JOSE GARCES
CHEF & OWNER

TINTO

STAFF

CHEF
WILLIAM ZUCHMAN

GENERAL MANAGER
ROBERT SCULLY

SOUS CHEF
SAGITTIS VOLUTPAT
LOREM IPSUM

MANAGERS
NICK FORRESTER
PAUL J. RODRIGUEZ

BEVERAGE MANAGER
LOREM IPSUM

PASTRY CHEF
PASTRY CHEF

LINE COOK
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM

BUTCHER
ENIM ACCUMSAN
LOREM IPSUM

PREP COOK
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS

BARTENDER
LOREM IPSUM
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM

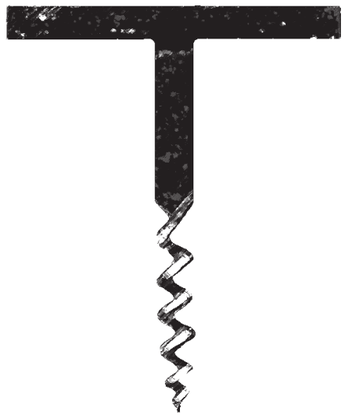
SERVERS
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT

HOSTS
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM

FOOD RUNNER
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM
ENIM ACCUMSAN

BUSSER
ACCUMSAN LOBORTIS
LOREM IPSUM
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT

DISH
ENIM ACCUMSAN
LOREM IPSUM
SAGITTIS VOLUTPAT
ACCUMSAN LOBORTIS
LOREM IPSUM



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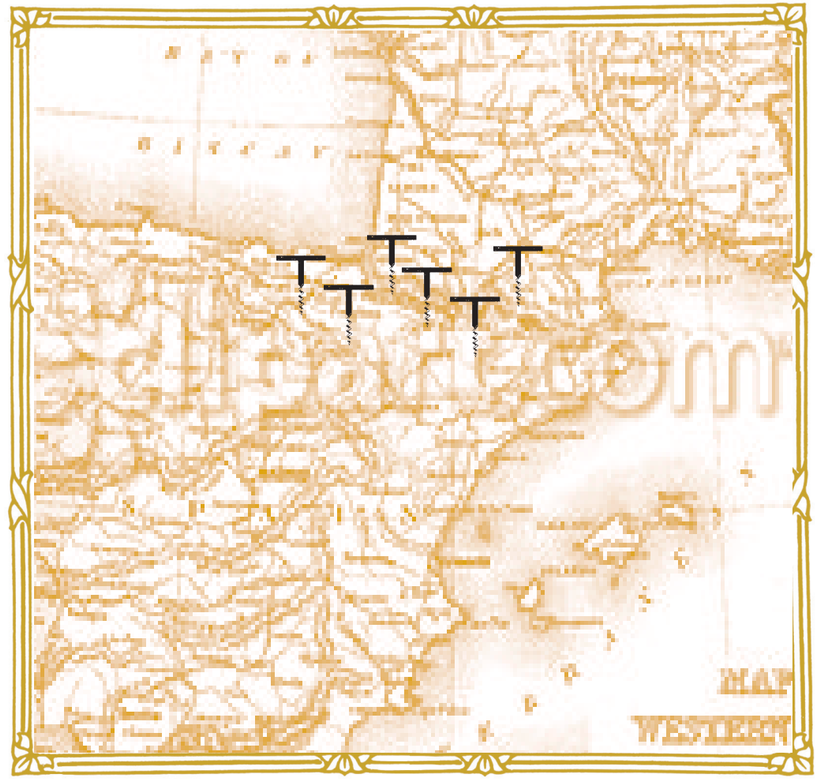
TINTORESTAURANT.COM



CHARCUTERIE & CHEESES

CHARCUTERIE

LOMO
12

CHORIZO DE PAMPLONA
6

SAUCISSON SEC
6

JAMÓN SERRANO
9

JAMÓN DE PATO
6

TORCHON
toasted brioche, wine gelle, pickled shallot
16

PATÉ VASCO
egg salad, pickled guindillas, toast points & cornichons
8

CHEESES

IBORES
5

BLEU DE BASQUE
6

LA PERAL
5

LE MOULIS
5

IDIAZABAL
5

ABBAYE DE BELLOC
7

OUSSAU IRATY
7

CHABICHOU DU POITOU
7

EPOISSES
7

3 CHEESE WINE FLIGHT
14

MARISCOS

ARROZ CON ALEMJAS
clam rice, shaved artichoke, parmesan, lemon zest
11

TXANGURO A LA DONOSTIA
jumbo lump crab, confit grape tomato
12

CHIPIRONES EN SU TINTA
chiperones, squid ink, crab bomba rice
9

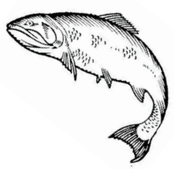
ESCARGOT
snail demi glace, chestnut cream, hazelnut oil
11

REVUELOTO DE LANGOSTA
cut chives & oyster cream
9

MOULES BASQUAISE
mussels & chorizo in sauce basquaise, lemon aioli, frites
13

PESCADOS

MERLUZA EN SALSA VERDE
sea bass, cockles, salsa verde
14



MARMITAKO DE VENTRESCA
tuna belly, parsley oil, migas, shaved mojama
22

RODABALLO A LA PLANCHA
turbo, sauce pastis, baby fennel, citris
18

BACALAO AL PIL PIL
black cod, pil pil sauce, garlic & crab crepe
15

PINXTOS

TRADICIONALES

ACEITUNAS MACERADAS
marinated arbequina olives
4

PATATAS FRITAS
chorizo chips & lobster cream
4

ALMENDRAS AHUMADAS
smoked marcona almonds
5

BOQUERONES
marinated anchovies
9

HIGOS CON JAMÓN
serrano ham wrapped figs
5

BOCADILLOS

DE BONITO
marinated tuna, red onion escabeche, anchovy
6

DE SALMÓN
smoked salmon, caviar, croissant, queso de cabra, crispy shallots
9

DE POLLO A LA VASCA
chicken breast, shaved idazabal, olive tapenade
6

DE FOIE GRAS
cured duck, membrillo, frissee, walnut mustard vinaigrette
6

DE JAMÓN
mustard, cornichons, abbaye de belloc
6

CARNES

CORDREO
roasted rack of lamb, artichoke puree & lemon
28

SOPA DE CASTAÑA
chestnut soup with foie gras & pistachios
11

ALUBIAS DE TOLOSA
pork belly & chorizo black beans, braised cabbage
11

POLLITO
pouisson, truffled pochas, shaved carrot escabeche
14

MOLLEJAS CON GUISANTES
serrano-wrapped sweet breads, english pea-fava bean ragout
12

DE TERNERA KOBE
kobe beef, truffle consome, royal trumpet mushrooms & poached egg
14

VERDURAS

HIERBAS
greens, roasted tomatoes heirloom cider vinaigrette
10

JUDIAS
haricot vert, almonds, dates, orange segments & paprika sherry vinaigrette
7

PIPPERADE
toasted brioche, fried egg, sweet garlic puree
6

HONGOS AL HORNO
royal trumpets, roasted potato, shallot, parsley
8

HABAS GRATINADOS
fava beans, caramelized pearl onions & idiazabal
7

PATATAS AHUMADAS
smoked mashed potatoes & truffeled white asparagus
4

PINXTOS

BROCHETAS

DE POLLO
chicken, garbanzo puree, truffle jus, thyme marinade
6

MAR Y TIERRA
beef & lobster, peanuts, guindilla aioli
14

DE CORDERO
lamb loin, eggplant, bacon, sherry jus
8

DE GAMBAS
shrimp, grape tomato, espelette chile
10

MONTADITOS

DUCK CONFIT
black cherry & bleu de basque spread
11

DE PANCETA
pork belly, honey laquer, shaved apples
8

DE TERNERA KOBE
pisto bilbaina, romesco, guindilla aioli
9

DE TORTILLA DE BACALAO
marinated roasted pepper & basil aioli
6

JAMON
tomato & anchovy
5

DE TXANGURRO A LA VASCA
jumbo lump crab, avocado, espellette
7

CHEFS TASTING
55

&

WINE PARING
75

DESSERTS

GATEAUX BASQUE
traditional basque cake, pastry cream, black cherries
8

TXOKOLAMI
chocolate salami, horchata, jerez reduction
8

SCENT OF A WOMAN
cardamon cake, cava, rose essence
8

AHUNTZ-GAZTA MOUSE
goat cheese mousse, orange blossom gel, olive oil caramel, pumpkin
8