

# TINTO

## CENTER CITY DISTRICT RESTAURANT WEEK SEPTEMBER 2017

### ◆◆◆ FIRST ◆◆◆ CHOOSE TWO

**LE PERAL**  
Sheep & Cow • Spain

**BÛCHERON CHEESE**  
Goat • France

**MANCHEGO CHEESE**  
Sheep • Spain

**CHORIZO DE PAMPLONA**  
Pork & Garlic Sausage • Spain

**JAMÓN SERRANO**  
Cured Ham • Spain



**GAZPACHO**  
Straberry, 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

**MERLUZA EN SALSA VERDE**  
Sea Bass, Cockles

**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

**PASTEL VASCO**  
Traditional Almond & Vanilla Tart,  
Cherries, Olive Oil Ice Cream

**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.*