

SINGLE PORTION TAPAS

- Toast of Cantabrian anchovy, tomato and black garlic **3.90€**
 Artichoke, praliné of toasted hazelnuts, cured cheese and arugula **6.40€**
 Low temperature egg smoked eel, white truffle butter and cecina **7.20 €**
 Brioche bread fried and smoked Iberian rib with potatoes "Deluxe" **7.40€**
 Prawn Yakysova, coconut and spicy beef **8.20€**
 Taco - *Steak tartar* with mustard ice cream and picked vegetables **6.40€**
 Ssäm of iberian pork Castañuela with sardine and his crispy spine **5.80€**
 Steamed bun red curry bread, stuffed with Iberian
 pork and sauteed vegetables **6.90€**

SHARING TAPAS

- Iberian corn-fed ham **16.20€**
 Toasted Folgueroles "coca" with tomato and olive oil **3.20€**
 100% Buffalo Burrata with Italian flavours **8.20€**
 Potato spiral chips with foamy alioli and spicy tomato sauce **5.40€**
 "PATATAS BRAVAS" with foamy aioli and spicy tomato sauce **5.60€**
 Andalusian-style calamari with lemongrass aioli **8.10€**
 Octopus served with paprika, potato with Arbequina oil
 and beechwood smoke **11.90€**
 Deep fried dogfish with foamy adobo mayonnaise **9.90€**
 Tuna tartar with cured egg yolk, lime, spring onion
 and wasabi sesame **12.40€**
 Rice with lobster, foie gras and sea sprouts **15.90€**
 Maresme peas, crusty rooster crest and black truffle **12.80€**
 Yakniku chicken wings with prawns and fresh salad with spices **12.20€**
 Calçots with romesco, glazed veal sweetbreads and crispy jerky **16.20€**
 Charcoal-grilled Iberian sparerib meat and fried tail
 with vanilla chickpea puree **15.20€**

OYSTERS BY THE PIECE

- Fresh oyster **3.90€**
 Oyster with sorrel juice, celery, lime and picked cucumber **4.40€**
 Oyster with Ponzu and bergamot **4.60€**
 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 jus with
 horn of plenty mushrooms **6.00€**

TOP TEN'S TASTING MENU

- Nitro Cocktail
 Your choice of oyster from our selection or Anchovy toast
 Taco - *Steak tartar* with mustard ice cream and picked vegetables
 Potato spiral chips with foamy alioli and spicy tomato sauce
 Low temperature egg smoked eel, white truffle butter and cecina
 Artichoke, praliné of toasted hazelnuts, cured cheese and arugula
 Prawn Yakysova, coconut and spicy beef
 Deep fried dogfish with foamy adobo mayonnaise
 Steamed bun red curry bread, stuffed with Iberian pork
 and sauteed vegetables
 Begonia's Pink Panther

48€/EACH

Option wine pairing 19€ /each

LARGE TOP TEN'S TASTING MENU

- Nitro coctel
 Your choice of oyster from our selection or Anchovy toast
 Taco - *Steak tartar* with mustard ice cream and picked vegetables
 Potato spiral chips with foamy alioli and spicy tomato sauce
 Low temperature egg smoked eel, foie, white
 truffle butter and cecina
 Artichoke, praliné of toasted hazelnuts, cured cheese
 and arugula
 Ssäm of iberian pork Castañuela with sardine and
 his crispy spine
 Maresme peas, crusty rooster crest and black truffle
 Deep fried dogfish with foamy adobo mayonnaise
 Calçots with romesco, glazed veal sweetbreads and crispy jerky
 Begonia's Pink Panther
 Coffee Italian way

62€/EACH - Option wine pairing 24€ /each

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.

10% VAT Included.

Tasting Menu served for the whole table only.

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