



**T E N D I E Z**  
TAPAS BAR & RESTAURANT

*Thank you for sharing  
the flavours of the Mediterranean with us.*

We hope to see you soon.

Some of our dishes **may contain allergens.**  
**If you suffer an allergy or intolerance** please consult your server.  
**Gluten-free bread** is available.

All prices on our menu include VAT.

# TAPAS

## TO SHARE

**"RESERVA PERSONAL"  
ACORN-FED IBERIAN HAM**  
with toasted coca bread, garland tomato and  
extra virgin olive oil.     
**26,00€ | ½ Ration: 14,00€**

**AIRY, MEDITERRANEAN-STYLE  
"MOLLETE" BREAD**  
with mozzarella bocconcini, tomato purée,  
asparagus and black olive tapenade.  
**6,00€**

**AUBERGINE MILLE-FEUILLE**  
with anchovies marinated in red fruits,  
escalivada preserve and glazed pear.   
**8,00€**

**GLASS OF TRADITIONAL GAZPACHO**  
with shredded crab, strawberries and  
extra virgin olive oil.   
**5,00€**

**RUSSIAN SALAD COCOON**  
with prawns and crispy liquid olives.   
**6,00€**

**SAVOURY MACAROONS**  
with foie gras and green pistachio.  
**5,00€**

**TOASTED COCA BREAD**  
with garland tomato and  
extra virgin olive oil.   
**3,00€**

**CUBED LOBSTER  
CROQUETTES**  
**8,00€**

**SKIPPER-STYLE  
"PATATAS BRAVAS"  **  
**8,00€**

**SPRING ROLL WITH FRESH TUNA**  
and an aromatic vinaigrette.   
**13,00€**

**TWO-TEXTURED OCTOPUS**  
with marinara sauce and  
plankton mayonnaise.  
**12,00€**

**GARLIC PRAWNS  **  
**14,00€**

**RED PRAWNS FROM BLANES**  
baked in salt.    
**10,00€ / 50gr.**

**GYOZAS STUFFED**  
with smoked beef ribs.   
**8,00€**

**SPANISH OMELETTE**  
with Iberian ham.    
**9,00€**

**SKEWER OF CHICKEN WINGS**  
marinated in our special sauce.   
**12,00€**

**MINI COCA  
PASTRY PIZZA**  
with "Tou dels Til·lers" cheese, salted  
avocado and summer truffle.    
**8,00€**

## TAPAS TASTING SESSION *SignatureLuxChefs*

**"Reserva Personal" acorn-fed Iberian ham** with toasted coca bread, garland tomato and  
extra virgin olive oil, **Aubergine mille-feuille** with anchovies marinated in red fruits,  
**Savoury macaroons with foie gras** and green pistachio.

**Spring roll with fresh tuna, Skipper-style patatas bravas, Garlic prawns and  
Gyozas stuffed** with smoked beef ribs.

**27,00€**

 *Balanced*    *Local product*    *Gluten free*

## GREEN AND FRESH

### SALADS AND COLD SOUPS

<b>CLASSIC CAESAR SALAD</b> with romaine lettuce, fried bacon, toasted bread and classic dressing.	16,50€
<b>SALAD OF SMOKED SALMON WITH A PINEAPPLE FLAVOURING,</b> pickled vegetables, mango and mint gel. (V) (GF)	15,00€
<b>SALAD OF TEMPURA COD,</b> black olives, fine curly endive and "xató" sauce. (V)	14,00€
<b>GREEN SALAD WITH BLACK&amp;WHITE QUINOA,</b> mango, green asparagus and a detox juice. (GF) (V)	12,00€
<b>TRADITIONAL GAZPACHO</b> with shredded crab, strawberries and extra virgin olive oil. (V)	10,00€
<b>HOME-MADE COCA PASTRY PIZZA</b> with "Tou dels Til·lers" cheese, salted avocado and summer truffle. (V) (GF)	12,00€

## RICE AND PASTA

### MEDITERRANEAN FLAVOURS

<b>CATALAN PAELLA WITH FISH AND SHELLFISH</b> (V) (GF) (V)	19,00€
<b>LOBSTER SOUPY-RICE</b> (V)	24,00€
<b>OVEN-BAKED, MEDITERRANEAN VEGETABLE PAELLA</b> (V) (GF)	16,00€
<b>FRESH PASTA</b> with peas, spinach, Mimolette cheese and white asparagus. (V)	14,00€

## BE HEALTHY

### Menú BeHealthy

Healthy natural juice Mango and strawberries Low-fat organic yoghurt, dates, red fruits and chocolate drops Omelette made with organic eggs, cucumber and wild arugula Nuts (V) (GF) (V)	24,00€
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## FROM THE SEA

<b>BEACH TURBOT</b> with roast pineapple purée, lemon sauce and fried lard from its skin. (V)	25,00€
<b>WILD SEA BASS "SignatureLuxeChefs"</b> with pistachio panada, spherification of peas, and a warm tomato vinaigrette, toasted pine nuts and lemon.	26,00€
<b>RED PRAWNS FROM BLANES</b> baked in salt. (V) (GF)	(50gr.) 10,00€
<b>COSTA BRAVA CORVINA</b> served with creamy rice with plankton, sautéed green vegetables and iodine sauce. (V)	22,00€

## MEAT

<b>EL PRAT "POTA BLAVA" CHICKEN BALL</b> with millet, plums and mint. (V)	22,00€
<b>ASH AND HERB-COOKED LAMB RIBS</b> with green apple, Swiss chard purée and quinoa. (V)	26,00€
<b>GRILLED MATURE GALICIAN BEEF RIB EYE (500GR)</b> with home-made chips, squash purée and thyme-flavoured gravy.	28,00€
<b>ORGANIC LOCAL BEEF TENDERLOIN</b> with avocado baked in salt, glazed celery root and a Shiraz wine sauce. (V)	26,00€

## A SWEET FINISH

<b>SEASONAL FRUIT SALAD</b> with lychee citrus fruit soup, roses and yoghurt sorbet. (V) (GF)	8,00€
<b>FROZEN TRUFFLES</b> with raspberry and pistachio.	6,00€
<b>PEACH</b> with cream of pineapple, gianduja and vanilla ice cream.	8,00€
<b>CARAMELISED BANANA</b> with muscovado sugar, passion fruit and saffron.	8,00€
<b>CHOCOHOLIC</b>	9,00€
<b>HOME-MADE TRADITIONAL ICE CREAM OR SORBET</b> Assorted flavors.	7,00€
<b>ASSORTED TENDIEZ DESSERTS</b> to share.	(Per person) 12,00€