

tinkgana

MEDITERRANEAN SOUL

Daily Menu

Our daily menu changes with the rhythm of the seasons and the market, always respecting the quality of the ingredients and the flavour of every dish.

At Tinkgana, we prepare every dish from scratch using fresh, locally sourced ingredients to offer a balanced Mediterranean dining experience, carefully crafted with our own personal touch. Because we believe that enjoying a great meal should never be reserved only for special occasions.

STARTERS TO CHOOSE FROM

Goat's cheese salad with Iberian ham, cherry tomatoes and quince vinaigrette
Avocado tartare, tomato and goat's cheese, served with totopos (+€2 supplement)
Tinkgana-style potato salad with pickled mussels, fried egg mayonnaise and crispy potato
Chickpea hummus with honey and crispy corn strips
Pumpkin and ginger cream soup with cassava chips
Chicken and vegetable gyozas with soy sauce and oriental mayonnaise
Bilbao-style vegetable ratatouille with soft-boiled egg
Confit artichoke flower with truffle mayonnaise (+€1 supplement)

MAIN COURSES TO CHOOSE FROM

Tuna tataki with avocado cream, wakame seaweed and Japanese mayonnaise (+€3 supplement)
Cod brandade timbale, gratinated with roasted garlic aioli
Duroc pork secreto with potato parmentier and criolla sauce (+€3 supplement)
Grilled pork pluma with truffled mashed potatoes
Rigatoni with truffle sauce, Parmesan cheese and rocket
Senoret-style creamy rice with Japanese broth and bonito flakes

DESSERT TO CHOOSE FROM

Caramelized French toast with meringue milk
Roasted pumpkin flan
Key lime pie with condensed milk and biscuit base (+€1.50 supplement)
Yoghurt mousse with red berry jam

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



14.95€ BREAD NOT INCLUDED

Available Monday to Friday at lunchtime (excluding public holidays).