


CINTA



The vision of CINTA began when our owners Amie & Steve were honeymooning in Bali, it had always been a dream to open their own establishment within the food & drink industry. They soon adopted the name CINTA which aptly means LOVE in Indonesian & found the perfect place, right on their doorstep here in Ossett, for their dream to become reality! CINTA Bar opened in July 2017 & the long awaited vision of being "more than just a bar" means CINTA Bar & Kitchen has now been born. Amie & Steve want you to sit back, relax & enjoy the global tapas on offer, most of which are their own favourite dishes from around the world. It's been great to #SeeYouAtCINTA.

SNACKS

mixed olives	2	selection of breads	taste of CINTA board 	14.5
cornichons & pickled chillies	2	olive oil & balsamic	one to share, a combination of our snacks, breads & dips with cured meats & cheeses	
spiced nuts	1.5	trio of butters		
pork crackling	2	tomato & red pepper tapenade		
		tzatziki & houmous		

TAPAS / SMALL PLATES

Ideal for sharing, we recommend 3-4 dishes per person, enjoy a feast for the table

3 cheese croquette garlic aioli	3.5	nasi goreng chicken & prawn Indonesian fried rice with a crispy fried egg	5.5	fish goujons chunky tartar	4.5
boneless cajun chicken thigh CINTA slaw	5	chefs salad please ask your server for today's offering	4	pork belly bites sticky honey & mustard glaze	6
chunky ratatouille provençal stewed vegetables	3.5	beef rendang boldly spiced Malaysian stew	5.5	grilled halloumi CINTA relish	4.5
chicken caesar traditional or Mexican spiced	5	gambas pil pil 	6.5	CINTA Bali meatballs 	5.5
sautéed chorizo & tomato with toasted bread	5	courgette fritters sour cream & chive dip	4	harissa grilled prawns cooling yogurt dip	6
deep fried manchego CINTA relish	4.5	salt & chilli squid sweet chilli sauce	5.5	chicken boti grilled skewers with raita	5.5
spring onion tempura or bacon blankets soy sauce & aioli	3.5	patatas bravas crispy potatoes in a spiced tomato sauce	3.5	cheese & jalapeño sausage CINTA slaw	5.5

CINTA GRILL

Our steaks are matured for 28 days, seasoned with sea salt, cracked black pepper & served with dressed house salad plus a side*.

*£1.00 supplement

chicken & vegetable skewer 12.5

pork belly 13.5

New York strip 10oz 17.5

ribeye steak 10oz 19.5

T-bone steak 16oz  29.5

for a treat or special occasion try our 16oz T-bone steak cooked to your liking complete with fries, CINTA slaw, crispy shoestring onions, dressed house salad & sauce.

CINTA burger 11.50

6oz prime beef in a glazed brioche bun with CINTA relish, onion & gem lettuce, served with CINTA slaw plus a side*.

*£1.00 supplement

personalise your burger

additional 6oz burger 3

monterey jack cheese 0.5

blue cheese 1

dry smoked bacon  1

chorizo 1

fried egg 0.5

shoestring crispy onions 0.5

pickles 0.5

SIDES

sweet potato fries* 3

skinny fries 2

house chunky chips 2.5

CINTA mash* 3

spring onion 3

spring onion & crispy chorizo 3.5

CINTA slaw 2.5

shoestring crispy onions 2.5

garlic & herb potatoes* 3

roasted vegetables* 3

house salad 2.5

SAUCES

all sauces 2

garlic butter

guinness & porcini

chorizo arrabiata

peppercorn

blue cheese

We are an independent business who value our relationships with our carefully chosen suppliers. All our meats are sourced locally from Sykes House Farm in Wetherby & we use only the best high quality fresh ingredients.

ALLERGIES & INTOLERANCES - available upon request, please advise at the time of ordering if you have any dietary requirements.