

tinkgana

MEDITERRANEAN SOUL

STARTERS:

Sous-vide chicken breast salad, confit cherry tomatoes, yogurt curry sauce, croutons and fresh herbs

Goat cheese salad, pear in light syrup, and peanut vinaigrette from Collaret

Garrofón hummus with honey, rosemary oil and naan bread

Tinkgana-style potato salad with pickled mussels, fried egg mayo and shoestring potatoes

Marinated salmon tartare, avocado, tomato and batxoqueta with Japanese dressing and popcorn (+3€)

Crispy corn toast with tuna sashimi, chipotle mayo and wakame seaweed

Seasonal vegetable cream soup

Confit artichoke flower on mashed potato, slow-cooked egg and crispy Iberian ham (+2€)

Grilled roasted eggplant, garrofón hummus base, gochujang oil, dried cranberries and crushed peanuts

Grilled Turkish beef kebab with tzatziki and naan bread

MAIN COURSES:

Vegetable and lacquered chicken rice wok with oriental sauce

Stir-fried shrimp and vegetable noodles with yakisoba sauce

Carbonara risotto with crispy guanciale

Rigatoni with truffle sauce, cheese and arugula

Catch of the day with garnish

Grilled salmon, beetroot hummus, salad bouquet and sautéed cherry tomatoes (+4.5€)

Thai curry chicken breast with jasmine rice, mushrooms and raisins

Grilled beef burger with egg, semi-cured cheese, Iberian ham, truffle mayo and French fries (+6€)

Grilled marinated chicken thigh in Nikkei style, with artisan fries and daikon salad

Grilled beef entrecôte, Café de Paris butter, French fries and oven-roasted piquillo peppers, 300g (+6€)

DESSERTS:

Warm brownie with chocolate sauce and crumble

Carrot cake with cream cheese frosting and roasted peach coulis

Oreo cheesecake with toffee (+2.5€)

Yogurt foam with honey and crushed biscuit

Seasonal fruit

House ice cream with crumble

*A place where food is shared, time slows down,
and the Mediterranean is savored.*

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ENGLISH

14.95€ – BREAD AND FIRST DRINK INCLUDED
MONDAY TO FRIDAY LUNCH (EXCEPT HOLIDAYS)