

# TINTO Y TAPAS

*Savor • Sip • Sway*

**New Year's Eve 2025**



## Welcome Cocktail

7:30 pm In The Courtyard

## Starter

(RESERVED SEATING FOR DINNER)

8:00 pm In Dining Room & Green Room

### FATTOOSH SALAD

Crisp romaine, cucumbers, tomatoes, radishes, and fresh herbs, tossed in a tangy lemon-sumac vinaigrette.

## Main

### Beef Tornados with Chanterelle Mushroom Glaze

Tender medallions of premium Halal beef, pan-seared and finished with a luxurious chanterelle mushroom glaze—earthy, aromatic, and deeply savory. Served alongside crisp-tender asparagus tips and a bold helping of Potatas Bravas, lightly fried and drizzled with smoky paprika aioli

OR

### SABORES DEL PUERTO

A coastal medley of sautéed shrimp, seared scallops, and tender mussels, layered over fragrant basmati rice infused with herbs and citrus zest. Each bite brings the ocean to the plate—bright, briny, and beautifully balanced.

OR

### POLLO AL PINCHO

Skewered Halal chicken, marinated in warm spices and grilled to a golden char, served over a bed of aromatic basmati rice. Accompanied by roasted eggplant, green & red sautéed peppers, and fire-kissed tomatoes asados. This vibrant plate draws from the sun-drenched kitchens of Andalucía and the spice markets of the Levant—where every bite tells a story of smoke, soul, and savor

OR

### VEGETARIAN PASTELON

A vibrant twist on the Caribbean classic—layers of sweet plantains, cauliflower mash, bell peppers, and tomatoes, nestled beneath a golden blanket of melted Fontina cheese. Finished with a drizzle of fresh basil pesto, this dish balances sweet, savory, and herbaceous notes in every bite.

## Dessert

### OLIVE OIL CAKE

A tender, sun-kissed cake made with premium olive oil for a delicate crumb and subtle fruitiness. Lightly scented with citrus zest and a whisper of vanilla, it's a Mediterranean classic that's both rustic and elegant.

OR

### BUEÑELO A LA MODA

Golden, sugar-dusted fritter served warm with a scoop of creamy vanilla ice cream and a drizzle of caramel. A playful blend of crisp, sweet, and cool.

## Celebration

9:15 pm In The Green Room - Henry Brun & The Latin Playerz

14355 Blanco Rd., SAT 78216 | 726.348.2727 | [www.tintoytapas.com](http://www.tintoytapas.com)

# TINTO Y TAPAS

*"Where Flavor Meets Rhythm"*

Hours:

Wednesday & Thursday 11 am to 9 pm

Friday & Saturday 11 am to 11 pm

Sunday Brunch 10:30 am to 3:30 pm

## **Hora Alegre | Happy Hour** **Wednesday through Friday** **4 to 6 pm**

## **JOIN US FOR** **WAGS & WINE WEDNESDAY**

Bring your well-behaved pup to our patio  
for Happy Hour on Wednesdays!



## **BITES & BEATS** **THURSDAY thru SATURDAY**

Kick off your weekend early with a rotating mix  
of crave-worthy small plates, wine, cocktails,  
and live music that sets the tone.

From Latin grooves to soulful jazz, each night  
brings a fresh vibe and a reason to linger.

- Tapas-style bites & chef specials
- Live music starting at 6pm
- Signature drinks & late-night energy
- Come for the flavor, stay for the rhythm

Whether you're winding down or turning up,  
Bites & Beats is your weekly invitation to  
indulge, connect, and move to the music.



## **THE "SUNNY" SIDE OF** **TINTO Y TAPAS** **SUNDAYS - 10:30 am to 3:30 pm**

This is brunch with a Latin soul—where  
citrus-kissed cocktails meet golden-hour vibes,  
and every dish is a celebration.

Whether you're sipping sangria in the courtyard  
or sharing tapas in our vibrant indoor dining  
space, the sunny side of brunch is all about joy,  
connection, and a little culinary sunshine