

SINGLE PORTION TAPAS

- Cantabrian anchovy toast "00", tomato and black garlic **3.90€**
Taco - Steak tartar with mustard ice cream and pickled vegetables **6.20€**
 Bluefin Tuna tartar with caviar, blinis and crème fraîche **12.40 €**
 Fried brioche bread and smoked Iberian rib with "Deluxe" potatoes **7.40€**
 Low-temperature egg with carbonara foam **7.40€**
 Yakysova with prawns, coconut and spicy beef **8.60€**
 Roasted scallop, squid sauce, lumpo roe and fried tempura **7.40€**
 Homemade ham and mushroom croquettes **2.20€ / Piece**
 Carabinero shrimp with semi-dry cherry tomatoes, romesco ice cream and textured escalivada **9.40€**

SHARING TAPAS

- Iberian corn-fed ham **16.20€**
 Toasted Folgueroles "coca" with tomato and olive oil **3.20€**
 Smoked burrata with Italian flavours **8.90€**
 Potato spiral chips with foamy alioli, "Padron" peppers and spicy tomato sauce **6.80€**
 "PATATAS BRAVAS" with foamy alioli and spicy tomato sauce **5.80€**
 Andalusian-style calamari with lemongrass alioli **8.10€**
 Beechwood smoked octopus served with paprika, potato and Arbequina oil **12.90€**
 Deep fried dogfish with foamy adobo mayonnaise **10.90€**
 Rice with lobster, foie gras and sea sprouts **15.90€**
 Yakiniku chicken wings with prawns and fresh salad with spices **12.20€**
 Steak-tartare chopped by knife, slightly smoked with salted foie-gras snow, mustard ice cream and green apple **15.90€**
 Charcoal-grilled iberian sparerib meat and fried tail with vanilla chickpea puree **15.20€**
 Esqueixada-style cod, dressed tomato concasse, romesco textures and potato chips **10.40€**
 Cured meat from León - 80gr **10€**

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€**
 Oyster with plancton butter, ramallo, green apple and Vodka **5.60€**
 Warm oyster with butter "Café de Paris" **4.90€**
 Warm oyster with sea urchin Suquet, tomato confit and green almonds **5.80€**
 Warm oyster with meats and pigeon sauce with black chanterelles **6€**

TEN'S TASTING MENU

- Choose between one of our oyster selections or the anchovy toast "00"
 Esqueixada-style cod dressed tomato concasse, romesco textures and potato chips
 Taco - Steak tartar with mustard ice cream and pickled vegetables
 Potato spiral chips with foamy alioli, "Padron" peppers and spicy tomato sauce
 Low-temperature egg with carbonara foam
 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 eggplant with dulce de leche

Nitro Cocktail
 Begonia's Pink Panther
 Petit Four

48€/EACH

Beverage Pack 19€/Person
Our selection of cheeses 8€/Person

LARGE TOP TEN'S TASTING MENU

- Choose between one of our oyster selections or the anchovy toast "00"
 Esqueixada-style cod, dressed tomato concasse, romesco textures and potato chips
 Taco - Steak tartar with mustard ice cream and pickled vegetables
 Low-temperature egg with carbonara foam
 Roasted scallop, squid sauce, lumpo roe and fried tempura "Octopus Chorizo Feira"
 Deep fried dogfish with foamy adobo mayonnaise
 Grilled wild sea bass, turnip and parsnip puree, perona bean crudité and crispy Kale cabbage
 "Onion soup"
 Galician beef Tataki marinated in Miso, sake and roasted eggplant with dulce de leche

Nitro Coctel
 Begonia's Pink Panther
 Italian style coffee
 Petit Four

62€/EACH

Beverage Pack 28€/Person
Our selection of cheeses €8 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

Jordi Cruz and his team wish you a very pleasant time with us
Room staff will be happy to modify your menu for possible food allergies/intolerances

*10% VAT Included

* The menus could change as we use fresh seasonal product