

# THE TEN BELLS

# COCKTAILS

## NEGROMANCER 17

MATA HARI BOHEMIAN ABSINTHE,  
COCCHI AMERICANO, TRIPLE SEC,  
LEMON , DASH OF GIN

## WILD NEGRONI 18

GIN, SALERS APERITIF, COCCHI  
AMERICANO, ORANGE BITTERS,  
OLIVE BRINE\* OPTIONAL

## YES! ESPRESSO MARTINI 18

VODKA, COFFEE LIQUEUR,  
COLD BREW

## FANCY MARG 16

TEQUILA, YUZU LIQUEUR,  
PIMENT D'ESPELETTE, LIME

## OIDO CHEF? 16

FERNET, FACCIA  
BRUTTO CENTEBRE, LIME

## IRVING AMERICANO 18

ROSE VERMOUTH,  
COCCHI AMERICANO, FORTHAVE  
RED APERITIVO, CAVA, SELTZER

## PINK GIANT 17

MEZCAL, FACCIA BRUTTO CENTERBE,  
FORTHAVE RED APERITIVO,  
TRIPLE SEC, LIME

## WORLD FASHION 16

BOURBON, HEIRLOOM PINEAPPLE  
AMARO, WALNUT BITTERS

# HAPPY

MON-FRI 4-7PM



# HOUR

SAT & SUN 3-7PM

OYSTERS OF THE DAY \$1.5  
OYSTERS MANGO & GINGER TARTARE \$3  
WINES ON TAP GLASS \$7 . CARAFE \$21  
OG MARTINI \$11



# SWEET

**DARK CHOCOLATE MOUSSE 9**

TOASTED NUTS

# & MORE

## CAESAR SALAD 15

CLASSIC DRESSING  
CROUTONS WITH ANCHOVIES

## CLASSIC STEAK TARTARE 18

QUAIL EGG, CROSTINI

## LAMB MEATBALLS 16

ROASTED EGGPLANT  
RICOTTA, TOMATO

## MAC N CHEESE 16

MONTEREY JACK CHEESE  
CREMINI MUSHROOMS

## CHARRED PORTUGUESE OCTOPUS 22

WITH WILD POTATOES SMOKED PAPRIKA  
& ROASTED LEMON MAYONNAISE

# CROQUETAS

### MUSHROOMS & SCALLIONS

SERVED WITH  
WASABI MAYO

11

### BACALAO

PURPLE POTATO  
SPICY CAIPIRINHA  
SAUCE

14

### HAM & CHEESE

SWEET ONION JAM

12

# RAW BAR

## OYSTER OF THE DAY 18

½ DOZEN MIGNONETTE

## OYSTER 21

½ DOZEN MANGO & GINGER TARTARE

## SHRIMP COCKTAIL 12

3 JUMBO SIZE HORSERADISH  
COCKTAIL SAUCE

# BOARDS

## CHEESE 28

CHEESE SELECTION  
CONDIMENT, DRIED FRUIT

## CHARCUTERIE 30

CURED MEAT SELECTION,  
PICKLES, GRAIN MUSTARD

## CHEESE & CHARCUTERIE 32

ASSORTED CHEESES & CHARCUTERIE  
HONEY COMB, DRIED FRUIT, PICKLES,  
GRAIN MUSTARD

## MEDITERRANEAN DIPS 30

ASSORTED CLASSIC HUMMUS,  
ROASTED BEET DIP, OLIVES AND RICOTTA

# PINTXO

## OLIVES 7

MIXED ITALIANS, ORANGE ZEST, OLIVE OIL

## PAN CON TOMATE 7

TOASTED SOURDOUGH  
MARINATED TOMATOES, AIOLI  
"ADD JAMON SERRANO" 12

## SHISHITO PEPPERS 8

FLAKY SEA SALT (V)

## JUMBO SHRIMP FRITTERS 13

DEEP FRIED TO PERFECTION

## PAPAS BRAVAS 11

SPICY SMOKED PAPRIKA SALSA, AIOLI

## ROMAN FRIED ARTICHOKEs 12

CRISPY ARTICHOKE HEARTS,  
FLEUR DE SEL, LEMON & AIOLI

# DIPS

## HUMMUS 11

OUR CLASSIC RECIPE

## ARTICHOKE & SPINACH DIP 14

GRATINE, CROSTINIS

## CREAMY RICOTTA DIP 10

RICOTTA, MINT, ROSEMARY, HONEY,  
POMEGRANATE SEEDS

## BEET FUSION DIP 13

SLOW ROASTED BEETROOT  
AND CHICKPEAS DIP WITH LEMON

# CONSERVAS

SERVED WITH LEMON, SALTED BUTTER & CROSTINI

## BOQUERONES 8

SPANISH WHITE ANCHOVIES  
IN WHITE WINE VINEGAR

## SARDINES 14

IN OLIVE OIL  
RAMON PENA SILVER

## SPICY SARDINES 14

IN OLIVE OIL WITH CHILI PEPPER  
RAMON PENA SILVER

## SARDINAS GUIADAS 16

"XOUBAS" STEWED IN GALICIAN  
SAUCE RAMON PENA SILVER

## SMALL SQUIDS 22

IN BLACK INK SAUCE  
RAMON PENA GOLD

## ZAMBURINAS GUIADAS 28

SMALL SCALLOPS IN SAUCE  
RAMON PENA SILVER

## MACKEREL 16

IN OLIVE OIL WITH LEMON  
RAMON PENA SILVER

## TUNA LOIN 24

SICILIAN STYLE WITH SUN-DRIED  
TOMATO SAUCE OLASAGASTI