

— HK10 CAFETERIA —

TO SHARE

- * **Padrón type peppers** 9€
fried green peppers *vegan*
- * **Russian salad** 10€
homemade with tuna belly flakes
- * **Crispy prawns** 14€
with soy mayonnaise
- * **Fried squid** 14€
with confit garlic mayonnaise
- * **Croquettes (6 units)** 2,2/12€
homemade, Iberian ham
- * **Potatoes three sauces** 9€
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 sauce** 14€
the famous meatballs from Ido
- * **Stuffed peppers** 14€
peppers stuffed with cod
- * **Broken eggs** 16€
with Iberian ham and French fries
- * **Idiazabal "Adarrazpi" cheese** 13€
Adarrazpi Urnieta livestock farm

SALADS

- * **Tempered goat cheese** 14€
with red fruits, corn, cherries, walnuts and raisins
- * **Chicken Caesar** 14€
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

BETWEEN BREAD

- * **Beef burger** 15€
Goya premium burger with lettuce, tomato, cheese, bacon, fried egg and home fries
- * **Veggie burger** 14€ *vegetarian*
with lettuce, tomato, guacamole and home fries
- * **Club sandwich** 14€
chicken breast, cooked ham, bacon, cheese, lettuce, tomato, mayonnaise and home fries
- * **Calamari sandwich** 14€
fried squid, kimchi sauce and mayonnaise, between crusty bread
- * **Pastrami baguette** 14€
in "cristal" bread and with secret sauce

OUR SPECIALTIES

- * **Baked cod** 21€
on roasted vegetable piperrade
- * **Breaded hake** 19€
with garlic mayonnaise and Padrón peppers
- * **Cuttlefish with garlic** 20€
with potatoes and "mojo picón" sauce
- * **Chicken HK10** 20€
chicken breast cooked at low temperature on sautéed rice with seasonal vegetables and soy sauce
- * **Iberian pork "abanico" DO Guijuelo** 19€
with caramelized onion and Padrón peppers
- * **Grilled lamb chops** 21€
with piquillos and potatoes OR with green salad
- * **Veal cheeks** 22€
stewed at low temperature with potato cream

DESSERTS

- * **Flan** with vanilla ice cream 6€
- * **Carrot cake** 6,5€
- * **Baked cheesecake** (gluten free) 7€
- * **Mamia** (local sheeps milk and natural curd) 5€

- * **Chocolate brownie** with pistachio ice cream 7,5€
- * **Thin apple pie** with mango ice cream 7,5€
- * **Caramelized French toast** with hazelnut ice cream 7,5€

- * Bread service 1,5€
- * Please ask our staff for the allergen chart

10% VAT INCLUDED

