

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€**
 Yaksova 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	25
Chardonay, Macabeu i Xarel·lo · Penedès	
Rabetllat i Vidal Brut Rosat	27
Trepat i Garnatxa · Penedès	
Maria Rigol Ordi Reserva Brut Nature	28
Xarel·lo, Macabeo i Parallada · Penedès	
Maria Rigol Ordi Reserva Rosat Brut Nature	30
Pinot Noir · Penedès	
Maria Rigol Ordi Mi·lenni Reserva Brut Nature	32
Macabeu, Xarel·lo, Parallada i Chardonay · Penedès	
Mestres Coquet Brut Nature	4,8 27
Xarel·lo, Macabeo i Parallada · Penedès	
Mestres Reserva Royal Rosé	30
Trepat, Monastrell i Pinot Noir · Penedès	
Mestres Visol Gran Reserva Brut Nature	32
Xarel·lo, Macabeo i Parallada · Penedès	

CHAMPAGNES

Carte Noire	50
Chardonay · France	
Bollinger Special Cuvee	68
Chardonay, Pinot Noir i Pinot Menier	

PROSECCO

Colfondo frizzante · Nat	28
Glera · Veneto	

ROSAT/ROSADO/ROSE

Saó Rosat	4,5 22
Garnatxa i Sirà · Costers del Segre	
Heus Rosat	22
Garnatxa Negra, Samsó, Merlot i Manastrel · Empordà	

BLANCS /BLANCOS/WHITE

Cimbrón	4,5 22
Verdejo · Rueda	
Cora · Bio	22
Muscat i Xarel·lo · Penedès	
Care	4,5 22
Chardonay · Cariñena	
La Marimorena	23
Albariño · Rias Baixas	
Lxv · Bio	25
Xarel·lo Vermell · Penedès	
Vora la Mar · Eco	22
Pansa Blanca · Alella	
Finca Fontanals	24
Garnatxa Blanca i Macabeo · Montsant	
Coll de la Sitja	23
Macabeu · Penedès	
Damiana Blanc	23
Xarel·lo i Chardonay · Penedès	
Marcelino	4,8 25
Xarel·lo · Penedès	
Bermejo Seco · Eco	29
Malvasia Volcanica · Lanzarote	
Gran Clot del Oms	25
Chardonay · Penedès	
Les Brugueres Blanc	31
Garnatxa Blanca · Priorat	
La Sobrada	28
Albariño · Rias Baixas	
Lo Noi del Sac	24
Merlot · Montsant	
Pells · Nat	35
Macabeo · Penedès	
Taleia · Nat	36
Sauvignon Blanc i Semillon · Costers del Segre	
Molta Honra Blanc · Bio	40
Garnatxa Blanca i Sauvignon Blanc · Costers del Segre	
Killer Thurgau · Nat	47
Moravia · República Txeca	

NEGRES/TINTOS/RED

Eudama 4.5 24 Tempranillo · Ribera del Duero	4.5 24	GaintuS Radical 27 Sumoll · Penedès	22
Massimo 22 Mencia i Tempranillo · Ribera Sacra	22	Altos del Terral Crianza 28 Tinta Fina · Ribera del Duero	28
Cara Nord 22 Garnatxa, Syrah i Monastrel · Conca Barbera	22	Pardas Negre 29 Cab. Franc, Cab.. Sauvignon i Sumoll · Penedès	29
Blau 4.8 24 Garnatxa, Carinyena i Syrah · Montsant	4.8 24	Finca Fontanal 33 Garnatxa, Syrah, Merlot i Cab. Sauvignon · Montsant	33
Exibis · Bio 23 Cabernet Sauvignon i Sumoll · Pla de Bages	23	Bourgogne 35 Pinot Noir · France	35
LLavors Negre 24 Cabernet Sauvignon i Samsó · Empordà	24	Machoman 36 Monastrell · Jumilla	36
Gran Clot dels Oms 25 Merlot · Penedès	25	Acusp 40 Pinot Noir · Costers del Segre	40
Luis Alegre Crianza 4.8 25 Tempranillo, Garnatxa i Graciano · Rioja	4,8 25	Formiga de Vellut 28 Garnatxa i Syrah – Priorat	28
Bruixola 27 Garnatxa Negre, Sansó i Syrah · Priorat	27	Luis Alegre Finca la Reñana 38 Tempranillo, Graciano i Mazuelo · Rioja	38
L'Equilibrista 26 Garnatxa, Syrah i Samsó · Catalunya	26	PSI 48 Tinta Fina · Ribera del Duero	48
Piedra Crianza 26 Tinta de Toro i Garnatxa · Toro	26		