

THE  
TEN  
BELLS

# COCKTAILS

## YUZU NEGRONI 16

GIN, SUZE, COCCHI AMERICANO,  
YUZU SAKE

## SOUR IN BLOOM 16

BOURBON, BRANDY, HONEY SYRUP,  
OLOROSO SHERRY, LEMON,  
EGG WHITE, ORANGE BLOSSOM

## BERRY ME 17

GIN, STRAWBERRY,  
ELDERFLOWER LIQUOR, LEMON JUICE

## GOTH KID 16

WHITE RUM,  
CREME DE MURE, LIME,  
SIMPLE SYRUP

## BLOOD ORANGE PALOMA 18

MEZCAL, BLOOD ORANGE, LIME,  
FORTHAVE RED, AGAVE,  
FEVER TREE GRAPEFRUIT

## MARGZILLA 16

TEQUILA BLANCO, ANCHO REYES  
VERDE, LIME JUICE, AGAVE

## ITALICUS SPRITZ 17

ITALICUS, CAVA, SELTZER

## ESPRESSO MARTINI 18

VODKA, FORTHAVE BROWN,  
COLD BREW,  
SIMPLE SYRUP



# SWEET

## DARK CHOCOLATE MOUSSE 9

TOASTED NUTS

# 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

## & 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

|                                                                                         |                                                                                   |                                                                        |                                                                                                         |
|-----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| <b>MUSHROOMS<br/>&amp; SCALLIONS</b><br><br>SERVED WITH<br>WASABI MAYO<br><br><b>11</b> | <b>BACALAO</b><br><br>PURPLE POTATO<br>SPICY<br>CAIPIRINHA SAUCE<br><br><b>14</b> | <b>HAM<br/>&amp; CHEESE</b><br><br>SWEET<br>ONION JAM<br><br><b>12</b> | <b>FALAFEL</b><br><br>OVEN BAKED<br>CHICKPEA PATTIES,<br>HERBS, SPICES,<br>WITH TAHINI<br><br><b>12</b> |
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## RAW BAR

**OYSTER OF THE DAY 18**  
½ DOZEN MIGNONETTE

**DRESSED 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

## TOMATO TART 14

TOMATO, RED PEPPER  
& WHITE ANCHOVY ON GOLDEN  
PROVENCAL PASTRY

## PORK POP 16

SLOW- ROASTED PORK BELLY,  
CRISPY & GOLDEN

## WINGS 14

OVEN BAKED,  
FLASH FRIED & FIRED UP WINGS  
WITH BOLD FLAVOR & ZERO GUILT

# DIPS

## HUMMUS 11

OUR CLASSIC RECIPE

## CREAMY RICOTTA DIP 10

RICOTTA, MINT, ROSEMARY, HONEY,  
POMEGRANATE SEEDS

## ARTICHOKE & SPINACH DIP 14

GRATINE, CROSTINIS

## 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