



## SINGLE PORTION TAPAS

- Cantabrian "00" anchovy with olive pâté a la Provençal and crusty bread 4.8€
- Natural oyster 4.9€
- Oyster with Bloody Mary 5.9€
- Oysters with tender onion gazpachuelo, Thai green oil and mango 5.9€
- Taco of steak tartar with foie snow, apple mustard ice cream and pickles 7.8€
- Taco of Iberian pork steak tartar with fried capers and piparras 7.5€
- Low temperature egg with foam of cheese, Parmesan shavings and Iberian ham, bread crumbs 9.5€
- Fish & chips in a Brioche with coleslaw and smoked yoghurt 9.8€
- Bacon brioche with home-made yakiniku sauce, Korean mayonnaise 8.8€
- Taco of scarlet shrimp with stir-fried squid, guacamole and juice from its head 12.8€

## SHARING TAPAS

- Iberian corn-fed ham 16.8€
- Coca de pan tostada con tomate y aceite de oliva 4.1€
- Spiral potato fry with garlic foam, padrón peppers, and spicy sauté 6.8€
- Tomato stuffed with smoked Stracciatella cheese, black olives and Mediterranean herbs and focaccia bread 14.5€
- Tiradito Japanese-style with cured gilt-head bream, gazpachuelo, grapes, kumquat and seaweed 19.9€
- Russian salad with tuna flank and Lebanese salad with a Mexican twist 13.5€
- "PATATAS BRAVAS" with foamy alioli and spicy tomato sauce 9.3€
- Andalusian-style calamari with lemongrass alioli 14.5€
- Deep fried dogfish with foamy adobo mayonnaise 12.5
- Smoked rice of lágrima ibérica pork rib cut with prawns 16.5€
- Orzo as a fideuá with a mama's meatball in a Catalan soup broth 15.5€
- Sea and mountain creamy rice with fish or seafood of the day 16.5€

## DESSERT

- Japanese cream fritters ("ninyoyakis") with triple vanilla ice cream 7.8€
- Chocolate textures 7.5€
- Ten's style cheesecake 7.8€
- Noah's tres leches with salted peanut ice cream 8€
- Rice pudding with coconut milk and pineapple with rum and citrus yoghurt ice cream 7.8€
- Our selection of cheeses 9€
- Our selection of ice creams 6.9€



## TEN'S TASTING MENU

Spiral potato fry with garlic foam, padrón peppers, and spicy sauté

Tiradito Japanese-style with cured gilt-head bream, gazpachuelo, grapes, kumquat and seaweed

Taco of Iberian pork steak tartar with fried capers and piparras

Low temperature egg with foam of cheese, Parmesan shavings and Iberian ham, bread crumbs

Fish & chips in a Brioche with coleslaw and smoked yoghurt

"or"

Bacon brioche with home-made yakiniku sauce, Korean mayonnaise

Deep fried dogfish with foamy adobo mayonnaise (Share)

Taco of scarlet shrimp with stir-fried squid, guacamole and juice from its head

Orzo as a fideuá with a mama's meatball in a Catalan soup broth (Share)

Chocolate textures

Rice pudding with coconut milk and pineapple with rum and citrus yoghurt ice cream

70.00€/EACH

Our selection of cheeses 9.00€/Person

\*10% VAT Included 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.

\* The menu could change as we use fresh seasonal product

## CERVESA/CERVEZA/BEER

Caña Magna 3.25 €  
 Copa Magna 4.00€  
 Caña selecta San Miguel 3.40 €  
 Copa Selecta San Miguel 4.20 €  
 Caña clara Ridler 3.00€  
 Copa clara Ridler 4.10€  
 San Miguel 0.0 3.80 €  
 Magna botella 4.00€  
 Alhambra Reserva 6.00 €  
 Alhambra Roja 6.60 €

## CAVES/CAVAS/SPARKLING WINES

Eudald Reserva Brut Nature · Bio 4.80 € 26.00 €  
 Xarel.lo, Macabeu i Parellada - Penedès

Eudald Brut Rosat · Bio 27.00 €  
 Pinot Noir - Penedès

Armilar Reserva Brut Nature · Bio 29.00 €  
 Chardonay, Macabeu, Xarel.lo i Parellada - Penedès

Maria Rigol Ordi Reserva Brut Nature 29.00 €  
 Xarel.lo, Macabeu i Parallada · Penedès

Maria Rigol Ordi Reserva 31.00 €  
 Rosat Brut Nature - Pinot Noir · Penedès

Maria Rigol Ordi Mi·lenni Reserva 40.00 €  
 Brut Nature, Macabeu, Xarel·lo, Parellada, Chardonay  
 Penedès

Mestres Coquet Brut Nature 41.00 €  
 Xarel·lo, Macabeu i Parallada · Penedès

Mestres Rosado 42.00 €  
 Trepat, Monastrell i Pinot Noir · Penedès

Mestres Visol Gran Reserva Brut Nature 46.00 €  
 Xarel·lo, Macabeu i Parellada · Penedès

## CHAMPAGNE

Bollinger Special Cuvee 98.00 €  
 Chardonay, Pinot Noir i Pinot Menie

## BLANCS /BLANCOS/WHITE

Loess 4.80 € - 26.00 €  
 Verdejo · Rueda

Barbutin 5.00 € - 28.00 €  
 Albariño · Rias Baixas

Clot dels Oms 4.80 - € 24.00 €  
 Chardonay · Penedès

Eresma 24.00 €  
 Verdejo-Rueda

Lxv · Bio 23.00 €  
 Xarel·lo Vermell · Penedès

Vora la Mar · Eco 25.00 €  
 Pansa Blanca · Alella

Vola Vola 5.10 € 28.00 €  
 Garnatxa Blanca, Malvasía Sitges

Coll de la Sitja 27.00 €  
 Macabeu · Penedès

Gran Clot dels Oms 28.00 €  
 Chardonay · Penedès

Cervoles color blanc 27.00 €  
 Macabeu, Chardonay, Albariño,  
 Costers Segre

Finca Viñoa 30.00 €  
 Treixadura, Ribeiro

Les Brugueres Blanc 43.00 €  
 Garnatxa Blanca · Priorat

Quinta de Couselo 31.00 €  
 Albariño, Loureiro, i Caiña Blanco  
 Rias Baixas

Lo noi del sac 28.00 €  
 Merlot, Montsant

Ciclic · Bio 30.00 €  
 Garnatxa Blanca i Suavignon Blanc  
 Costers del Segre

Bergonyo i Dural-Airada 32.00 €  
 Xarel.lo · Penedes

## NEGRES/TINTOS/RED

Eudama 4.80 € 27.00 €  
Tempranillo · Ribera del Duero

Cara Nord 27.00 €  
Garnatxa, Syrah i Monastrel · ConcaBarbera

Clos del Gos 5.00 € 25.00 €  
Garnatxa, Samsói Syrah · Montsant

Exibis · Bio 28.00 €  
Cabernet Sauvignon i Sumoll · Pla de Bages

Llebrec · Negre 27.00 €  
Ull de Llebre - Penedès

Gran Clot dels Oms 27.00 €  
Merlot · Penedès

Muriel 5.00 € 26.00€  
Tempranillo, Crianza · Rioja

Bruíxola 32.00 €  
Garnatxa Negre, Sansó i Syrah · Priorat

L'Equilibrista 32.00 €  
Garnatxa, Syrah i Samsó · Catalunya

Figuero 12 36.00 €  
Tinta fina – Ribera del Duero

Pardas Negre 32.00 €  
Cabernet Franc, Cabernet Sauvignon,  
Sumoll · Penedès

Terral 35.00 €  
Cabernet Franc, Syrah, Merlot,  
Cabernet Sauvignon

Martinet Bru 47.00 €  
Garnatxa i Syrah · Priorat

Figuero Viñas Viejas 65.00 €  
Tinta Fina · RiberaDel Duero

PSI 75.00 €  
Tinta Fina · Ribera del Duero

Acusp 52.00 €  
Pinot Noir · Costers del Segre

Muga Crianza 46.00 €  
Tepranillo, Garnacha, Mazuelo,  
Graciano, Rioja

## ROSAT/ROSADO/ROSE

Heus Rosat 4,80€ - 20.00 €  
Garnatxa Negre, Samsó, Merlot i  
Manastrel · Empordà

Trenca Closques 27.00 €  
Sirà · Montsant