

tinkgana

MEDITERRANEAN SOUL

Weekend Menu

Weekends are made to be enjoyed without watching the clock.

At Tinkgana, we invite you to discover a menu designed for sharing, celebrating and taking your time. Quality ingredients, carefully crafted dishes and Mediterranean flavours come together to turn every meal into a special occasion.

CHOOSE THREE STARTERS

Goat's cheese salad with Iberian ham, cherry tomatoes and dried fruit vinaigrette

Avocado tartare, tomato and goat's cheese, served with totopos

Tinkgana-style potato salad with pickled mussels, fried egg mayonnaise and crispy potato

Chickpea hummus with honey and crispy corn strips

Mallorcan-style patatas bravas with sobrasada cream, honey and goat's cheese

Chicken fingers with Dijon mayonnaise

Crispy Soria-style pork belly with romesco sauce

Figatells with mustard sauce, honey and crispy onion

MAIN COURSE TO CHOOSE FROM

Tuna tataki with avocado cream, wakame seaweed and oriental mayonnaise

Cod brandade timbale, gratinated with roasted garlic aioli

Duroc pork secreto with potato parmentier and criolla sauce

Grilled marinated chicken supreme with truffled mashed potatoes

Low & slow BBQ baby back ribs, glazed with barbecue sauce, served with cassava and fried plantain chips (+€6 supplement)

Beef burger with Iberian ham, melted cheese, fried egg, truffle mayonnaise and French fries (+€6 supplement)

Rigatoni with truffle sauce, Parmesan cheese and rocket

Senoret-style creamy rice with Japanese broth and bonito flakes

DESSERT TO CHOOSE FROM

Chocolate coulant

Roasted pumpkin flan with Chantilly cream

Key lime pie with condensed milk and biscuit base

Yoghurt mousse with red berry jam

*A place where food is shared, time stands still,
and the Mediterranean is savoured.*



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*19.95€ BREAD & DRINKS NOT INCLUDED
Available at lunchtime on weekends and public holidays.*