

### ***TENDIEZ TAPAS***

Hand-cut Iberian pork shoulder from Jabugo (Huelva)  
€28.00 / ½ Portion €15.00

Toasted olive oil coca bread with garland tomato and Tendiez virgin olive oil selection  
3,50€

Octopus in vinaigrette with vegetables, sweet tomato and basil gel  
12,00€

Cold tomato soup “gazpacho”, smoked burrata cheese flavored with lavender, toasted pine nuts and sprouts  
€ 10.00

Tendiez Patatas bravas  
8,00€

Homemade iberian ham pork croquettes  
12,00€

Costa Brava prawns with  
15,00€

Organic beef gyozas, with fresh onion and our special sauce  
10,00€

Spring Roll of tuna loin, marinated ginger and its small salad of green beans, mint and coriander  
14,00€

Burrata cheese, Iberian ham and truffle tapenade sandwich  
9,00€



**Some dishes may contain allergenic elements. If you have any allergies or intolerances please ask your waiter. You can request bread suitable for celiac diet**

### ***RICE***

Tendiez seafood paella  
24,00€

Rice with seasonal mushrooms, iberian sausage, La Vera paprila mayonnaise and smoked rosemary  
19,00€

Baked rice with confit cod loin, artichokes and quince aioli (KM0 / GF)  
20,00€

### ***FROM THE MEDITERRANEAN SEA***

Beach sea bass with dried fruit panada, fondant potato and warm tomato vinaigrette, toasted pine nuts and lemon  
30,00€

Roast fresh fish from la Boquería Market with lettuce buds and “bilbaína” style sauce  
28,00€

Andalusian hake with baby squid, sauteed fresh spinach and iodized sauce  
26,00€

### ***MEATS***

Castellterçol Organic Beef T-bone Steak (400gr) with homemade potato chips and thyme sauce  
30,00€

Saltimbocca of farmhouse chicken confit with Iberian ham, sage, pan-fried green asparagus and Marsala sauce  
24,00€

Fresh spinach spaghetti with a sauce of white asparagus, artichokes, bimi and citrus  
€ 17.00

Rigattoni with Neapolitan sauce, sautéed prawns from the Costa Brava and organic fried egg with minced meat  
€ 15.00

