

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

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 16

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

HAPPY

MON-FRI 4-7PM



HOUR

SAT & SUN 3-7PM

OYSTERS OF THE DAY \$1.5
DRESSED OYSTERS CRISPY SPICY CHORIZO \$2
WINES ON TAP GLASS \$7 . CARAFE \$21
OG MARTINI \$11



SWEET

DARK CHOCOLATE MOUSSE 9

TOASTED NUTS

CREMA CATALANA 10

VANILLA CUSTARD

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 19

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

RAW BAR

OYSTER OF THE DAY 18

1/2 DOZEN MIGNONETTE

DRESSED OYSTER 21

1/2 DOZEN WITH CRISPY SPICY CHORIZO

SHRIMP COCKTAIL 12

3 JUMBO SIZE HORSE RADISH
COCKTAIL SAUCE

DIPS

HUMMUS 11

OUR CLASSIC RECIPE

ARTICHOKE & SPINACH DIP 14

GRATINE, CROSTINIS

CREAMY RICOTTA DIP 10

RICOTTA, MINT, ROSEMARY, HONEY,
SMOKED PAPRIKA ALMONDS

BEET FUSION DIP 13

SLOW ROASTED BEETROOT
AND CHICKPEAS DIP WITH LEMON

PINTXO

OLIVES 7

MIXED ITALIANS,
ORANGE ZEST, OLIVE OIL

BELLY POP 12

SLOW- ROASTED PORK BELLY,
CRISPY & GOLDEN

SHISHITO PEPPERS 8

FLAKY SEA SALT (V)

JUMBO SHRIMP FRITTERS 13

DEEP FRIED TO PERFECTION

ROMAN FRIED ARTICHOKEs 12

CRISPY ARTICHOKE HEARTS,
FLEUR DE SEL, LEMON & AIOLI

PAPAS BRAVAS 11

SPICY SMOKED PAPRIKA SALSA,
AIOLI

PAN CON TOMATE 6

TOASTED BREAD,
MARINATED TOMATOES, AIOLI

PAN CON BOQUERONES 8

TOASTED BREAD,
MARINATED TOMATOES, AIOLI
TOPPED WITH WHITE ANCHOIVES

PAN CON CAMARONES 12

TOASTED BREAD,
MARINATED TOMATOES, AIOLI
TOPPED WITH SHRIMP

PAN CON JAMON 10

TOASTED BREAD
MARINATED TOMATOES, AIOLI
TOPPED WITH JAMON

FEIJAO AMIGO 10

BLACK BEANS SOUP WITH PORK RIBS
BACON & SPICES

CROQUETAS

MUSHROOMS & SCALLIONS SERVED WITH WASABI MAYO 11	BACALAO PURPLE POTATO SPICY CAIPIRINHA SAUCE 14	HAM & CHEESE SWEET ONION JAM 12	CARNE DE CERDO PORK RIBS 12
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& MORE

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

COCA ESPANOLA 14

TOMATO, RED PEPPER
& ARTICHOKEs ON GOLDEN
PROVENCAL PASTRY

NAKED WINGS 14

OVEN BAKED, FLASH FRIED
WITH SALSA AGRIDULCE DE CHILE

CAESAR SALAD 13

CLASSIC DRESSING
CROUTONS WITH ANCHOVIES

