

HK10 CAFE



TO SHARE

- * Crispy prawns with soy mayonnaise 9
- * BBQ Chicken wings 7,5
- * Home made Iberian ham croquettes 8
- * Squids with garlic mayonnaise 9,9
- * Potatoes with three sauces 6
- * Vegetable tempura with sweet and sour sauce 6 **vegano**
- * Iberian variety (ham, sausage, salami) 16
- * Iberian ham plate 17
- * Cheese variety: Idiazabal, Brie and Blue, apple sweet and nuts 13

IN BREAD

- * Premium beef burger with lettuce, onion, cheese, tomato, bacon and fried eggs with homemade potatoes 10
- * Club sandwich with home made French fries: lettuce, tomato, chicken, mayonnaise, bacon, york ham and cheese 9
- * Crunchy chicken sandwich: juicy seasoned chicken meat with Iberian ham, lettuce, sweet onion and cesar sauce 8
- * Crunchy iberian loin sandwich with onion, green pepper and teriyaki sauce 8
- * Vegetarian burger with salad, guacamole and French fries 8,5

DESSERTS

- Custard with icecream 4,50
- Caramelized "torrija" (bread soaked in milk and fried in batter) 6
- Chocolate suffle 6
- Baked Cheesecake 6

SALADS

- * Warm goat cheese salad with red fruits, corn, cherry tomatoes and nuts 11
- * Crispy chicken salad with Idiazabal cheese chips, cherry tomatoes, croutons and Cesar sauce 11
- * Crispy shrimp salad with guacamole, corn and chatka 11

MAIN COURSES

- * Fried cod "cider house style" with fried onion and green peppers 14
- * Cuttlefish with garlic, potatoes and "mojo picón" sauce 15
- * Breaded hake with garlic mayonnaise and green peppers 13
- * Octopus with "mojo picón" sauce, potatoes and kimchi reduction 19
- * Broken eggs, potatoes and iberian ham 13
- * Tender chicken breast cooked at a low temperature with white rice and curry sauce 14
- * Iberian secret at low temperature with caramelized onion and "mojo picón" sauce 14
- * Veal chop (400grs) with potatoes and "piquillo" peppers 18

vegano

10% VAT INCLUDED, SUPPLEMENT ON TERRACE +10%

