



SINGLE PORTION TAPAS

- Cantabrian anchovy toast "00", tomato and black garlic **3.90€**
Gordal olives stuffed with anchovies and ponzu sauce with anchovy-bone breadsticks **4.80€**
Taco - Steak tartar with mustard ice cream and pickled vegetables **6.20€**
Low temperature egg with parmesan foam and breadcrumbs **7.60€**
Yakysova with prawns, coconut and spicy beef **8.60€**
Fried brioche with curry and lamb, yoghurt sauce with glass-shard potatoes **8.00€**

SHARING TAPAS

- Iberian corn-fed ham **16.20€**
Toasted Folgueroles "coca" with tomato and olive oil **3.20€**
Stracciatella with dried tomatoes and Italian bread with basil and black olives **9.50€**
"PATATAS BRAVAS" with foamy alioli and spicy tomato sauce **5.80€**
Andalusian-style calamari with lemongrass alioli **8.10€**
Deep fried dogfish with foamy adobo mayonnaise **10.90€**
Rice with chicken wings, mild blue cheese, and nuts **11.80€**
Rice with Japanese-style roasted eel with citrus garlic mayonnaise **12.80€**
Galician beef tataki, marinated in miso, sake, and
roasted aubergine with dulce de leche **11.50€**
Iberian grilled pork rib meat skewer with fine herb focaccia **14.00€**

OYSTERS BY PIECE

- Fresh oyster **3.90€**
Oyster with sorrel juice, celery, lime and pickled cucumber **4.40€**
Oyster with Ponzu and bergamot **4.60€**
Ostra Bloody Mary **5.00€**
Oyster with plancton butter, ramallo, greenapple and Vodka **5.60€**

DESSERTS

- Japanese cream fritters ("ninyoyakis") with triple vanilla ice cream **6.00€**
Chocolate textures with coffee, liquorice, and toffee **6.80€**
Ten's style cheesecake **6.00€**
Vanilla french toast with double cream ice cream **6.80€**
Begonia's Pink panther **6.70€**



TEN'S TASTING MENU

Choose between one of our oyster selections
or
Cantabrian anchovy toast "00", tomato and black garlic

Ceviche with oysters and lulo fruit

Nitro salmorejo crumbs with pickled red fruits, smoked sardine, and basil oil

Taco - Tartar steak with cured foie gras snow

Potato spiral chips with foamy alioli, "Padron" peppers and spicy tomato sauce

Low temperature egg with parmesan foam and breadcrumbs

Roasted scallop, squid sauce, lumpo roe and fried tempura

Deep fried dogfish with foamy adobo mayonnaise

Galician beef tataki, marinated in miso, sake, and roasted aubergine with dulce de leche

Begonia's Pink Panther
Chocolate textures with coffee, liquorice, and toffee
Petit Four

54.00€/EACH

Our selection of cheeses 8.00€/Person

Served for the whole table only

The tapas menu is designed for our guests to taste several elaborations in the right proportions.

Our chef recommends choosing this option to enjoy a more flavorful, complete and exciting

Ten's experience Room staff will be happy to modify your menu
for possible food allergies or intolerances.

Jordi Cruz and his team wish you a very pleasant stay.

***10% VAT Included**

*** The menus could change as we use fresh seasonal product**

CAVES/CAVAS/SPARKLING WINES



Rabetllat i Vidal Brut Nature Chardonay, Macabeu i Xarel·lo · Penedès		25
Rabetllat i Vidal Brut Rosat Trepal i Garnatxa · Penedès		27
Maria Rigol Ordi Reserva Brut Nature Xarel·lo, Macabeo i Parallada · Penedès		28
Maria Rigol Ordi Reserva Rosat Brut Nature Pinot Noir · Penedès		30
Maria Rigol Ordi Mi·lenni Reserva Brut Nature Macabeu, Xarel·lo, Parallada i Chardonay · Penedès		32
Mestres Coquet Brut Nature Xarel·lo, Macabeo i Parallada · Penedès	4.8	27
Mestres Reserva Royal Rosé Trepal, Monastrell i Pinot Noir · Penedès		30
Mestres Visol Gran Reserva Brut Nature Xarel·lo, Macabeo i Parallada · Penedès		32

CHAMPAGNES

Bollinger Special Cuvee Chardonay, Pinot Noir i Pinot Menier	70
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PROSECCO

Colfondo frizzante · Nat Glera · Veneto	28
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ROSAT/ROSADO/ROSE





Saó Rosat Garnatxa i Sirà · Costers del Segre	4.5	22
Heus Rosat Garnatxa Negra, Samsó, Merlot i Manastrel · Empordà		22

BLANCS /BLANCOS/WHITE



Cimbrón Verdejo · Rueda	4.5	22
Cora · Bio Muscat i Xarel·lo · Penedès		22
Care Chardonay · Cariñena	4.5	22
La Marimorena Albariño · Rias Baixas		23
Lxv · Bio Xarel·lo Vermell · Penedès		25
Vora la Mar · Eco Pansa Blanca · Alella		22
Finca Fontanals Garnatxa Blanca i Macabeo · Montsant		24
Coll de la Sitja Macabeu · Penedès		23
Damiana Blanc Xarel·lo i Chardonay · Penedès		23
Marcelino Xarel·lo · Penedès	4.8	25
Bermejo Seco · Eco Malvasia Volcanica · Lanzarote		29
Gran Clot del Oms Chardonay · Penedès		25
Les Brugueres Blanc Garnatxa Blanca · Priorat		31
La Sobrada Albariño · Rias Baixas		28
Lo Noi del Sac Merlot · Montsant		24
Pells · Nat Macabeo · Penedès		35
Taleia · Nat Sauvignon Blanc i Semillon · Costers del Segre		36
Molta Honra Blanc · Bio Garnatxa Blanca i Sauvignon Blanc · Costers del Segre		40
Killer Thurgau · Nat Moravia · República Txeca		47

NEGRES/TINTOS/RED

				
Eudama Tempranillo · Ribera del Duero	4.5	24	GaintuS Radical Sumoll · Penedès	22
Massimo Mencia i Tempranillo · Ribera Sacra		22	Altos del Terral Crianza Tinta Fina · Ribera del Duero	28
Cara Nord Garnatxa, Syrah i Monastrel · Conca Barbera		22	Pardas Negre Cab. Franc, Cab.. Suavignon i Sumoll · Penedès	29
Blau Garnatxa, Carinyena i Syrah · Montsant	4.8	24	Finca Fontanal Garnatxa, Syrah, Merlot i Cab. Sauvignon · Montsant	33
Exibis · Bio Cabernet Sauvignon i Sumoll · Pla de Bages		23	Machoman Monastrel · Jumilla	36
LLavors Negre Cabernet Sauvignon i Samsó · Empordà		24	Acusp Pinot Noir · Costers del Segre	40
Gran Clot dels Oms Merlot · Penedès		25	Formíga de Vellut Garnatxa i Syrah – Priorat	28
Luis Alegre Crianza Tempranillo, Garnatxa i Graciano · Rioja	4.8	25	Luis Alegre Finca la Reñana Tempranillo, Graciano i Mazuelo · Rioja	38
Bruixola Garnatxa Negre, Sansó i Syrah · Priorat		27	PSI Tinta Fina · Ribera del Duero	50
L'Equilibrista Garnatxa, Syrah i Samsó · Catalunya		26		
Piedra Crianza Tinta de Toro i Garnatxa · Toro		26		