



T E N D I E Z

TAPAS BAR & RESTAURANT

*Thanks for sharing with us
the flavors of the Mediterranean.*

See you soon.

Some of our dishes **may contain allergens.**

If you have an allergy or intolerance, please consult your waiter.

Gluten-free bread available to order.

All prices on the menu include VAT.
Charge for service: 1,50€ per person.



T E N D I E Z

TAPAS BAR & RESTAURANT

At Tendiez restaurant we are committed to cuisine, to a gastronomic discourse in which technique is employed as a means, not a purpose, to elaborate options based on the city of Barcelona, its flavors and the spirit of sharing provided by tapas.

We reinterpret Mediterranean cuisine through imagination and authenticity in each dish. With creative, intuitive spirit, our staff make a well-founded, original and distinct culinary selection possible.

BARCELONA TAPAS MENU

A selection of 6 hot and cold tapas chosen by our Chef through which you can enjoy the spirit of sharing and finish with one of our sweets.

35,00€

Full table service.
Menu available from noon to 11 pm.

SIGNATURE LUX CHEF MENU

A selection of 6 hot and cold tapas chosen by our Chef. Enjoy a ½ portion of a fish, meat or rice dish from our menu and finish with one of our sweets.

50,00€

Full table service.
Menu available from noon to 11 pm.

Ⓢ Balanced Ⓢ Local products Ⓢ Gluten-free Ⓢ Vegetarian

TAPAS

TO SHARE

HAND-CUT, ACORN-FED IBERIAN HAM ☉

28,00€ / ½ Portion 15,00€

TOASTED COCA BREAD WITH HANGING TOMATO

and Tendiez Arbequina olive oil ☉
3,00€

MATÓ FRESH CHEESE CAKE

with a rosemary, lemon and olive sablé ☉
9,00€

WHITE ASPARAGUS WRAPPED IN JABUGO HAM FAT

with marinated anchovies, summer truffle,
basil and Parmesan cheese ☉☉
10,00€

GLASS OF GAZPACHO

made with green tomatoes, molluscs,
basil and sprouts ☉
6,00€

PRIMABERECHOS*

Fresh cockles, Marblau tomato, watermelon,
salicornia and white gazpacho sauce ☉☉
12,00€

TENDIEZ-STYLE COCA FLATBREAD

Toasted brioche with flame-roast aubergines,
peppers and sardines ☉
9,00€

BURRATA CHEESE,

Iberian ham and truffle tapenade sandwich
8,00€

COD CHURROS

with basil and pistachio sauce ☉
8,00€

COSTA BRAVA-STYLE PRAWNS ☉☉☉

14,00€

GRILLED OCTOPUS

with panko breadcrumb and plankton sea ash,
smoked French fries and craft Galician beer sorbet ☉
14,00€

SPANISH OMELETTE

with onion confit, artichokes, *Tou dels Til·lers*
cheese and smooth truffle aioli ☉☉
10,00€

SPRING ROLL WITH FRESH TUNA,

black garlic mayonnaise and our
special Tendiez sauce
14,00€

TENDIEZ "PATATAS BRAVAS"

Fried baby potatoes in spicy sauce ☉
Signature Lux Chef
8,00€

SALTED BLANES RED PRAWN ☉☉☉

8,00€ per piece

LOBSTER CROQUETTE CUBES

Signature Lux Chef
9,00€

XL GYOZAS WITH ORGANIC BEEF,

spring onion and coriander
9,00€

Ask your waiter about the vegetarian version of
some of our tapas.

*Primaberechos is the name given to the tapa by the winner of the Instagram
competition we organized when launching this spring-summer menu.

Follow us on @tendiezbarcelona and participate in the competitions
we organize periodically.

RICE AND PASTA

BARCELONA-STYLE SEAFOOD PAELLA Signature Lux Chef ☉☉

20,00€

RICE STEW WITH SHORE-CAUGHT RED MULLET

and a light saffron aioli ☉☉

22,00€

"CAULDRON-STYLE" RICE WITH COSTA BRAVA BASS

and a light dried pepper aioli ☉☉

24,00€

VEGETABLE PAELLA WITH GARDEN VEGETABLES

and detox basil mayonnaise ☉

18,00€

FRESH SPINACH SPAGHETTI

with Mimolette cheese, white asparagus and citrus fruits sauce ☉

16,00€

FROM THE MEDITERRANEAN

SHORE-CAUGHT BASS WITH NUT CRUST,

fondant potato terrine and a tomato, pine nut and lemon vinaigrette Signature Lux Chef ☉

29,00€

"INSTANT" SEAFOOD ESCUDELLA IN CARTA FATA FOIL

with red prawns, Norway lobster, ballan wrasse and sea cucumber
served with a fish stew sauce and potatoes ☉

31,00€

ROAST TUB GURNARD WITH FLAME-ROAST CELERY ROOT,

fennel, mushrooms duxelles and iodised sauce

24,00€

SHORE-CAUGHT SQUID, STUFFED WITH BROWN CRAB

and served with a fish sauce and a *Marc de Champagne* and cucumber sorbet ☉

26,00€

MEAT

GRILLED ORGANIC BEEF TENDERLOIN

with a creamy parsnip purée, beetroot, cherries and a Port wine and tarragon sauce ☉☉

28,00€

SHOULDER OF SUCKLING LAMB

stuffed with figs, green asparagus and pumpkin seeds,
served with rice a la Milanese and a saffron sauce Signature Lux Chef

26,00€

EL PRAT POTA BLAVA CHICKEN WITH PRAWNS ☉

22,00€

BEEF RIB COOKED AT A LOW TEMPERATURE

with potato aligot and a small side of cornsalad, radish and citrus fruits ☉

20,00€