



TINTO TAPAS RESTAURANT & WINE BAR

209 Pinehurst Avenue • New York, NY 10033
212-933-1803 • www.tintonyc.com

NYC Restaurant Week • Winter 2025

3-Course Dinner • \$60

Tapas

SOPA DE TOMATE Y PIMIENTO ASADO
ROASTED RED PEPPER & TOMATO SOUP,
TOASTED GARLIC CROUTON

CEVICHE DE VIEIRAS
BABY SCALLOPS, FRESH LIME, ORANGE, MANGO,
CILANTRO, CRISPY HOUSEMADE POTATO CHIPS

CROQUETAS DE PATO
CROQUETTES OF DUCK CONFIT, CARROT,
ONION, POBLANO AIOLI

Platos fuertes

PAN-SEARED SALMON
LENTIL RAGÚ WITH CHORIZO, CELERY, ONION,
TOMATO, CARROT, PORT WINE REDUCTION

LOMO DE CERDO
SEARED PORK LOIN, CREAMY POLENTA,
CARMELIZED BABY CARROTS

PAELLA DE CARNE
BEEF PAELLA WITH NY STRIP STEAK, CHORIZO,
SWEET SAUSAGE, ONION, BELL PEPPER, SOFRITO

*VEGETARIAN PAELLA ALSO AVAILABLE

Postres

CREMA CATALANA
LIGHT SPANISH CUSTARD, CARMELIZED SUGAR FINISH

CHURROS CON CHOCOLATE
SUGAR-DUSTED CHURROS, RICH CHOCOLATE DIPPING SAUCE

Vinos

Restaurant Week Special: \$30 bottle

MILENRAMA RIOJA BLANCO •
RIOJA, SPAIN
FRESH FACED, MEDIUM BODY,
FLORAL WITH NOTES OF
PEACH & APPLE

MONTE TONDO PINOT GRIGIO •
NORTHERN ITALY
HINTS OF CITRUS & PEACH,
ENDING IN A SHORT, CRISP FINISH

LA VIÑA DEL BULULÚ GARNACHA •
ALTO ALBERCHE, SPAIN
NOSE OF LINGONBERRY &
CRANBERRY, ACIDIC WITH RED
CHERRY & STRAWBERRY NOTES

Cocktails

Restaurant Week Special: \$12

SANGRIA
CHEF'S SPECIAL RECIPE

GRANADA
PEACH VODKA, PORTO, LEMON,
LIME, FIG JAM

PAMPLONA
RYE WHISKEY, RED VERMOUTH,
DUBONNET, ANGOSTURA BITTERS

MEZCARITA
MEZCAL, LIME, PASSION FRUIT, AGAVE