

TRIBECA

T a m a r i n d o

RAW BAR

ESSENTIAL. FRESH. STRAIGHT TO THE POINT

Gillardeau No.1 Oysters

Available individually or as a tasting selection

1 oyster — €7

3 oysters — €18

6 oysters — €32

Oyster Pairing — €20

2 Gillardeau oysters + 2 selected glasses of wine

Bluefin Tuna — €18

Hand-cut bluefin tuna, cucumber extract, Tropea tomato sorbet, tarallo crumble

Red Snapper Ceviche — €20

Lecche de tigre, fresh mango, Tropea red onion, pistachios

Octopus Carpaccio — €18

Feta cheese, balsamic vinaigrette, confit cherry tomatoes, Mediterranean oregano

TAPAS

MADE TO SHARE, NO RUSH.

Pimientos de Padrón – €6

Padrón peppers, Maldon sea salt

Tortilla Tamarindo – €12

Served in a small skillet with green sauce

Beef Tacos – €8

Slow-cooked beef, red onion brunoise, peppers, carrots and celery

Beef Tartare Tacos – €10

Hand-cut local beef tartare, teriyaki sauce, lime yogurt

Fresa with Tomato, Anchovies & Basil – €10

Traditional Calabrian fresa, grated tomato, anchovies, garlic confit oil

Fresa with Stracciatella, Anchovies & Lime – €10

Traditional Calabrian fresa, stracciatella cheese, anchovies, lime zest

Cod Croquettes – €14

Salt cod croquettes, mint & lime mayonnaise

Cod Maritozzo - €12

Creamed salt cod, confit cherry tomatoes,
Taggiasca olive powder

Prawn & Vegetable Gyoza - €14

Japanese dumplings, lobster bisque, sesame

Seafood Salad - €16

Octopus, prawns, cuttlefish, mussels, celery and
carrots, dressed with lobster bisque

Crispy Calamari - €18

Crispy squid, mint & lime mayonnaise

SIGNATURE SANDWICHES

THE CLASSICS TRIBECA

Smashed Tribeca Tamarindo — €13

Double smashed beef burger, rosemary mayonnaise, smoked provola, black pig bacon, beef tomato, iceberg lettuce, caramelised onion, guacamole

Lobster Roll — €18

Lobster Catalan-style, lemon butter

Octopus — €18

Baguette, octopus carpaccio, lime mayonnaise, feta cheese, confit cherry tomatoes

Bocadillo de Calamares — €18

Crispy calamari, mint & lime mayonnaise, iceberg lettuce

Central Park — €13

Veggie burger

SWEET ENDING

A SWEET FINALE

Cheesecake — €8

Choose your favourite topping:

- Salted caramel
- Dark chocolate
- Seasonal fruit

Coconut Semifreddo — €10

With mango gel, pistachios and crunchy shortbread