

# — HK10 CAFETERIA —

## TO SHARE

- \* **Padrón type peppers** 8.80  
fried green peppers *vegan*
- \* **Russian salad** 10  
homemade with tuna belly flakes *vegan*
- \* **Crispy prawns** 11  
with soy mayonnaise
- \* **Fried squid** 13  
with confit garlic mayonnaise
- \* **Croquettes (6 units)** 2/12  
homemade, Iberian ham
- \* **Potatoes three sauces** 8  
*brava, ali-oli and mojo picon* *vegan*
- \* **Iberian pork shoulder ham table** 22  
OF. Guijuelo
- \* **Iberian table** 20  
ham, chorizo and sausage D.O. Guijuelo
- \* **Meatballs in tomato** 13  
the famous meatballs from Ido
- \* **Stuffed peppers** 12  
peppers stuffed with cod
- \* **Broken eggs** 15.5  
with Iberian ham and French fries
- \* **Idiazabal "Adarrazpi" cheese** 12  
Adarrazpi Urnieta livestock farm

## SALADS

- \* **Tempered goat cheese** 14  
with red fruits, corn, cherries, walnuts and raisins
- \* **Chicken Caesar** 14  
two options: low temperature or crispy chicken, with Idiazabal cheese, cherry tomatoes, croutons and Cesar sauce
- \* **Tempered confit cod** 16  
with piquillo peppers and caramelized onion
- \* **Pasta salad** 14  
with corn, cherries, onion in 2 textures, cheese, cooked ham and pink sauce 14

## BETWEEN BREAD

- \* **Beef burger** 14  
Goya premium burger with lettuce, tomato, cheese, bacon, fried egg and home fries
- \* **Veggie burger** 12 *vegetarian*  
with lettuce, tomato, guacamole and home fries
- \* **Club sandwich** 12  
chicken breast, cooked ham, bacon, cheese, lettuce, tomato, mayonnaise and home fries
- \* **Calamari sandwich** 10  
fried squid, kimchi sauce and mayonnaise, between crusty bread
- \* **Roast beef baguette** 10  
with melted cheese tartar sauce and julienne lettuce

## DESSERTS

- \* **Flan** with vanilla ice cream 5
- \* **Carrot** cake 6
- \* **Baked cheesecake** (gluten free) 6.5
- \* **Mamia** (*local sheeps milk and natural curd*) 5

## OUR SPECIALTIES

- \* **Baked cod** 19.50  
on roasted vegetable piperrade
- \* **Breaded hake** 17  
with garlic mayonnaise and Padrón peppers
- \* **Cuttlefish with garlic** 18  
with potatoes and "mojo picón" sauce
- \* **Chicken HK10** 18  
chicken breast cooked at low temperature on sautéed rice with seasonal vegetables and soy sauce
- \* **Iberian pork "abanico" DO Guijuelo** 18  
with caramelized onion and Padrón peppers
- \* **Grilled lamb chops** 20  
with piquillos and potatoes OR with green salad
- \* **Veal cheeks** 21  
stewed at low temperature with potato cream

- \* **Chocolate brownie** with pistachio ice cream 6.5
- \* **Thin apple pie** with mango ice cream 6.5
- \* **Caramelized French toast** with hazelnut ice cream 6.5

- \* Bread service 0.95
- \* Please ask our staff for the allergen chart



10% VAT INCLUDED



# DRINKS HK10

## BEERS

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### LOCAL BEERS "Basqueland"

- \* Santa Clara (Lager) 33cl 3.5
- \* ESB (traditional english style beer) 33cl 4
- \* Imparable (IPA) 33cl 4.5
- \* Canned juice (India Pale Ale) 44cl, 7

### INDUSTRIAL BEERS

- \* Estrella Galicia 33cl 3
- \* Estrella Galicia gluten-free 25cl 2.2
- \* Alhambra 33cl 4
- \* Corona 33cl 4
- \* Mahou Tostada Dunkel 33cl 4.5
- \* Mahou Tostada 0.0 33cl 4

## RED

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### YOUNG RIOJA ALAVESA

- \* Luis Cañas 2.2 / 13

### RIOJA AGING

- \* Ondarre 7 Parcelas 2.7 / 16
- \* Azpilicueta 3.3 / 19

### RIOJA RESERVE

- \* *Marqués de Riscal* 27

### RIBERA DEL DUERO

- \* *Finca Engalia* 2.9 / 17

### EXTREMADURA

- \* *Habla La Tierra (4 months in barrel)* 2.9 / 17

## WHITE

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### ITALY

- \* Moscato 2 / 12,5

### VERDEJO

- \* Polygon 10 2.6 / 15

### CHARDONNAY

- \* Idrias 2.8 / 16

### WHITE RIOJA

- \* Añares 2.1/10

### ALBARIÑO

- \* Vionta 23

### GODELLO

- \* Acios da Raia 15

### GETARIAKO TXAKOLINA (local white wine)

- \* Akarregi Txiki 2.3 / 14.4

## PINKS

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### NAVARRRE

- \* Navascal 1.6 / 11

### PORTUGAL

- \* Mateus Rosé 2 / 12.5

### ITALY

- \* Lambrusco 11

## Cider

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- \* Altuna 1.1 / 5

- \* Oyarbide 1.1 / 5

## CHAMPAGNE AND CAVAS

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- \* Mistinguet 2.8 / 16

- \* Mumm Cordon Rouge Brut 49

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