

MILHOJAS
Apple Confit, Hazelnut Crema,
Puff Pastry

◆◆◆ FEATURED COCKTAILS & WINE ◆◆◆

BLACK TIE FASHION
Jim Beam Black, Orange,
Angostura Bitters \$10

WINE PAIRING
15 / Person
Tax and gratuity not included.

TOP HATS OFF TO YOU
Effen Vodka, House Made Grenadine,
Lemon, Sparkling Rosé \$12

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