

SINGLE PORTION TAPAS

- Cantabrian anchovy toast "00", tomato and black garlic **3.90€**
 Bluefin Tuna tartar with caviar, blinis and crème fraîche **12.40 €**
 Fried brioche bread and smoked Iberian rib with
 "Deluxe" potatoes **7.40€**
 Yakusova with prawns, coconut and spicy beef **8.60€**
 Taco - *Steak tartar* with mustard ice cream
 and pickled vegetables **6,20€**
 Scallop, artichoke textures, sea urchins, soya pearls
 with orange flavour **7,40€**
 Low temperature Carbonara egg with San Simón cheese **7.40€**
 Iberian pork fritter with red curry sphere **6.90€**
 "Onion soup" **7€**

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€**
 Roasted leek, romesco ice cream, smoked bread **9,20€**
 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 spare rib meat and fried tail with vanilla
 chickpea puree **15,20€**

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 **6.00€**

TEN'S TASTING MENU

- Choose between one of our oyster selection or
 The anchovy toast
 Roasted leek, romesco ice cream, smoked bread
 Taco - Steak tartar with mustard ice cream
 and pickled vegetables
 Potato spiral chips with foamy alioli, "Padron" peppers
 and spicy tomato sauce
 Low temperature carbonara egg with San Simón cheese
 Scallop, artichoke textures, sea urchins,
 soya pearls with orange flavour
 Deep fried dogfish with foamy adobo mayonnaise
 "Onion soup"
 Nitro Cocktail
 Begonia's Pink Panther
 Petit Four

48€/EACH
Beverage Pack 19€/Person

LARGE TOP TEN'S TASTING MENU

- Cantabrian anchovy toast "00", tomato and black carlic
 Coca the sardines with escalivada
 Oyster with white asparagus ice cream and plankton butter
 Taco - Steak tartar with mustard ice cream
 and pickled vegetables
 Egg, smoked eel and topinambur puree with white truffle butter
 Scallop, artichoke textures, sea urchins, soya
 pearls with orange flavour
 "Octopus Chorizo Feira"
 Deep fried dogfish with foamy adobo mayonnaise
 "Onion soup"
 Lamb with duxelle and aubergine roasted with miso
 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

**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