

WELCOME

to

TENMALLORCA



TENMALLORCA
S I N E U



TENMALLORCA
SINEU

Welcome to Ten Mallorca. Thank you for choosing to stay with us, As a small family run hotel, we really rely on your feedback so it would be great if you could write a Google review. We would love to hear your comments. If you need anything at all please WhatsApp us on +34 744 482 497 .We have provided some information below that you may find helpful during your stay at Ten.

Getting Here

The address of the hotel is Carrer de Son Riera, 10. 07510. You can either take a taxi from the airport (around €55), hire a car or use public transport (bus and train) There is plenty of on street parking, or alternatively there is a great free public car park under a minutes walk away on Aparcament Public Sa Quintana on Carrer del Racó, Sineu 07510. There are 9 roads into Sineu and there is a ring road around the town, ideally you don't want to be going through the town unless you like tight turns and narrow streets and the best place to arrive into Sineu is on MA3011(if coming from Palma the road past Fan). Once you are at the end of MA3011 turn right onto Carrer de Sant Joan, then first left onto Ctra. Llorita, take the top fork in the road onto Place dels Reis de Mallorca which leads into Carrer de l'esperança then turn a sharp left at a very small (almost hidden) corner on your right hand side onto Carrer del Pujol and then immediate left onto Carrer del Racó and the car park is there

Food and drink

Breakfast

We serve freshly cooked breakfast every morning from 8:30 until 10:30 using a variety of local ingredients. If you have any allergies or specific dietary requirements please let us know so we can ensure you get the best start to the day.

Lunch (1 May to 31 October)

We have a poolside menu, which is available everyday from 13:00 until 15:00.

Dinner (1 May to 31 October)

Our hotel restaurant is open Monday and Thursday from 19:30 to 22:30 and we offer a 5/6 course tasting menu. We ask for reservations to be made 24 hours in advance. If you have any particular likes or dislikes please let us know and we will do our best to accommodate you. Our menus can be found on our website.

Bar

The bar is open from 11:00 until 00:00. We have a selection of our favourite local and organic wines and cava's as well as a wide gin selection. We also serve Mallorcan (hoppy lager) Rosa Blanca on draught as well as bottled beers and a small selection of cocktails.



Room information

Air conditioning/heating

The air conditioning is for cold or hot air (depending on season). The controls are located by the entrance door to your room. Please note if you open the balcony doors or windows the air conditioning will automatically turn off.

Bed change and towels

We will make up your bed every day and do a full change every third day including towels. If you would like a more frequent changeover or a turn down service please ask. Please also ask if you would like a different pillow.

Check in and check out

Our check in hours are from 16:00 to 23:00. Early check in is from 13:00 or late check in from 22:00 to 00:00 is an additional 20€ charge.

Our check out time is between 08:00 until 11:00, however if you are planning to leave before 08:00 please let us know. Late check out (up to 14:00) can be arranged subject to availability and the cost is an additional 20€. Please note that unfortunately we cannot accommodate you in the hotel or use of the pool before check in or after check out.

Laundry

We provide a laundry and ironing service for a small charge. Please ask us for a laundry bag and turnaround times depending on how busy the laundry is but is normally within 12 hours. We can also do an express ironing service with a 1 hour turnaround. Please also ask if you would like an iron and ironing board in your room.

Mini Bar

In each room there is a mini fridge, we have deliberately not stocked it due to Covid safety measures. If you would like something from the bar in your room please ask and we will happily place in your room.



Room information

Safe

There is a safe to store your personal belongings in the wardrobe. To set a code press the reset button on the inside of the safe door. It will emit two beeps and then you can set your new pass code (3-8 digits) and press # to confirm. If the unlock icon appears the pass code is set correctly. To open, enter in your pass code and turn the lock and to close just turn the lock. Please leave the safe open at the end of your stay.

Special requests

If you have any special requests such as flowers in your room or balloons to celebrate something special or even bike hire please ask and we can arrange this for you.

Tea and Coffee

There are tea and coffee making facilities in your room please ask if you would like milk.

Toiletries

We have provided you with a selection of toiletries which you can find in your bathroom. If you have forgotten anything, such as toothpaste or a toothbrush, we have a small backup supply for a small charge. Please ask us.

Towel radiator

The towel radiator is operated by the black on off switch above and has a preset maximum temperature.

TV

There is a smart TV in your room, ready and equipped with Netflix for you to personally log into. If you need any help, please ask.

Wine Tasting

We can arrange wine tasting of the local vineyards as well as oil tasting, please ask for details.



Outside

Beach

As we are in the middle of the island – there are many beaches within easy driving distance. There are coves in the east, wide breezy beaches in the north, expansive wide in the south and rocky outcrops in the west. We have beach towels for you, please ask a member of staff.

Gym

The gym is located on the ground floor near the swimming pool and is open from 07:00 until 21:00.

Opening Hours

There is an Island wide policy to respect your neighbours after 00:00. We close the doors at 00:00 so if you will be later, please ask us for a key.

Market

Mallorca's largest market happens every Wednesday in Sineu. 08:00 – 13:30. It has everything from livestock to leather bags, live music and local produce.

Public Transport

The train station is approximately 10 minutes walk and has an hourly service to Palma and Manacor. It is line T3 Tren Manacor and operated by www.tib.org/en

Swimming pool

We have a salt-water infinity pool. We do have a pool cleaner once a day that will be there at 8:00 for approximately 1 hour. We do not have a lifeguard so please take care when around and in the pool. There is a shower to use if you want to cool down before going in the pool and a small bathroom to the right of the gym.

Taxis

Sineu does not have a taxi service. We do have a couple of local taxi contacts but they do require booking in advance so please allow sufficient time if you are booking for a flight departure or restaurant reservation.



Restaurants

Please let us know if you would like us to make a booking for you

Restaurants in Sineu:

Can Pep- Homemade burgers, pizzas and salads. Open daily 10.30h to 23.30h.

Santapi – Italian pizza, tapas and salad – including vegan pizza. Open Friday to Wednesday.

Tomassini- vibrant busy pizza restaurant near the train station. Open Wednesday to Sunday for dinner only.

Sa Fabrica- Meat and fish grilled on the outside barbeque.

Can Font- the perfect combination of traditional Mallorquin kitchen with a modern twist.

Within 10-20 minutes drive

All in the Michelin Guide

·Joan Marc (Inca)- Contemporary restaurant with traditional style dishes.

·Ca Na To Neta (Caimari)- great Mallorcan food using finest ingredients.

Miceli (Selva)- Tasting menu of Mallorcan food with a modern twist.

·Daica (Llubi)- Fantastic tasting menu with a romantic terrace. Use of all local ingredients and different prices of tasting menus.

·Brut (Llubi)- Incredibly modern food using local ingredients and is all cooked in front of you.

Palma

Adrian Quetglas - used to work for mark Fosh and has a Michelin star situated near Santa Catalina, nice atmosphere and creative menu- has outside tables

Fera – Lovely restaurant and bar in a restored old town palace on the ground floor of the Circulo Mallorquin, the island's oldest and most distinguished social club.

Mar du Nudos- fantastic setting overlooking the superyachts – great sushi and great cocktails

Mark Fosh - British Michelin star chef– using local ingredients situated in the old Convent de la Missió, built during the seventeenth century off La Ramblas. Good value lunch menu.

TAPAS STYLE

El Camino- great ' Spanish style bar – interesting new tapas, - you cant book so have to turn up to see if there is a seat at the bar where you watch the chefs cook.

Vandal- based in trendy Santa Catalina, Vandal offers a modern tapas menu which is not to be missed.

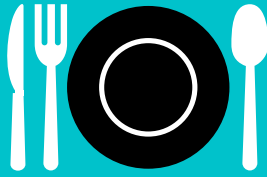
Everywhere else on the island

Kingfisher (Port de Soller)- Arguably the best fish restaurant on the island.

C'an Pintxo (Soller town)- Another fantastic tapas/ pintxo tasting menu with a modern twist.

Sa Llotja (Porto Colom)- beautiful views overlooking the sea with fresh fish coming in from the boats straight onto your plate.

Bistro del Jardin (Alcudia)- with the Michelin starred restaurant above, the bistro is a fantastic lower priced alternative.



Food Menus



Breakfast at Ten



8:30 - 10.30 AM

To start

Includes a glass of freshly squeezed orange juice, coffee and a variety of teas

GRANOLA

Homemade granola with greek yoghurt and fresh fruit

CROISSANT

A warm croissant served with butter, jam and honey

PA AMB OLI

Mallorcan bread rubbed with tomato, garlic, salt and olive oil- add cheese and ham

FRUIT

Fresh fruit platter *
from 1 May to 31 October



To follow



POACHED EGGS

Two poached eggs on toast
or

EGGS AND BACON

Eggs served any way with bacon on toast
or

CHORIZO SCRAMBLED EGGS

Spicy chorizo scrambled eggs on toast
or

SMOKED SALMON SCRAMBLED EGGS

Scrambled eggs with smoked salmon served on toast
or

TEN BREAKFAST

Eggs any way, bacon, beans, mushrooms, tomatoes and toast

Poolside menu

SERVED EVERYDAY 13.00-15.00
SUBJECT TO AVAILABILITY

SALADS

Goats cheese and peach (v) 16

Goats cheese with chargrilled peaches with salad leaves and a creamy dressing

Greek (v) 16

Chick pea greek salad, with feta, mint, cucumber and cherry tomatoes
with a classic olive oil dressing

Caesar 18

Classic chicken caesar salad with a parmesan shavings,
egg and crispy serrano ham

Pasta (v) 16

Mediterranean pasta salad with mozzarella, red onion, tomatoes, black olives, red pepper
with a lemon and olive oil dressing

SANDWICHES

Bikini 12

Toasted Serrano ham and Mahon cheese sandwich served with a side salad

Pesto (v) 12

Toasted pesto, mozzarella and tomato served with a side salad

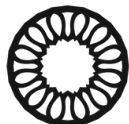
HOT STUFF

Pesto Pasta (ve) 14

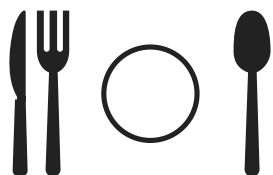
Pasta with a tasty pesto and roasted cherry tomatoes

Truffle Pasta (ve) 16

Pasta with a creamy truffle mushroom sauce



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Sample Tasting Menu

MONDAY AND THURSDAY

55€

PEA AND MINT

Pea and mint soup served chilled with
crumbled feta

BEETROOT

Beetroot carpaccio with crumbled goats cheese,
caramelised walnuts and rocket

PRAWN

Classic prawn cocktail with marie rose
sauce

SEA BASS

Pan fried sea bass with a tomato caper
and lemon salsa and chargrilled
courgette

BEEF

Beef fillet with creamed nutmeg spinach,
potato fondant and a beef jus

LEMON

Lemon posset with lemons from the
garden and crushed pistachios



Drink Menu

WHITE WINE BY THE BOTTLE



CORA BLANCO	23	CAN ARXATELL	32
<i>Xarel-10</i> Sweet peach and pear with floral hints, minerals and honey. Nice acidity with a hint of fresh lemon. <i>Penedes, Spain</i>		<i>Malvasia</i> Pale straw colour with hints of honey and citrus.. Organic. Very easy drinking and well rounded. <i>Pollensa, Mallorca</i>	
BLANC DE NEGRES	27	BRISAT DEL COSTER	34
<i>Merlot, Pinot Noir, Callet</i> Very exciting white wine made with red grapes. Soft and fruity with strawberry highlights. Similar to a rose Cote de Provence <i>Pollensa, Mallorca</i>		<i>Macabeu</i> Natural wine with great character soft entry on the palette. <i>Taragona Spain</i>	
PAZO ROSQUEIRA	29	SES PEDRES	34
<i>Albarino, 2018</i> Fresh and aromatic with citrus notes. <i>Rias Baixas, Spain</i>		<i>Chardonnay</i> Lovely balanced chardonnay with hints of oak and touches of grapefruit, rounded and quite full bodied. <i>Pollensa, Mallorca with floral hints. very highly rated.</i> <i>Biniali, Mallorca</i>	
RIBAS	30	BINIGRAU NOUNAT	39
<i>Prensal, 2018</i> Subtle, delicate & with fruit aromas- apple, pear, quince, yellow plum & a herbal touch. <i>Consell, Mallorca</i>		<i>Prensal and chardonnay</i> Simply delicious! Fermented and matured in French oak. A balanced and silky wine with a long aftertaste with floral hints. very highly rated. <i>Biniali, Mallorca</i>	
L,INSOMNI BLANC	30	SIO BLANCO	39
<i>Malvasia, Giro Blanc,</i> Wonderful buttery wine with hints of pear, yeast and honey. Beautifully crisp <i>Pollensa, Mallorca</i>		<i>Prensal, Viognier</i> Smooth and buttery, complex with staying power. Another great wine from Ribas <i>Consell Mallorca</i>	
VI D'AUBA PICOT	31	LA HAYA BARRICA	40
<i>Prensal Blanc, Chardonnay</i> Wonderfully stable wine with hints of pineapple, peach, apricot and nectarine.. Great with fish <i>Felanitz, Mallorca</i>		<i>Listan Blanco</i> A very fresh wine with a full fruit flavour. <i>Tenerife</i>	
		ALBAMAR	60
		<i>Albarino, 2018</i> Fresh fruity with hints of apple and tropical fruits & underlying earthy tones. <i>Rias Baixas, Spain</i>	

RED WINE BY THE BOTTLE

VAQUOS

Crianza, 2015

Red fruit flavours with nuts and vanilla, spices and cocoa during the barrel ageing process. **Spain**

25

ARROCAL PASSION

100% Tempranillo, 2018

A bouquet of preserved black and forest fruits, blueberries, blackberries and plums, with spicy touches such as vanilla, nutmeg and clove and balsamic nuances of black licorice. **Burgas, Spain**

33

BICICLETAS Y PECES

Syrah, 2019

Aromas of black fruit with notes of currants, violets and wild blackberries. **Mallorca**

26

OBAC

Montenegro, Callet, Merlot, Cab Sav, Syrah

Lovely elegant wine with notes of spices, dark fruit and vanilla. Very smooth.

Binialis, Mallorca

35

MAISULAN

Tempranillo, 2016

A lovely Rioja with blackcurrant, vanilla and blackberries and strong tannins. **Spain**

27

ROVER

Syrah, 2020

An elegant organic red wine with hints of spices and berries. From the Ribas family
Algaida, Mallorca

35

SON PUIG

Merlot, Cab Sav, Tempranillo and Callet 2018

Spicy light and with a dry finish loaded with red berries.. **Mallorca**

28

TRISPOL

Cabernet, Syrah, Callet, 2017

A well balanced, bio-dynamic red. Fruity with a hint of liquorice. **Porreres, Mallorca**

40

RIBAS

Montenegro, Cabernet Sauvignon, Merlot 2018

A juicy intense well balanced wine. It has tastes of refreshing fruits and is a mineral wine with fantastic aromas. **Consell, Mallorca**

29

AMICAMAT

Mantonegro, 2018

An easy to drink flavoursome wine with nutty and pepper aromas.

Binissalem, Mallorca

43

CASA CESILIA

Petit Verdot, Monastrell, 2016

An elegant wine with a final tasting of spicy aromas, typical of the Mediterranean. **Spain**

29

SIO TINTO

Mantonegro, Cabernet, Syrah, Merlot, 2018

Elegant, fruity and deep wine with amazing aromatic flavours that brings a lot of fruit and warmth. **Consell, Mallorca**

46

CAN AXARTELL

Merlot, Shiraz, Pinot Noir and Callet

A delicious bold wine, with dark fruit flavours and a hint of vanilla and spiced plum
Pollensa, Mallorca

31

RED WINE BY THE BOTTLE

DOSTERRAS

45

100% Garnacha, 2015

A very velvety and deep wine from Monstant.

A harmonious and long taste in the mouth.

Spain

VAQUOS RESERVA

55

100% Tempranillo, 2012

A fruity crianza with a gentle taste of plums, nuts and spices and leather. Very easy to drink. Spain

JP

65

*Mantonegro, Cabernet Sauvignon
2018*

An ecological wine that is truly special.

Made from old vines, this wine is well balanced in the mouth with a round and velvet sensation. Binissalem, Mallorca

BAROLO

65

Nebbiolo, 2015

A robust traditional wine aromatic with rich tannins and old oak. Dark fruit. hints of liquorice and ripe red fruit. Italy

AMARONE

75

Corvina, 2016

Intense and inviting ruby red. Hints of cherries, raisins and mild pepper. Lovely and soft on the mouth. Italy

CLIO

69

70% Monastrell, 30% Cabernet Sauvignon

An aromatic palette of red and black fruits with a hint of cocoa, coffee and liquorice. A long finish with a sweet ending. Spain

PAGO DE LOS CAPANELLES

89

Tempranillo

Really beautiful old vine temprallino aged for 14 months. Ripe red and balanced with an intense and long finish. Absolutely super wine. Burgas, Spain

ROSE WINE BY THE BOTTLE

RIBAS

Montenegro, gargollassa, callet, 2019

A young, fresh and balanced rose with aromas of red fruit and soft lactic notes standing out. Mallorca

YAHYA

Pinot Noir, Cabernet Sauvignon, Dornfelder 2019

An intense berry note with a flowery-spicy bouquet, this organic wine is made by one of our former guests and we loved it so much we chose to stock it. Germany

BINIGRAU

Montenegro Merlot, 2019

Aromas of ripe fruit, especially blackberry, redcurrant and wild raspberry. Mallorca

29 CLOS DES'ALMUDAINA 49

Cabernet Sauvignon, Merlot, Chardonnay, 2018

A wonderful biodynamic Rosé. Refreshing and elegant and very easy to drink. Mallorca

30 MIRAVAL 60

Cinsault, garnacha, syrah and rolle, 2017

A beautiful light pink colour, fresh fruit aromas, a refreshing acidity. This fresh wine is made in exceptional terroirs in Provence. France

33

SPARKLING WINES AND CHAMPAGNE

DIBON 22

Traditional tasting cava with a great aroma

RAOR 39

An ecological brut nature from Mallorca which gives a light, fresh and pleasant sensation

MOET 69

Traditional imperial champagne with hints of green apple and white flowers

MOET ROSE 80

For that special occasion this champagne has an intense blend of Pinot Noir, Pinot Meunier and Chardonnay

TATtinger 85

Taittinger Brut Réserve is made from 40 % Chardonnay, 35% Pinot Noir and 25% Pinot Meunier

PERRIER JOUET 90

Perrier-Jouët Grand Brut is a vibrant, stylish cuvée characterised by delicate floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla.

DESSERT WINE

BY THE GLASS

AREO DULCE SOLERA 5

Garnacha

Amazing, complex sweet wine with hints of caramel, toasted hazlenuts , fruit cake and figs. Tarragona, Spain

BY THE BOTTLE

OCHOA 22

Moscatel, 2017

Powerful and fresh aromas, hints of toasted raisins. Silky and well balanced

GIN

GORDONS	5	ONZE	10
GORDONS PINK	5	GIN EVA	10
BULLDOG	6	GIN DE MALLORCA	10
BOMBAY SAPPHIRE	6	PALMA GIN	10
BOMBAY BRAMBLE	6	WHITLEY NEILL	10
SEAGRAMS	6	MARCONI 46	10
ROKU	7	GIN SOLLER	10
G'VINE JUNE	8	DRUNKEN HORSE	10
WHITLEY NEILL RHUBARB AND GINGER	8	DOCKYARD	10
WHITLEY NEILL QUINCE	8	SMOKED ROSEMARY	10
CHERRY GIN	9	GIN MARE	10
MALFY PINK GRAPEFRUIT	8	MONKEY 47	10
TANQUERAY NO. 10	9	MONKEY 47 SLOE	10
HENDRICK'S	9		
GIN PROHIBIT	9		
SAFFRON	9		
SPIT ROASTED PINEAPPLE	9		

VODKA

ABSOLUT	6	KETEL ONE	9
ABSOLUT CITRON	7	GREY GOOSE	10
ABSOLUT RASPBERRY	7	CRYSTAL SKULL	13

RUM

AMAZONA	5	HAVANA CLUB	8
BACARDI	6	SAILOR JERRY	8
BARCELO	6	DIPLOMATICO	9
CACACA	7	DIPLOMATICO RESERVA	12
PROHIBIT	8		

WHISKEY, BOURBON AND COGNAC

JOHNNIE WALKER RED	7	COURVOISIER VSOP	11
SUAU	7	TALISKER 10 YR	11
MAKERS MARK	7	HENNESSY V.S	12
JACK DANIELS	8	LAGAVULIN	15
JIM BEAM	8	MACALLAN 15	20
JAMESON	8	GLENFIDDICH 18 YR	17
CHIVAS REGAL	8	HENNESSY X.O	22
WILD TURKEY	8		
JOHNNIE WALKER GOLD	10		

DIGESTIFS

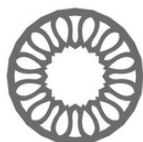
HIERBAS DE MALLORCA	3	GRAPPA	5
BAILEYS	4	GRAND MARNIER	5
FERNET BRANCA	4	TIA MARIA	5
MARTINI ROSSO	4	DON PABLO PORT	5
VERMUT	5	NOVAL PORT	5
CAMPARI	5	PATRON X.O CAFE	8
COINTREAU	5	APEROL SPRITZ	10
DISARONNO	5		

BEER/CIDER

ROSA BLANCA	3.5	HEINEKEN	3.5
ESTRELLA GALICIA	3	ESTRELLA DAMM	3.5
FREE DAMM	3	LADRON DE MANZANA CIDER	3

NON ALCOHOLIC

COCA COLA NORMAL	3	FEVER TREE TONIC	2
LIGHT	3	• INDIAN	
ZERO	3	• LIGHT	
FANTA ORANGE	3	• ELDERFLOWER	
SPRITE	3	• MEDITERRANEAN	
CRANBERRY JUICE	2	GINGER BEER	2
TOMATO JUICE	2	GINGER ALE	2
FRESH ORANGE JUICE	3	RED BULL	3
STILL OR SPARKLING WATER	1.5		



TENMALLORCA
SINEU



Cocktails



Amaretto Sour

Amaretto, Lemon, Egg white.

12€

Aperol Spritz

Aperol, Cava, Soda.

10€

Cava Sangria

Cava, Cointreau, Fresh Orange Juice, Soda.

10€

Cosmopolitan

Vodka, Cointreau, Lime, Cranberry Juice.

12€

Elderflower Martini

Gin, Vodka, St. Germain, Lemon.

12€

Gin Fizz

Gin, Lemon, Egg white, Soda.

12€

Hugo

Cava, Gin, Fresh Mint, St. Germain, Soda.

10€

Long Island Iced Tea

Vodka, Rum, Gin, Tequila, Triple Sec, Cola.

12€

Margarita

Tequila, Cointreau, Lime.

12€

Moscow Mule

Vodka, Ginger Beer, Lime.

12€

Negroni

Gin, Campari, Vermouth.

10€

Old Fashioned

Bourbon Whisky.

12€

Side Car

Cognac, Cointreau, Lemon.

12€

Tom Collins

London Dry Gin, Lemon, Soda.

12€