TINTO

114 SOUTH 20TH STREET PHILADELPHIA PENNSYLVANIA T 215.665.9150 | TINTORESTAURANT.COM

TINTO

RECEPTION MENU

STATIONARY
Please Select Three

CHARCUTERIE
Served with Sliced Baguette & Egg Salad

CHORIZO PAMPLONA

SAUCISSON SEC

MANCHEGO & IDIAZÁBAL CHEESES
Served with Sliced Baguette, Apple, Membrillo, Acacia Honey, Bee Pollen, Espelette

MARINATED OLIVES
Mixed Olives, Mahón, Saucisson Sec

SMOKED MARCONA ALMONDS
Olive Oil, Sel Gris

PASSED
Please Select Six

PAN CON TOMATE
Toasted Baguette, Fresh Tomato Purée, Ventresca Tuna

SERRANO WRAPPED ARTICHOKE
Baby Purple Artichokes, Serrano Ham, Lemon

HIGOS CON JAMÓN
Braised Black Mission Figs, Serrano Ham,
Port Wine Reduction

PULPO BROCHETTE
Octopus, Olive Oil, Smoked Paprika, Lemon

PANCETA MONTADITO
Berkshire Pork Belly, Honey Lacquer,
Shaved Apples

ALBÓNDIGAS
Spiced Meatballs, Pipérade

GAMBAS Y CHORIZO
Prawns, Grape Tomato, Lemon Aïoli,
Espelette Glaze

CHICKEN BROCHETTE
Garbanzo Purée, Truffle Jus

PATO MONTADITO
Duck Confit, Serrano Ham, Black Cherry,
La Peral Spread

PATATAS ASTURIANAS
Cripy Potatoes, Tomato Compote,
La Peral Cream

40 / Person
Pricing is based on a two hour event.
Does not include beverages, tax or gratuity.

TINTO

RECEPTION MENU

SUPPLEMENTS

BOQUERONES
Marinated Anchovies, Pickled Vegetables, Pine Nuts **/ 3**

SHORT RIB BOCADILLO
Braised Short Ribs, Bacon, Asparagus, Celery Root Aïoli **/ 10**

LAMB BROCHETTE
Lamb Loin, Eggplant, Bacon, Sherry Jus **/ 7**

CRAB MONTADITO
Jumbo Lump Crab, Avocado, Espelette Chile **/ 7**

TUNA TARTARE BOCADILLO
Big Eye Tuna, Pickled Guindilla, Chorizo Aïoli **/ 7**

SCALLOP BROCHETTE
Parsley, Oil, Lemon **/ 10**

KOBE BEEF MONTADITO
Pisto Bilbaina, Romesco **/ 9**

ROAST PORK BOCADILLO
Caper Escabeche, Membrillo Mustard, Aged Manchego **/ 9**

CURED SALMON MONTADITO
Egg Salad, Cured Salmon, Black Trumpet Escabeche **/ 6**

Items are priced per person.
All items are butlered to your group.
Does not include beverages, tax or gratuity.

TINTO

BAYONNE

FIRST

CHORIZO PAMPLONA

CHEESE MIXTO

VERDOSA SALAD
Local Baby Greens, Shaved Mahón

SECOND

CHICKEN BROCHETTE
Garbanzo Purée, Truffle Jus

MOULES BASQUAISE
Mussels, Chorizo, Frites, Lemon Aïoli

PANCETA MONTADITO
Berkshire Pork Belly, Honey Lacquer, Shaved Apples

THIRD

MERLUZA
Sea Bass, Cockles, Salsa Verde

CHULETA
Berkshire Pork Loin, Salbitxada,
Green Onions, Pork Jus

JUDÍAS VERDES
Haricots Verts, Almonds, Dates, Orange Segments,
Paprika Sherry Vinaigrette

DESSERT

CUAJADA
Olive Oil Panna Cotta, Grapefruit, Whipped Honey

55 / Person
All items are served family style.
Does not include beverages, tax or gratuity.

TINTO

BILBAO

FIRST

CHARCUTERIE MIXTO

VERDOSA SALAD
Local Baby Greens,
Shaved Mahón

CHEESE MIXTO

SECOND

GAMBAS BROCHETTE
Shrimp, Chorizo, Grape Tomato, Espelette Chile

CORDERO BROCHETTE
Lamb Loin, Eggplant, Bacon, Sherry Jus

PATO MONTADITO
Duck Confit, Black Cherry, La Peral Spread

THIRD

VIEIRAS
Diver Scallops, Quince, Uni Emulsion, Parsnip, Crispy Serrano

GATXUTXA
Basque Style Paella, Chorizo, Braised Chicken

JUDÍAS VERDES
Haricots Verts, Almonds, Dates, Orange Segments, Paprika Sherry Vinaigrette

PATATAS ASTURIANAS
Crispy Potatoes, Tomato Compote, La Peral Cream

DESSERT

CUAJADA
Olive Oil Panna Cotta, Grapefruit, Whipped Honey

65 / Person
All items are served family style.
Does not include beverages, tax or gratuity.

TINTO

BIARRITZ

FIRST

CHARCUTERIE & CHEESE MIXTO

ARUGULA
Serrano Ham, Mission Figs, Fried Goat Cheese,
Spiced Almonds, Sevilla Orange Vinaigrette

HOUSE SMOKED MARCONA ALMONDS

SECOND

CRAB MONTADITO
Jumbo Lump Crab, Avocado,
Espelette Chile

PULPO
Spanish Octopus,
Smoked Green Olive Aïoli,
Spicy Tomato

KOBE BEEF MONTADITO
Pisto Bilbaina,
Romesco

THIRD

FEDEUA DE MARISCOS
Grilled Lobster, Mussels, Cockles, Prawns, Saffron Shellfish Broth

ENTRECÔTE
Wagyu Sirloin, Valrhona Jus, Nora Chile Purée

JUDÍAS VERDES
Haricots Verts, Almonds, Dates, Orange Segments, Paprika Sherry Vinaigrette

HONGOS A LA PLANTXA
Wild Mushrooms, Roasted Potato, Parsley

DESSERT

CUAJADA
Olive Oil Panna Cotta, Grapefruit, Whipped Honey

75 / Person
All items are served family style.
Does not include beverages, tax or gratuity.

TINTO

PRIVATE EVENT
OPEN BAR BEVERAGE PACKAGES

LEVEL ONE

HOUSE WINE & SANGRÍA BY THE GLASS
BOTTLED & DRAFT BEER
NON-ALCOHOLIC FOUNTAIN BEVERAGES

First hour **30 / Person** | Each additional hour **8 / Person**
Not including tax & gratuity, does not include specialty beer & wine.

LEVEL TWO

HOUSE WINE & SANGRÍA BY THE GLASS
BOTTLED & DRAFT BEER
STANDARD LIQUOR COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES

First hour **35 / Person** | Each additional hour **10 / Person**
Not including tax & gratuity, does not include specialty beer & wine.

LEVEL THREE

HOUSE WINE & SANGRÍA BY THE GLASS
BOTTLED & DRAFT BEER
PREMIUM & SPECIALTY COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES

First hour **40 / Person** | Each additional hour **10 / Person**
Not including tax & gratuity, does not include specialty beer & wine.

Beverages may also be billed based upon consumption.
No outside beverages may be brought into the restaurant.
Packages do not include shots, cordials, or bottles of wine.

TINTO

LUNCH MENU

FIRST

CHEESE MIXTO
Idiazábal, La Peral, Boucheron, Acacia Honey, Espelette

CHARCUTERIE MIXTO
Jamón Serrano, Chorizo Pamplona, Lomo, Saucisson Sec

VERDOSA SALAD
Local Baby Greens, Shaved Mahón

SECOND

MERLUZA
Sea Bass, Cockles, Salsa Verde

CHICKEN BROCHETTE
Garbanzo Purée, Truffle Jus

ASPARAGUS
Lemon Aïoli, Shallot

BOMBA RICE
White Asparagus, Maitake Mushrooms,
Manchego

DESSERT

CUAJADA
Olive Oil Panna Cotta, Grapefruit, Whipped Honey

30 / Person
All items are served family style.
Does not include beverages, tax or gratuity.