

M E N Ú

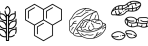
PARA PICAR

- PATATAS BRAVAS**  **5,90€**
(Bravas fried potatoes)
- TABLA DE JAMÓN IBÉRICO Y QUESO**  **18,00€**
(Iberian ham and cheese)
- CROQUETAS 4 UDS**:** **8,00€**

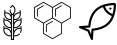
**NO COMBINABLES

(croquettes)

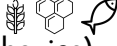
- ☐ **SETAS**  (mushroom)
- ☐ **CALAMAR CON TINTA**  (squid with ink)
- ☐ **COCIDO**  (cooked meat)
- ☐ **JAMÓN IBÉRICO**  (Iberian ham)

ALCACHOFAS CONFITADAS Y A LA BRASA CON ROMESCO  **3,50€ ud**
(grilled confit artichokes)

CALAMAR NACIONAL A LA ANDALUZA  **15,90€**
(fried squid)

CAZÓN EN ADOBO  **10,90€**
(marinated dogfish)

BOQUERONES FRITOS  **8,50€**
(fried anchovies)

BOQUERONES EN VINAGRE CASEROS  **7,50€**
(pickled anchovies)

CHIPIRÓN A LA ANDALUZA  **13,90€**
(fried baby cuttlefish)

CHOCOS A LA ANDALUZA  **12,90€**
(fried elegant cuttlefish)

CÁSCARA

(shell seafood)

MEJILLONES A LA MARINERA  **10,90€**
(mussels in Marinera sauce)

MEJILLONES A LA PLANCHA  **9,90€**
(grilled mussels)

ZAMBURIÑAS A LA PLANCHA 8 UDS  **18,00€**
(grilled scallops)

OSTRAS  **4,30€ ud**
(oysters)

ALMEJAS A LA PLANCHA  **13,90€**
(grilled clams)

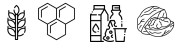
ALMEJAS EN SALSA DE SETAS  **15,00€**
(clams with mushroom sauce)

CARACOLILLOS CON VINAGRETA DE PISTACHO  **14,00€**
(sea snails with pistachio vinaigrette)

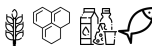
TOSTADAS

(bread toasts)

CAPRESE: QUESO MOZZARELLA, **9,90€**
QUESO CREMA, TOMATES CHERRY

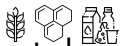
SALTEADOS Y PESTO  **9,90€**
(mozzarella cheese, cream cheese, sautéed Cherry tomatoes and pesto sauce)

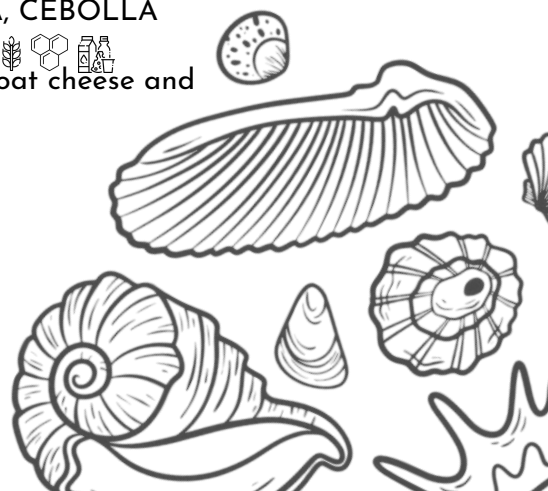
SALMÓN: SALMÓN AHUMADO, **13,90€**
CREMA AGRIA, PEPINILLOS,

AGUACATE, MIEL Y MOSTAZA Y RÚCULA  **13,90€**

(smoked salmon, sour cream, pickles, avocado, honey and mustard and arugula)

CABRA: PIMIENTO ESCALIVADO, **11,90€**
QUESO DE CABRA, CEBOLLA

CARAMELIZADA  **11,90€**
(roasted peppers, goat cheese and caramelized onion)



ENSALADAS

(salads)

QUESO DE CABRA: QUESO DE CABRA, MEZCLUM, FRUTOS SECOS, TOMATE CHERRY, FRUTA DE TEMPORADA, VINAGRETA DE LA CASA



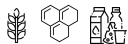
(goat cheese, lettuce mix, nuts, cherry tomatoes, seasonal fruit and homemade vinaigrette)

GALLEGA: COGOLLOS, TOMATE, CEBOLLA TIERNA, BONITO



(lettuce hearts, tomatoes, spring onion and longfinned tuna)

DE LA CASA: QUESO BURRATA, MELOCOTÓN ASADO, JAMÓN IBÉRICO, RÚCULA, TOMATE CHERRY, TOSTADAS DE PAN, REDUCCIÓN DE BALSAMICO

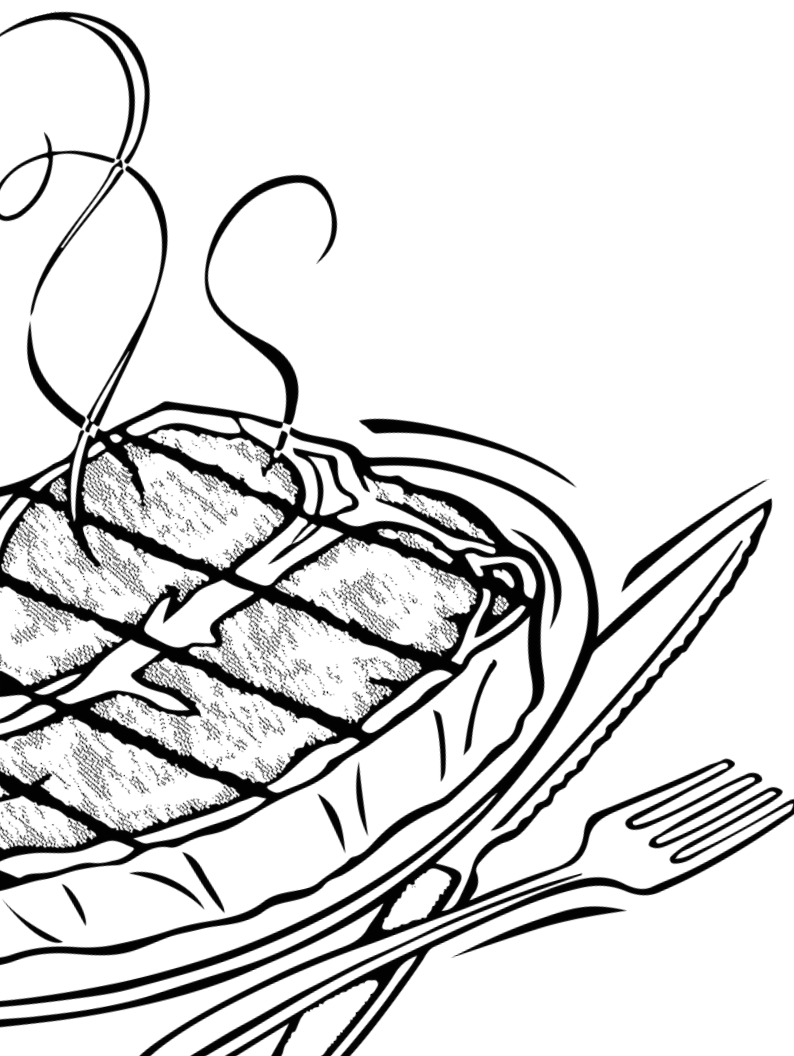
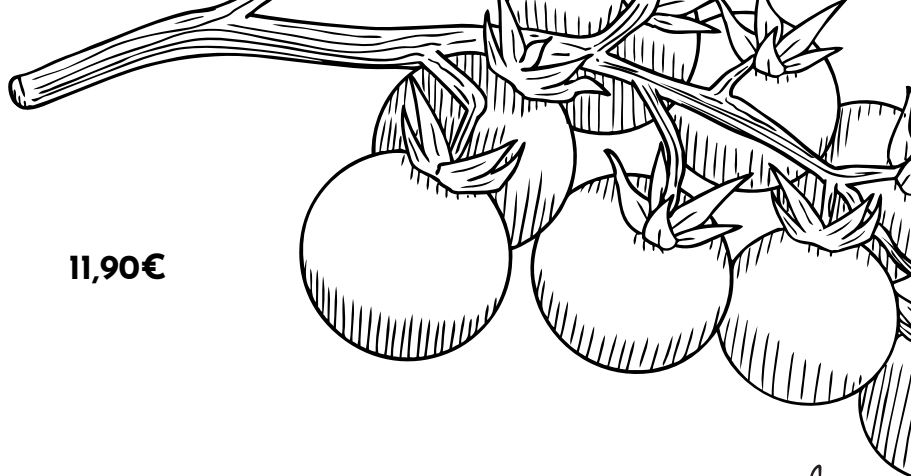


(burrata cheese, roasted peach, Iberian ham, arugula, cherry tomatoes, bread toasts and balsamic vinegar reduction)

11,90€

10,90€

13,90€



CARNES A LA BRASA

(grilled meat)

ENTRECOT ANGUS KMO 400G 25,90€

ABANICO IBÉRICO 16,90€

(Iberian meat)

HAMBURGUESA BLACK ANGUS 14,90€

180G: PAN BRIOCHE, LECHUGA, TOMATE, BACON, QUESO, MAYONESA DE LA CASA



(Black Angus burger 180g, brioche bread, lettuce, tomato, bacon, cheese and homemade mayonnaise)

HAMBURGUESA "LA TINTA 15,90€

NEGRA": PAN NEGRO, LECHUGA, MERMELADA DE BACON, QUESO DE CABRA, MELOCOTÓN ASADO, CARNE DE VACUNO 200G, MAYONESA DE LA CASA



(Black bread, lettuce, bacon jam, goat cheese, beef 200g and homemade mayonnaise)

COSTILLAS DE CERDO A BAJA 17,90€

TEMPERATURA CON BBQ DE NARANJA Y PATATAS FRITAS



(low temperature pork ribs with orange bbq sauce with french fries)

PESCADOS

(fishes)

PARA COMPARTIR:

RODABALLO A LA PLANCHA 

(grilled turbot)

40,00€ x 1kg

LUBINA A LA PLANCHA CON

DONOSTIARRA  

(grilled sea bass)

40,00€ x 1kg

INDIVIDUALES:

SALMÓN AL AJILLO CORONADO

CON LANGOSTINO    

(garlic salmon with prawns)

21,90€

BACALAO FRITO CON ALIOLI DE

PEREJIL   

(fried cod with garlic and parsley
mayonnaise)

19,00€

MERLUZA A LA PLANCHA CON

REFRITO DE AJO Y GUINDILLA 

(grilled hake with fried garlic and chili
peppers)

18,00€

BOGAVANTE A LA PLANCHA O

FRITO CON PATATAS, PIMIENTOS

Y 2 HUEVOS FRITOS 

(grilled or fried clawed lobster with
potatoes, bell peppers and 2 fried eggs)

29,90€

CALAMAR NACIONAL 400G A LA

PLANCHA O FRITO CON

MAYONESA AHUMADA  

(grilled or fried squid with smoked
mayonnaise)

23,90€

PULPO A LA BRASA 

(grilled octopus)

20,90€

SEPIA A LA PLANCHA 

(grilled cuttlefish)

16,50€

ARROCES MIN 2 PERSONAS

(Rice min 2 people)

ARROZ NEGRO CON SEPIA Y PULPO   19.50€

(black rice with cuttlefish and octopus)

ARROZ DE MARISCO   

(seafood rice)

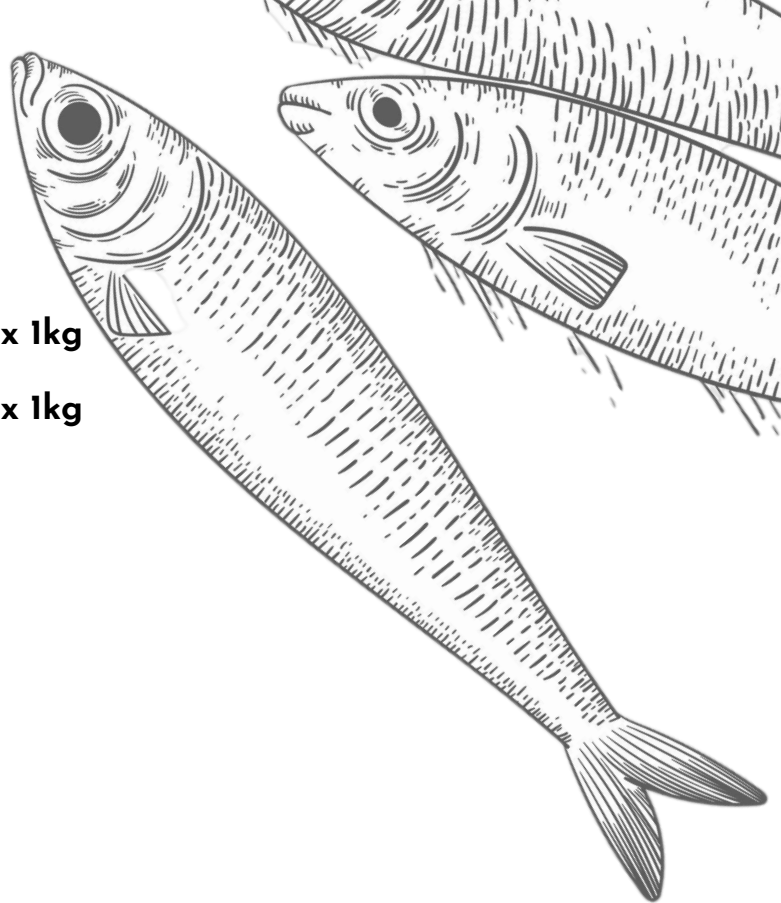
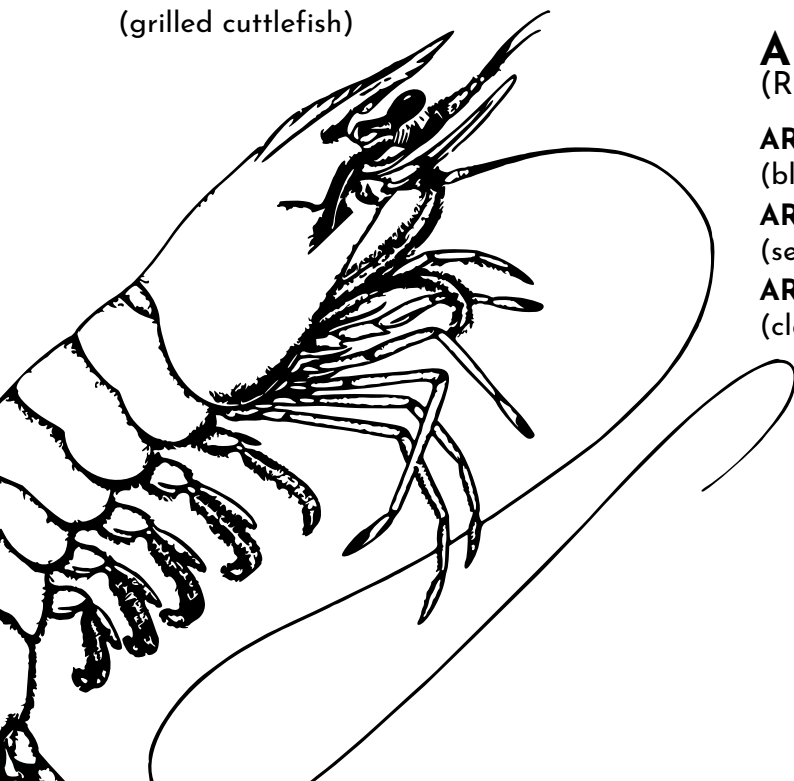
17.50€

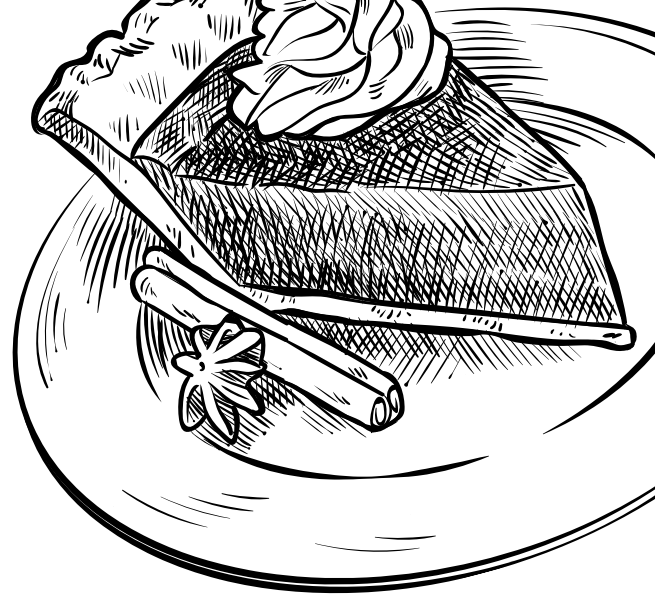
ARROZ DE BOGAVANTE 

(clawed lobster rice)

22,00€

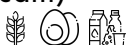
Precio indicado por persona
(price per person)





POSTRES

(desserts)

TIRAMISÚ CON PISTACHOS 	6,00€
(pistachio tiramisu)	
MOUSSE DE LIMÓN CON GALLETA 	4,50€
(lemon mousse with biscuits)	
COULANT DE CHOCOLATE NEGRO CON HELADO DE VAINILLA 	6,50€
(dark chocolate coulant with vanilla ice cream)	
COULANT DE CHOCOLATE BLANCO 	5,90€
(white chocolate coulant)	
CREMA CATALANA 	4,90€
TRUFAS HELADAS 	5,90€
(frozen chocolate truffles)	
TARTA SANTIAGO 	5,50€
(galician Santiago cake)	
SORBETE DE MANDARINA O LIMÓN 	4,50€
(mandarin or lemon sorbet)	
TARTA DE QUESO CON SALSA DE FRUTOS DEL BOSQUE 	6,00€
(cheesecake with berries)	
HELADOS 	4,50€
(icecream)	
XUIXO DE GERONA DE TEMPORADA CON HELADO DE CANELA 	5,50€
(Seasonal Girona "Xuixo" with cinnamon ice cream)	
MÚSICO 	6,50€
CAFÉ IRLANDÉS 	7,00€
(irish coffee)	



LEYENDA DE ALÉRGENOS:



pescado



apio



cacahuete



crustáceos



sulfitos



gluten



huevo



moluscos



mostaza



sésamo



soja



altramuces



lácteos



frutos de cáscara

La Tinta NEGRA

MENÚ

