



### TOAST

(only served from 9.00 to 12.30)

	Half	Double
● Olive oil	1,80 €	3 €
●● Butter and marmelade	1,80 €	3 €
● Tomatoe	2,30 €	3,50 €
●● Tomatoe and cheese	2,50 €	4 €
● Tomatoe and iberian ham	3,50 €	5 €
●● Tomatoe, cheese and iberian ham	4 €	5,50 €
● Tomatoe and avocado	3,50 €	5 €
● Tomatoe, avocado and turkey ham	4 €	5,50 €

### OVER THE BREAD

●● Coca of Smoky salmon with guacamole	10 €
●●● Coca of marinated chicken with vegetable's stew	10 €
● Coca of iberian Ham with tomatoe	10 €

### ALLERGIES

● GLUTEN	● CELERY
● CRUSTACEANS	● MUSTARD
● EGGS	● SESAME SEEDS
● FISH	● SULPHUR DIOXIDE AND SULFITES
● PEANUTS	● LUPIN
● SOY	● MOLLUSCS
● DAIRY	
● TREE NUTS	

### ALLERGIES

### FRESH JUICES

Orange	4,20 €
Pineapple	6 €
Apple	5 €
<b>Good morning:</b> Apple, Orange, Carrot and Ginger	5 €
<b>Detox:</b> Apple, Pineapple, Cucumber and Celery	6 €

### CAFES

Ecológicos y de Comercio Justo

Espresso	1,60 €
Small white (cortado)	1,80 €
White Coffe	2,00 €
Capuccino	2,50 €
Carajillo or Cremaet	3,20 €
Hot Chocolate	2,50 €
[Cow, Oat or Soy milk]	

### TEAS

Black Tea	2 €
Poleo Mint	2 €
Green tea with ginger and lemon	2 €
Copacabana's Rooibos (Coconut and Pineapple)	2 €
Basil Rooibos	2 €

### HOMEMADE TEAS *CanTina*

<b>Digestive:</b> Chamomile, green Anise, Fennel, lemon Verbena and Mint	2,50 €
<b>Relax:</b> Linden, orange Blossom, lemon Verbena, Balm and Lavender	2,50 €
<b>Detox:</b> Dandelion, Nettle, Horse tail, Boldo and Hibiscus	2,50 €
<b>Chai:</b> Cinnamon, Cardamon, Clove, Ginger, black Pepper, Anise, Turmeric and Chicory	2,80 €

## APERITIF TIME

HIGH QUALITY CANS

- Almagro's small pickled aubergines 4 €
- Mediterranean Red Tuna marinated with PX 13,50 €
- Mediterranean Red Tuna head belly 15 €

## GREEN SELECTION

- Salad of spinach, mango, avocado, seeds and balsamic vinegar reduction 12 €
- Vegetables Stew (Pisto Manchego) with eggs 10 €
- Tomatoes, tuna belly, fresh onion and pickles 13,50 €

## FROM THE OVEN

- Coca of Smoky salmon with guacamole 10 €
- Coca of marinated chicken with vegetable's stew 10 €
- Coca of iberian Ham with tomatoe 11 €
- **"Chulapo" sandwich:** Fried squid with citric all-i-oli 10 €
- **Tina's sandwich:** Scrambled eggs with ibizan sausage and pickle chili 10 €
- **"Serranito" sandwich:** Marinated chicken, iberic ham and fried green pepper 11 €
- **Tina's Burguer:** Galician Beef, brie, sweet onion, rocket, fried egg and homemade barbecue sauce 14,50 €
- **Farm Chicken Burguer** with dry tomatoe pesto, salad, sweet onion and cheddar 14 €

## TINA'S CROQUETTES

6 UNITS

- Iberic Ham 9 €
- Ibizan Sausage with honey 9 €
- Octopus "galician style" 9 €
- Squid in its ink 9 €
- Mix of croquettes (8 units, 2 of each) 11 €



## EASY TO SHARE

- Russian salad 8 €
- "Patatas Bravas" 8,50 €
- Fried "Padrón" green small peppers 7,50 €
- Crunchy traditional Pork Belly 10€
- Iberic Ham board 19,50 €
- Smoky "Cecina" board 18,50 €
- Red Tuna Tartar 18,50 €
- Pickled small sardines 8,50 €
- Fried squid "Andalucia's style" 14,50 €
- Fried baby squids ("Puntillitas") 13,50 €
- Fried marinated dogfish 13,50 €
- Fritura andaluza (Mix of Squid, baby squids, marinated dogfish and baby shrimps) 19,50 €
- Smashed potatoes with ibizan sausage, pork belly and eggs 12,50 €
- Fried spiced chicken wings 9,50 €

## MAIN COURSES

- Madrid style tripe 12,50 €
- Sauteed diced red tuna 19,50 €
- Grilled Iberian Pork with potatoes and "padron" peppers 19,50 €
- Matured beef 500 gr Entrecote 32 €
- 1Kg T-Bone 40 days dry aged 60 €

## PAELLAS & RICES

MINIMUM 2 PEOPLE

- Rice of seasonal vegetables 18<sup>PAX</sup>
- Rice of mediterranean blue Crab 19,50<sup>PAX</sup>
- Black rice of monkfish, squid and prawns 23,50<sup>PAX</sup>
- Rice or "Fideuá" of fish and seafood 24,50<sup>PAX</sup>
- Rice of Lobster 28<sup>PAX</sup>
- Paella Valenciana 19,50<sup>PAX</sup>
- Rice of angus Rib and mushrooms 25<sup>PAX</sup>
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- Rice of T-Bone 1kg (40 days dry aged) for 2p. 36<sup>PAX</sup>
- Rice of T-Bone 1kg (40 days dry aged) for 3p. 20<sup>PAX</sup>
- Rice of T-Bone 1kg (40 days dry aged) for 4p. 25<sup>PAX</sup>

## HAPPY END

- Creamy Cheesecake with raspberry ice cream 8 €
- Caramelized "torrija" with kinder bueno ice cream 9 €
- Brownie with biscuit cream and Clementine ice cream 8 €

## ALLERGIES

- |               |                                |
|---------------|--------------------------------|
| • GLUTEN      | • CELERY                       |
| • CRUSTACEANS | • MUSTARD                      |
| • EGGS        | • SESAME SEEDS                 |
| • FISH        | • SULPHUR DIOXIDE AND SULFITES |
| • PEANUTS     | • LUPIN                        |
| • SOY         | • MOLLUSCS                     |
| • DAIRY       |                                |
| • TREE NUTS   |                                |

## ALLERGIES

## DRAFT BEER

		Bitterness	Small 20cl.	Medium 30cl.	Jag 40cl.
<b>Estrella Galicia 1906</b>	Indian Pale Lager	5,5%	2 €	2,80 €	4 €
	Lager Reserve	6,5%	2,50 €	3,50 €	4,50 €
<b>Budvar Pilsener</b>	Lager Pilsener	5,0%	2,30 €	3,20 €	4,20 €
<b>Grolsch Radler</b>	Radler		2,30 €	3,20 €	4,20 €
<b>Brugse Zot Blond</b>	Pale Ale	6,0%	3,20 €	4,80 €	6,50 €
<b>Budvar Negra</b>	Black Lager	4,7%	2,30 €	3,20 €	4 €
			Small 20cl.	Medium 30cl.	Pint 55cl.
<b>Brewdog Punk Ipa</b>	Indian Pale Ale	5,6%	3,50 €	5 €	7 €
<b>Erdinger Weissbear</b>	Weissbeer	5,3%	2,80 €	4 €	5,50 €

## SPANISH BOTTELED BEERS

		Bitterness	Format	
<b>Estrella Galicia</b>	Indian Pale Lager	5,5%	0,20 cl.	2 €
<b>Estrella Galicia</b>	Indian Pale Lager	5,5%	0,33 cl.	2,80 €
<b>Estrella Galicia 0,0</b>	0,0 Alcohol	0,0%	0,33 cl.	2,80 €
<b>Estrella Galicia 0,0<sup>Toasted</sup></b>	Toasted 0,0 Alcohol	0,0%	0,33 cl.	3 €
<b>Estrella Galicia 0,0<sup>Black</sup></b>	Black 0,0 Alcohol Negra	0,0%	0,33 cl.	3 €
<b>1906</b>	Lager Reserve	6,5%	0,33 cl.	3,50 €
<b>1906 Irish Red Ale</b>	Galician Red Ale	5,0%	0,33 cl.	3,80 €
<b>1906 Red Vintage</b>	Red Ale	8,0%	0,33 cl.	3,80 €
<b>1906 Black Coupage</b>	Black Lager	7,2%	0,33 cl.	3,80 €
<b>Estrella Galicia<sup>Sin Gluten</sup></b>	Gluten free lager	5,5%	0,33 cl.	3,50 €
<b>Alhambra Verde</b>	Pilsener Reserve	6,4%	0,33 cl.	3,50 €
<b>Alhambra Roja</b>	Red Ale	7,2%	0,33 cl.	3,80 €

## SPANISH CRAFT BOTTELED BEERS

		Bitterness	Format	
<b>Xabiga Can Tina</b>	Amber Ale	5,0%	0,33 cl.	4,20 €
<b>Xabiga Can Tina Negra</b>	Brown Ale	6,3%	0,33 cl.	4,20 €
<b>Ibosim Talaia</b>	Single Hop IPA	4,5%	0,33 cl.	5,20 €
<b>Basqueland Imparable</b>	West Coast IPA	6,80%	0,33 cl.	5,80 €





## LAGER

### SOFT, FRESH AND LIGHT

					<b>Bitterness</b>	<b>Format</b>	
<b>Brudejovicky Budvar</b>	Pilsener	Czech	5,0%	☼☼	0,33 cl.	3,50 €	
<b>Coronita</b>	Pilsener	Mexico	4,5%	☼	0,33 cl.	3,50 €	
<b>Negra Modelo</b>	Lager Dunkel	Mexico	5,3%	☼	0,33 cl.	3,50 €	
<b>O'Hara's Irish Red</b>	Pale Lager	Ireland	4,3%	☼	0,33 cl.	3,80 €	
<b>Guinness Hop House</b>	Pale Lager	Ireland	5,0%	☼☼	0,33 cl.	4,20 €	
<b>Guinness Original</b>	Stout	Ireland	5,0%	☼☼	0,33 cl.	3,50 €	
<b>Desperados</b>	Lager with Tequila	Mexico	6,0%	☼	0,33 cl.	3 €	

## ALE

### HEAVY, FULL BODIES

					<b>Bitterness</b>	<b>Format</b>	
<b>O'Hara's 51st State IPA</b>	American Pale Ale	Ireland	6,0%	☼☼☼	0,33 cl.	4,20 €	
<b>Lefte Brunne</b>	American Brown Ale	Belgium	6,5%	☼☼	0,33 cl.	4 €	
<b>Orval</b>	Trappist Pale Ale	Belgium	6,2%	☼☼☼	0,33 cl.	5 €	
<b>Brugse Zot Dubbel</b>	Belgian Dubbel Ale	Belgium	7,5%	☼☼	0,33 cl.	5,50 €	
<b>Tripel Karmeliet</b>	Trappist Tripel	Belgium	8,4%	☼☼	0,33 cl.	5,50 €	
<b>Judas</b>	Old Ale	Belgium	8,5%	☼☼	0,33 cl.	5 €	
<b>St. Bernardus Abt</b>	Trappist Dark Strong Ale	Belgium	10,0%	☼☼	0,33 cl.	6 €	

## CRAFT BREWDOG BEERS

### SMALL PRODUCTIONS

					<b>Bitterness</b>	<b>Format</b>	
<b>Brewdog Punk IPA</b>	<sup>Gluten Free</sup> IPA Gluten Free Vegan	Scotland	4,5%	☼☼	0,33 cl.	5 €	
<b>Brewdog Haze Jane</b>	New England IPA	Scotland	5,0%	☼☼☼	0,33 cl.	5 €	
<b>Brewdog Elvis Juice</b>	IPA infusionada con Pomelo	Scotland	6,5%	☼☼	0,33 cl.	5,50 €	

## CIDER

<b>Ladrón de Manzanas</b>	Cider		4,5%		0,20 cl.	2,80 €
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## MICHELADAS

<b>Michelada Clásica</b>	With Coronita					6,50 €
<b>Michelada Reserva</b>	With Estrella Galicia 1906					7 €
<b>Michelada Dark</b>	With Negra Modelo					7 €
<b>Michelada Can Tina</b>	With Xabiga craft beer					7 €
<b>Michelada Free Alcohol</b>	With Estrella Galicia 0,0					6,50 €

# The Aperitif by **CARPANO**

## RED VERMOUTH

		Copa	Spritz
<b>Can Tina Special Blend</b>	Ibiza	3,20 €	5,50 €
<b>Carpano Tinto Reserva</b>	Italy	3 €	5,50 €
<b>Punt e Mes</b>	Italy	3,50 €	6 €
<b>Carpano Antica Formula</b>	Italy	4,50 €	7 €
<b>Petroni</b>	Galicia	3,50 €	6 €
<b>Pico Fino</b>	Asturias	3,50 €	6 €
<b>Migjorn</b>	Formentera	4 €	6 €
<b>Il Professore</b>	Italy	4,50 €	7 €
<b>Domingo</b>	Cádiz	3,50 €	6 €

## ROSE VERMOUTH

		Copa	Spritz
<b>Belsazar Rose</b>	Germany	4,50 €	7 €
<b>Lillet Rose</b>	France	4 €	6,50 €

## WHITE VERMOUTH

		Copa	Spritz
<b>Carpano</b>	Italy	3 €	5,50 €
<b>Es Vermut</b>	Formentera	3,50 €	6 €
<b>Lillet</b>	France	3,50 €	6,50 €
<b>Il Professore</b>	Italy	4,50 €	7 €

## BITTERS

		Copa	Spritz
<b>Carpano</b>	Italy	3 €	5,50 €
<b>Campari</b>	Italy	3,50 €	6 €
<b>Cynar</b>	Italy	3 €	5,50 €

## APERITIVOS

		Copa	Spritz
<b>Aperol</b>	Italy	3 €	5,50 €
<b>Pampelle</b>	France	3,50 €	6 €
<b>Bonanto</b>	Barcelona	3,50 €	6 €
<b>Aperitivo Il Professore</b>	Italy	4,50 €	7 €

## AMAROS

		Copa	Spritz
<b>Fernet Branca</b>	Italy	3 €	-- €
<b>Vecchio Amaro dil Cappello</b>	Italy	3 €	-- €
<b>Montenegro</b>	Italy	3,50 €	-- €
<b>Ramazzoti</b>	Italy	3,20 €	-- €
<b>Amaro Sfumatto</b>	Italy	3,20 €	-- €

## CÓCTELES APERITIVO

<b>Americano</b>	Carpano red vermouth, Carpano bitter and Soda	6 €
<b>Negroni</b>	Gin Tanqueray, Carpano red vermouth and Carpano bitter	8 €
<b>Media Combinación</b>	Carpano Tinto, Gin Tanqueray, Cointreau, Angostura y Cava	8 €



## SPARKLING WINES

### Spanish White Sparkling Wines

		Glass	Bottle
<b>Cava - Penedes</b>	Ferriol Brut Nature	3 €	18 €
<b>Corpinnat</b>	Torelló Brut Reserva		28 €
<b>Corpinnat</b>	Gran Torelló		50 €

### Spanish Rose Sparkling Wines

<b>Cava - Penedes</b>	AT Roca Rose		28 €
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### Champagne

<b>Champagne</b>	Laurent Perrier		65 €
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## ROSE WINES

### Fruity, Mediterranean and Fresh Rose wines

		Glass	Bottle
<b>Penedes</b>	Rosa de Abril		25 €
<b>Cotes de Provence</b>	Whispering Angel		36 €

## RED WINES

### Fruity, Elegant and Medium bodied Red wines

		Glass	Bottle
<b>Rioja</b>	Azpilicueta Crianza		
	Rayos UVA		
	Artuke Finca de los Locos		
<b>Mallorca</b>	Ca'n Verdura		
	Tempranillo, Graciano y Mazuelo	3,20 €	19 €
	Garnacha, Tempranillo y Graciano		26 €
	Tempranillo y Graciano		38 €
	Mantonegro, Monastrell y Callet		24 €

### Powered, Estructured and Full bodied Red wines

<b>Ribera del Duero</b>	Alcorta		
	Nobbis Crianza		
<b>Toro</b>	Gago		
<b>Castilla y León</b>	Abadía Retuerta Selec. Especial		
	Tinta Fina	3 €	18 €
	Tinta Fina		24 €
	Tinta de Toro		35 €
	Tempranillo, Cabernet y Syrah		45 €

### Aromatic, Fresh and Light bodied Red wines

<b>Conca del Barbera</b>	Josep Foraster		
<b>Ribeira Sacra</b>	Guímaro		
<b>Bierzo</b>	Mengoba		
<b>Navarra</b>	Kimera		
	Trepat		25 €
	Mencía		23 €
	Mencía y Alicante Bouchet		33 €
	Garnacha		26 €

## WHITE WINES

### Dry and Herbal White wines

		Glass	Bottle
<b>Rueda</b>	Alcorta		
	El Borrón		
	Jose Pariente		
	Harena Ánfora		
	Verdejo	3 €	18 €
	Verdejo semidulce	3 €	18 €
	Verdejo		24 €
	Verdejo en Ánfora		30 €

### Fruity, Fresh and Aromatic White wines

<b>Rias Baixas</b>	Bico da Ran		
	Terras Gauda		
<b>Penedes</b>	Blanc Tranquile		
<b>Bierzo</b>	Mengoba Godello Viejo		
	Albariño	3,20 €	19 €
	Albariño, Loureiro y Caiño		28 €
	Muscat, Xarel-lo, Macabeo y Parellada		22 €
	Godello		32 €

### Oak Fermented, Gastronomic and full bodied White wines

<b>Conca del Barbera</b>	Blanc Selecció		
<b>Penedes</b>	Jean Leon Vinya Gigi		
	Garnacha blanca y Macabeo		28 €
	Chardonnay		36 €

## SOFT DRINK

	23cl.	35cl.
Coca Cola	2,50 €	2,80 €
Coca Cola light	2,50 €	--
Coca Cola Zero	2,50 €	2,80 €
Sprite	2,50 €	2,80 €
Fanta Limón	--	2,80 €
Fanta Naranja	--	2,80 €
<b>30cl.</b>		
Nestea	2,80 €	2,80 €
Acquarius	2,80 €	2,80 €
<b>20cl.</b>		
Schweppes Tónica / Lemon / Orange	2,50 €	2,50 €
Schweppes Ginger Ale	2,50 €	2,50 €
Red Bull Ginger Beer	2,80 €	2,80 €
Bitter Mare Rosso	2,80 €	2,80 €
<b>3 €</b>		
Appletiser	3 €	3 €
Burn	3,50 €	3,50 €
Zumos Minut Maid	2,50 €	2,50 €

## FRESH JUICES

	35cl.
Orange	4,20 €
Pineapple	6 €
Apple	5 €
<b>Good morning:</b> Apple, Orange, Carrot and Ginger	5 €
<b>Detox:</b> Apple, Pineapple, Cucumber and Celery	6 €

## WATER

Cabreiroa 0,5l.	2 €
Cabreiroa Magma 0,5l.	2,50 €
Acquabona 1l.	3,50 €



## GIN

Tanqueray	7,50 €
Tanqueray Sevilla	8 €
Beefeater	7,50 €
Beefeater Light	7,50 €
Beefeater Pink	7,50 €
Bombay	7,50 €
Seagrams	8 €
Gordons Pink	7,50 €
Pico Fino	8,50 €
Gin Mare	9 €
Tanqueray TEN	9 €
F de Formentera	9 €
Nordés	9 €
Martin Millers	9 €

## WHISKY & BOURBON

Jhonny Walker Red Label	7,50 €
JB	7,50 €
Ballantines / Ballantines Light	7,50 €
Jameson	7,50 €
White Label Dewards 8	7,50 €
Black Label	8,50 €
Cardhu	9 €
Chivas 12	9 €
Glenrothes 10	10 €
Macallan	12 €
Jack Daniel's	8 €
Bulleit Bourbon	9 €

## VODKA

Eristoff	7,50 €
Smirnoff	7,50 €
Absolut	8 €
Ketel One	9 €
Grey Goose	11 €
<b>RUM</b>	
Diplomatico Mantuano	7,50 €
Bacardi carta blanca	7,50 €
Santa Teresa	8 €
Brugal	8 €
Barcelo	8 €
Havana 7	8,50 €
Diplomático Reserva Exclusiva	9 €
Zacapa 23	12 €

## TEQUILA & MEZCAL

Jose Cuervo Blanco	7,50 €
Jose Cuervo Reposado	7,50 €
Tantita Pena Blanco	9 €
Don Julio Blanco	10 €
Tequila 8 Curado	10 €
Tantita Pena Reposado	10 €
Don Julio Reposado	12 €
Tantita Pena Cristalino	12 €
Mezcal Gusano Rojo	8 €
Mezcal Vida	10 €