Breakfast Menu

Available from 10am till 12 noon Monday to Sunday

Please ask a member of staff for details



138 Battlefield Rd. Glasgow G42 9JT | Tel: 0141 636 6838

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10 Portland Street, Troon KA10 6EA | Tel: 01292 318866

tintotapasbar.co.uk

TAKEAWAY MENU AVAILABLE / OUTSIDE CATERING AVAILABLE
OFF LICENSE AVAILABLE UNTIL 10PM ON WINES & BEERS - 25% DISCOUNT









Sopa / Soup

Gazpacho - £4.25 (V) (GF)

Homemade classic chilled soup.

Soup of the Day - £4.50 (GF)

Freshly prepared soup of the day, ask your server for details.

Pan / Bread

Pan Pedro - £4.25 (VG)

2 slices toasted garlic bread with roast plum tomato & crumbled goats cheese.

Pan Mixto - £2.50 (V)

Mixed bread with sherry vinegar & olive oil or garlic mayonnaise.

Pan Catalan - £3.75 (V)

2 slices of toasted bread brushed with garlic olive oil & tomato.

Pan Serrano - £4.75

2 slices of toasted garlic bread topped with Serrano ham & Manchego cheese.

Tostada Advocate - £5.25 (VG)

2 slices of toasted garlic bread topped with Avocado, sliced boiled egg, roast pepper & spiced aioli

Ensalada / Salads

Ensalada Mixta - £4.50 (V) (GF)

Chopped mixed seasonal salad dressed in vinaigrette.

Ensalada Chef - £5.50 (VG) (GF)

Chefs house salad of goats cheese, pomegranate, walnut, celery & apple with pomegranate molasses dressing

Ensalada Cesar - £5.75

Salad of chicken, crisp Serrano ham, anchovies, manchego cheese & croutons with cesar dressing

Paté de Hígado de Pollo - £5.50

Homemade chicken liver pate, PX sherry, Serrano ham, sweet onion with toast

Salsa Vegetariana - £5.95 (V)

Homemade dips of humous, olive tapenade & guacamole with mini breadsticks and vegetable batons

Tabla de Embutidos - £9.00 (GF)

Mixed Spanish meat board with cheese & olives.

Caballa Escabeche - £6.00 GF)

Pickled pan fried mackerel filet, onion, peppers, chilli & garlic with mixed leaves

Aves de Corral / Poultry & Game Dishes

Pollo y Chorizo - £5.95 (GF)

Chicken Breast sliced & topped with chorizo & Manchego cheese with tomato sauce.

Croquetas Caseras - £5.95

Homemade various croquettes.

Pollo Rebozado - £6.50

Breast of chicken strips in a sweet smoked paprika batter & garlic aioli.

Pata Asado - £7.75* (GF)

Pan roasted sliced duck breast garlic roast potatoes & pomegranate molasses

Pincho de Pollo - £6.00 (GF)

Chargrilled skewered peppers & chicken breast marinated con pimiento in smoked paprika, chilli & lime.

Pollo y Serrano - £6.25 (GF)

Pan fried chicken strips in white wine with Serrano ham, peas, garlic cream

Del Mar / From the Sea

Boquerones - £4.95 (GF)

Marinated anchovies.

Calamares - £7.50

Squid in herb flour deep fried & served with aioli.

Gambas Pil Pil - £7.25 (GF)

King prawns with chillies & garlic oil.

Bacalao - £6.50

Pan fried salt cod with chorizo & black pudding.

Langostinos - £6.75

King Prawns deep fried in a smoked paprika batter with aioli.

Mejillones - £7.50 (GF)

Steamed fresh mussels with garlic white wine cream or chilli & tomato.

Lubina - £8.50* (GF)

Crisp panfried seabass filet with spinach & cured chorizo

Fritura Mixta - £8.50*

Today's selection of mixed fried fish in light crisp batter garnished with hand cut chips, salsa verde

De La Granja / From the Farm

Carrilladas - £6.95

Braised pork cheek with thyme, rich rioja wine sauce on potato puree

Chorizo Fritto - £6.50 (GF)

Spanish Chorizo in red wine, onions & a touch tomato.

Albondigas - £6.25

Homemade Pork & Beef meatballs in a spicy tomato sauce.

Morcilla - £6.25

Braised Iberian black pudding with apple & onion chutney.

Carne de Ternera - £6.95 (GF)

Flash fried beef strips with garlic, chilli $\&\ red$ onion.

Negra Ribs - £7.50* (GF)

Braised pork ribs in a barbecue sauce

Porc con Morcilla - £7.50*

Panfried pork fillet medallions topped with Iberian black pudding and onion cream

Heuvos con Patatas - £6.75

Chorizo, fries & spanish black pudding topped with a soft duck egg.

Hamburguesas Tinto - £7.25*

Mini burgers x 2: with cheese, onion & homemade salsa.

Tabla de Carne - £10.50*

Steak, chorizo sausage, chicken fillet & ribs with manchego cheese & chili pot.

Vegetarianos / Vegetarian Option

Aceitunas Mixtas - £4.50 (V) (GF)

Selection of marinated Spanish olives.

Queso Mahoun - £4.95

Bread crumbed fried cheese with mojo dip.

Setas Silvestres - £6.25 (VG)

Fried wild seasonal mushrooms, garlic sherry cream & garlic crutons

Patatas Bravas - £4.25 (V) (GF)

Crisp fried potatoes with a spicy tomato mayonnaise.

Berenjena - £5.50 (V)

Thinly sliced aubergine fritters & Spanish honey.

Tortilla espanola con Pimento - £5.50 (VG) (GF)

Traditional potato & onion omelette with peppers & spinach

Queso de Cabra - £6.50 (VG) (GF)

Baked goats cheese with red onion chutney & rocket salad.

Patata y Queso - £5.25 (GF) (VG)

Sliced potatoes cooked with cream, garlic & cheese.

Garbanzo - £5.25 (V) (GF)

Chickpea & roast vegetable stew seasoned with cumin. With flatbread (optional).

Paella for 2 or more

Paella de Marisco - £29 (GF)

Mixed seafood with lemon.

Paella de Tinto - £28 (GF)

Chicken, chorizo with mixed vegetables.

Paella de Verduras - £26 (GF)

Seasonal vegetables.

Paella Valenciana - £29 (GF)

Fresh chicken pieces & mixed seafood.

Paella del Dia - £28 (GF)

Chef's paella of the day.

El Postres / Pastries

Mousse de Chocolate - £6.50 (V)

Vegan chocolate mousse homemade, sweetened with pomegranate molasses

Crema Catalana - £6.75

Traditional sweet cream topped with caramel.

Tarta de Queso - £6.95

Homemade fruit cheesecake in season.

Crepe con Banana - £6.95

Warm homemade pancake with banana & toffee syrup, vanilla ice cream.

Tinto Tinto - £6.50 (GF)

Vanilla and chocolate ice cream homemade tablet pieces with fresh whipped cream & hot caramel sauce.

Postre del Dia - £6.50

Hot dessert of the day.

Tarta de Santiago - £6.50

Famous Spanish almond tart.

Churros - £6.00

Spanish doughnuts with dipping hot chocolate.

Tabla de Queso - £9.50

A selection of Spanish cheese served on a board with figs & membrillo.

 ${\it Caf\'e}$ { All served with the famous homemade Tinto tablet }

Solo - £2.40

Strong espresso coffee.

Cappuccino - £3.20

Espresso with hot milk & topped with chocolate.

Cortado - £2.50

Espresso coffee with a dash of milk.

De Leche y Leche - £3.95

Coffee with condensed milk & hot milk.

Carajillo - £5.25

Espresso coffee & a dash of brandy.

Americano - £2.40

Black coffee.

Café con Licor - £7.50

Coffee with a measure of liqueur topped with cream.

Chocolate Caliente - £3.95

Hot chocolate.

La Bumba - £6.50

Coffee with condensed milk, hot milk & a shot of liqueur 43.

Selection of Tea - £2.55Selection of English & herbal teas.

Chipito Tinto - £3.25

House shot of the day.

Bandito - £6.50 Hot chocolate with shot of brandy & whipped cream.



It is important that our staff be informed of any of your allergies. Service charge not included, all prices are inclusive of VAT. Some dishes may contain nuts or traces of nuts. To the best of our knowledge, no dishes contain GM Modified Foods.

(GF) = Gluten Free, (V) = Vegan, (VG) = Vegetarian

Please Note: Dishes marked with * have a small supplement between 12-6.30pm daily, and all night Tuesday