

## SPANJORSKAN LUNCH MENU

### DAILY SPECIAL 99

MON	<b>GRILLED TRI TIP OF VEAL</b> with herd roasted potatoes, tomato and almond cream, grilled Spring onions and salad
TUE	<b>BEEF AND OLIVE PATTIES</b> served with a spicey tomato sauce, roasted potatoes, Rocket sallad with cheese from Zamora
WED	<b>PARSLEY AND GARLIC BRUSHED WEST SEA FISH</b> with ceamed Kale, potatoes, spiced white wine sauce and water-cress
THU	<b>GRILLED CHICKEN THIGH</b> with roasted carrots, parsnips, New potatoes, Rocket and Mojo Picon
FRI	<b>PULLED PORK RAGU</b> with marinated courgettes, tomato sauce, aubergines, roasted potatoes and Rocket

### WEEKLY VEGETARIAN SPECIAL

<b>CREAMY BOMBA RICE</b> With manchego, asparagus and marcona almonds	99
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### MAINS

<b>SPANJORSKAN'S TORTILLA</b> Roasted bell pepper crème, green salad and green olives	145
<b>ROTI-GRILLED CHICKEN</b> Served with salt baked beets, grilled scallions, kale and tarragon mayonnaise	225
<b>GRILLED ENTRECÔTE FROM GALICIEN</b> Served with deep fried potato, tomato salad and ramson butter with lemon	315
<b>GRILLED COD</b> Served with asparagus, artichoke, crispy kale and butter sauce	245
<b>CHICKPEA FRITTERS</b> With green salad, pimento de padrones, avocado, grated manchego, gordal olives and baked winter tomato	165
<b>BLACKENED TUNA</b> With green salad, poached egg, gordal olives, artichoke, celery, fennel and crispy cristal bread	225

### TAPAS

<b>PIMIENTOS DE PADRÓN</b> Smoked pepper salt	75
<b>CROQUETAS</b> Chefs choise of the day	75
<b>THINLY SLICED GRILLED TENDERLOIN</b> Ox marrow mayonnaise, pickled onion and potato crisps	95
<b>CREMA QUEMADA</b> Crispy and creamy oven baked foie gras with quince marmalade	95
<b>FRIED SWEET CORN</b> Creamy goat cheese and smoky dip	55
<b>PATATAS BRAVAS</b> With tomato salsa and aioli	65
<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva - cured for 36 months. 50 grams	155
<b>SERRANO</b> From white pigs cured for 20 months	85
<b>CHARCUTERIE PLATE</b> With manchego and olives	195

### LARGE SERVINGS

<b>PAELLA</b> With the best ingredients from both land and ocean! ADDITIONAL TIME MINIMUM 10 MIN 285
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### SWEET & SALT

<b>CREMA CATALANA</b>	45
<b>SPANJORSKAN'S TRUFFLE</b>	45
<b>CREAMY CHOCOLATE</b> Raw blueberry, creamed milk and marcona almonds	95