

MENU
MARCH - APRIL 2020



FIESTA!

This is how we eat with our dear ones,
sharing our food!

The night starts with snacks, and we continue with tapas
to share.

A whole roasted suckling pig with compliments,
sauce made on pork broth and brandy, a lemon fused aioli,
crispy salad with grated goat cheese and French fries.

Full, but craving something sweet.
We finish with a bit of chocolate

**FOR THE BEST EXPERIENCE, WE RECOMMEND THE FIESTA
FOR THE WHOLE TABLE!**

695/PERSON



PORK FEAST

299

A celebration to the Spanish tradition of eating pork
cooked til perfection.

SERVED TO A MINIMUM OF 2 PERSONS

We bake the finest, about 3 kg heavy cochinitos in the
oven. They are cut and come served on a platter with
bones on.

Served with crispy bread, grated tomato, butter fried
mushroom, marcona almonds, lemon aioli, herb dashed
french fries and grated manchego.

ENJOY!

SPANJORSKANS PAELLA

The pride of the house, a course filled with tradition.
There are as many different takes as there are grains
in Spain

We always cook our paella on bomba rice, and the
rice then gets to get ready in the best liquid extract;
seafood, oxtail, chicken or forest mushroom.

The topping you select below.

SERVED TO A MINIMUM OF 2 PERSONS

PAELLA ON MUSHROOMS

Creamy rice that have been cooked with mushroom
extract, grated truffles, King bolete, chantarelle,
forest mushroom and grated queso manchego

195

PAELLA ON THE TREATS OF THE OCEAN

Clams in all different forms, tuna, octopus, gambas
and crispy tomatoes, green peas and onions,
served with lemon infused aioli

249

PAELLA WITH ROTISSERIE FRIED KYCKLING

Prepared with chicken extract and fine pieces of
chorizo, mixed onions and crispy bell pepper and
grated manchego

249

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EL PLATO DEL DIA!

Ask us what we are serving today!

APERITIVOS

GUINDILLAS DE IBARRA Pickled chili fruits, perfect with a beer or a glass of wine	50
MEJILLONES EN ESCABECH Smoked common mussels, served with goat cheese and chorizo crumbs	85
SARDINAS ANTIGUA Sardines in olive oil served with grilled bread, onion and manchego	95
BONITO DEL NORTE Marinated tuna with deep fried caper, parsley, lemon and aioli	85
MARINATED OLIVES	65

A BIT LARGER THAN TAPAS

BREADED FETA CHEESE with grilled salad, dried olives, tart cucumber, pickled artichoke, grilled bell pepper, grated manchego and chili aioli	185
ROTI FRIED CHICKEN with tomato salsa, baked onion, red wine sauce, smoked bell pepper aioli and french fries	195
OMELETTE NATURAL with green salad and french fries	145
OMELETT SERRANO with manchego, truffle, green salad and french fries	175

CHARCUTERÍA Y QUESOS

PATA NEGRA Jamon Iberico de Bellota Gran Reserva - PRESERVED FOR 36 MONTHS	25G/75 / 50G/130
SERRANO Jamon de Trevelez IGP Gran Reserva, 23 months	75
MANCHEGO Marantona viejo D.O.P goat cheese, preserved for 18 months	45
CHORIZO Chorizo iberico bellota	65
ASSORTED CHARCUTERIES with olives and manchego	235

TAPAS

VEGETARIANO

CRISPY AVOCADO TACO with smokey Spanish pepper aioli, sesam and coriander	75
PAN CON TOMATO with grated tomate colgar on crispy bread, olive oil and flaked salt	40
MAÍZ FRITO deep fried sweet corn, served with smoky aioli, kikos and grated queso mahon	60
PIMIENTOS DE PADRÓN with flaked salt	55
GAZPACHO with buffalo mozzarella, olive oil and grilled bread	65
TORTILLA ESPAÑOLA confited potato and onion omelette with grated manchego cheese	45
EMPANADA filled with eggplant, artichoke and mushroom, served with a creamy herb vinaigrette	60

PESCADO Y MARISCOS

CALAMARES FRITTI with lime, crispy green kale and lime aioli	85
CEVICHE ON TUNA AND SEA BASS with lime, coriander, red onion, crispy corn and creamy avocado	85
VOLANDEIROS small scallops from Galicia served with crispy fried bacon and cauliflower with taste of lemon and truffle	90
BOQUERONES ON CANTABRIAN ANCHOVIES served with lemon vinaigrette, chili, parsley and grilled bread	70
GAMBAS AL AJILLO with salsa de judia negra, chili and aioli	110

CARNE

OX TARTRE mixed with chili aioli, pickled onion, vinaigrette crisps, manchego and avruga	80
PATATAS BRAVAS with creamy manchego, jalapeños and crispy fried chorizo	55
SPANJORSKAN'S CARNITAS with longcooked chuck steak, pineapple and lime salsa and chili aioli	85
CRISPY CHICKEN TACO with longbaked chicken, creamy avocado and pickled chili	75
CROQUETAS DE IBERICO croquettes on the world's best ham with aioli and tangy red onion	85
BIKINI DE JAMON Grilled toast on pata negra & serrano and cream cheese	75
MINI HAMBURGUESA With truffle aioli, caramelized onion, tocino and manchego	85