

TEN CONTEN

DAILY SPECIAL

Natural Oyster or Rocoto Pepper or Green Gazpacho (unit)

Cheese Platter

Iberian Acorn-Fed Ham

CAVIAR

Osietra 50gr

Osietra 100gr

Beluga 50gr

Beluga 100gr

TO SHARE

Spinach Croquettes

Mussel or Pheasant Croquettes

Vegetables Skillet

Duck Spring Rolls

Sautéed Artichokes with Spinach

Millefeuille with Foie with Goat Cheese

Wild Rice with Duck

Scallops

Black Truffled Semolina Risotto

Pedreiro Roasted Octopus

Coconut and Curry Prawns

Panko Prawn

Morels with Foie

COLD DISHES

Orange, Avocado and Pine Nuts Salad

Tomato with Bonito and Red Onion Salad

Goat's Cheese Salad with Confit Tomato

Burrata's Botana

Fig Salad with Burrata

Anchovies with Dried Tomatoes and Avocado

Wagyu Carpaccio with Parmesan

Tuna Tartar with Beetroot

Ceviche "Ten con Ten"

King Crab Salad

The prior freezing of the fish to be consumed raw or semi-raw is carried out, in compliance with ROYAL DECREE 1420/2006, of December 1, on prevention of parasitosis by Anisakis.

Information on allergens available to the consumer as established in Regulation EU 1169/2011.

Prices include 10% VAT. Aperitif and bread from our workshop € 3,50.

This price will be increased by 10% on the terrace.

TEN CONTEN

PASTA & STEWS

Rigatone with Ricota
Squid in its Ink and Basmati Rice
Verdines with Quail
Pitu Ravioli
Linguina with Tartuffe
Artichoke Lasagne
Penne with Truffle
Pheasant Cannelloni
Black Pasta with Seafood
Casserole from Formentera

FROM THE SEA

Grilled Red Prawn (per piece)
Grilled Squid
Sea Bass with Prawns and Green Sauce
Pixin Ten con Ten
Tuna Tataki
Hake with Cockles and Crab
Roasted Black Cod with Apple
Sea Bass with Caper Bilbaina Sauce

FROM THE LAND

Oaxtail Burguer
Chicken Tika
Sirloin Escalopes with Parmesan
Steak Tartar
Grilled Picaña with Cassava and Fried Plantain
Suckling Lamb in Huacatay Sauce
Juicy Sirloin
Confit Conchinillo
Beef Tenderloin with Black Truffle
Angus Ribs
Loin Wagyu
Rack Ribeye (2 people)

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