

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, honey, rosemary oil with 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

Fried wings marinated in gochujang sauce

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

Yellowfin tuna tataki on roasted piquillo peppers "Basque style" and crispy panko crumbs

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

Thai curry chicken breast with jasmine rice, mushrooms and raisins

Iberian burger with crispy Iberian ham, semi-cured cheese, 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 with French fries (+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 cookie

House ice cream with crumble

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

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ENGLISH

19.95€ – DRINK NOT INCLUDED
AVAILABLE SUNDAY TO THURSDAY EVENINGS
(EXCEPT HOLIDAYS AND EVES), AND WEEKEND LUNCH.