

BOCADILLOS

SERRANO HAM With aged manchego	75
CALAMARI AND AIOLI With fried parsley	75
AVOCADO With summer tomato and goat cheese	75
PULLED BONITO With ancohas dressing and gordal olives	75

CHARCUTERÍA

PATA NEGRA Jamon Iberico de Bellota Gran Reserva - The King of Hams, aged for 36 months, 50 gram	155
JAMONES PLATO Charcuteries with manchego and olives	195

FAMILY STYLE SERVINGS

PAELLA The house speciality and a dish filled with tradition! Addtional time minumun 10 MIN 285
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COMPLEMENTOS

POTATAS BRAVAS Garlic dip & tomato salsa	55
½ AVOCADO	25
TOMATO SALAD	35
FRIED EGG	15
SMALL GREEN SALAD	45
FRIED CHORIZO	35

SPANJORSKAN

BRUNCH

PLATOS

HOUSE QUESADILLA With jalapeño, creamy chorizo and aged Spanish farmers cheese	165
OPEN OMELETTE With serrano ham, truffle mayonnaise and rucicola salad	165
SPANISH BENEDICT On roasted sour dough bread with baked egg, hollandaise, serrano ham and spinach	165
EGG ROYALE On roasted sour dough bread with cold smoked salmon, hollandaise, baked egg and spinach	165
SCRAMBLED EGGS With potatas bravas, grilled chorizo, baked tomato and jalapeño	165
HOUSE HAMBURGER With spicy chili cheese, pickled & crispy onion, fresh cheese, jalapeño and fries	175
CRUSHED AVOCADO SANDWICH With grilled paprika, spinach and hollandaise	175
GRILLED TUNA With blackened pulpo, preserved paprika, anchovy and green salad with chili aioli	245
CHICKEN LEG SKEWER With summer primeur salad, manchego & Spanjorskans' grill dressing	175
CHICKPEA FRITTERS With green leaves, avocado, coriander, pimentos, lime yoghurt and pomegranate	165

DULCE Y SALADO

CHURROS With coffee ice cream, raspberry curd, foamy dark chocolate and caramel crème	95
CREMA CATALANA With blackened orange and hazelnut croquante	80
COCADAS Spanish coconut tops	30
CHOCOLATE TRUFFLE	30

BEBIDAS

SANGRIAS DE LA CASA	140
MASCARÓ GIN Vermouth, lemon, Ledger's tonic	150
ALHAMBRA 1925, 33cl	65
SAN MIGUEL 0,0%	50
SODA	38