

CAFE HK10

STARTERS

- * **"Padrón" peppers** 8 *vegan*
- * **Wild asparagus** with smoked garlic mayonnaise 9 *vegan*
- * **Crispy prawns** with soy mayonnaise 9.9
- * **Fried squids** with aioli 10.9
- * **Chicken wings** with BBQ 8.4
- * **Homemade Iberian ham croquettes** 9
- * **Potatoes** with three sauces 7 *vegan*
- * **Vegetable tempura with sweet and sour sauce** 7,20 *vegan*
- * **Table of Iberian** (ham, chorizo and sausage) 17.6
- * **Table of Iberian ham** 18.7
- * **"Idiazabal Adarrazpi" cheese** 11

SALADS

- * **Warm goat cheese** with red fruits, corn, cherries, walnuts and raisins 12
- * **Crispy chicken** with "Idiazabal" cheese, cherries, croutons and cesar sauce 12
- * **Crispy prawns** with guacamole, corn and "txatka" 12
- * **Warm cod confit** with "piquillo" peppers and caramelized onion 14

IN BREAD

- * **Premium beef burger** with lettuce, tomato, cheese, bacon, fried egg and homemade potatoes 11.7
- * **Vegetarian burger** with salad, guacamole and homemade potatoes 9,4 *vegetarian*
- * **Club sandwich** with lettuce, tomato, chicken, mayonnaise, bacon, york ham, cheese and homemade potatoes 9.9
- * **Crispy chicken sandwich** with juicy seasoned chicken meat, Iberian ham, lettuce and cesar sauce 8.8
- * **Crispy Iberian loin sandwich** with green pepper and teriyaki sauce 8.8

MAIN COURSES

- * **Ciderhouse-style cod** with fried onion rings and green peppers 15.4
- * **Breaded hake** with aioli and "padrones" 14.3
- * **Cuttlefish with** potatoes and "mojo picón" 16.5
- * **Octopus** with potatoes, "mojo picón" and kimchi 20.9
- * **Broken eggs** with potatoes and Iberian ham 14.3
- * **Chicken breast at low temperature** with rice and curry sauce OR tomato sauce 15.4
- * **Iberian secret at low temperature** with caramelized onion and "picón mojo" 15.4
- * **Grilled lamb chops** with "piquillo" peppers and potatoes OR with green salad 19
- * **Veal chop (350 grs)** with "piquillo" peppers and potatoes 19.8

DESSERTS

- * **Custard** with ice cream 5
- * **Carrot cake** 5.5
- * **Baked cheesecake** 6.5
- * **Curd** 5
- * **Chocolate soufflé** with eclair 6.5
- * **Slim apple cake** with ice cream 6
- * **Caramelized "torrija"** 6.5
- * **Oreo Cheesecake** 5.5

10% VAT INCLUDED



DRINKS HK10

BEERS

ARTISAN BEERS

- * Basqueland brewing (Imparable) 33cl 4.8
- * Mala Gissona (Red Bay) 33cl 4.5
- * Mala Gissona (Django R.) 33cl 4.5
- * Mala Gissona (Txlupa) 33cl 4.5

INDUSTRIAL BEERS

- * Estrella Galicia 33cl 3
- * Estrella Galicia without gluten 25cl 2.5
- * Alhambra 33cl 3.9
- * Corona 33cl 4
- * Mahou Tostada Dunkel 33cl 4.5
- * Mahou Tostada 0,0 33cl 4

RED WINES

JOVEN RIOJA ALAVESA

- * Luis Cañas 1.9 / 12

CRianza RIOJA

- * Finca San Martín 2.2 / 12
- * Ondarre 7 Parcelas 2.4 / 14
- * Azpilicueta 2.8 / 16

RESERVA RIOJA

- * Marqués de Riscal 23

RIBERA DEL DUERO

- * Finca Engalia 2.6 / 14

EXTREMADURA

- * Habla de la Tierra (4 months in barrel) 2.8 / 16

SOMONTANO

- * 12 Lunas 16

WHITE WINES

VERDEJO

- * Polígono 10 2.3 / 14

CHARDONNAY

- * Idrias 2.5 / 15

BLANCO RIOJA

- * Añares 1.9 / 12

ALBARIÑO

- * Pazo de Rubianes 23

GETARIAKO TXAKOLINA

- * Akarregi Txiki 2.3 / 14.4

ITALIA

- * Moscato 2 / 12.5

ROSÉ WINES

NAVARRA

- * Navascal 1.6 / 11

PORTUGAL

- * Mateus Rosé 2 / 12.5

ITALIA

- * Lambrusco 11

CIDER FROM URNIETA

- * Altuna 1.1 / 5

- * Setien 1.1 / 5

CHAMPAGNE AND CAVAS

- * Mistinguet 2.7 / 15.5

- * Mumm Cordon Rouge Brut 46

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