

## SPANJORSKAN LUNCH MENU

### MAINS

<b>SPANJORSKAN'S QUESEDILLA</b> With jalapeno, creamy chorizo-& cheese, served with salsa fresca and coriander	115
<b>ROTI-GRILLED CHICKEN</b> Served with salt baked beets, grilled scallions, kale and tarragon mayonnaise	225
<b>GRILLED ENTRECÔTE</b> With whipped ramson butter, fried potatoes, grilled lemon and a small seasonal tomato salad	295
<b>GRILLED COD</b> With grilled green asparagus, trout roe, hollandaise sauce, crushed fresh potatoes, fresh herbs and trout roe	245
<b>CHICKPEA FRITTERS</b> With green leaves, avocado, coriander, pimientos, lime yoghurt and pomegranate	165
<b>BLACKENED TUNA</b> With green salad, baked egg, gordal olives and crispy crystal bread	225
<b>HOUSE HAMBURGER</b> With spicy chili cheese, pickled & crispy onion, fresh cheese, jalapeño and fries	175

### DAILY SPECIAL 99

MON	<b>OVER NIGHT BAKED PRIME RIB</b> with blackened cabbage, potatoes, aioli, cress salad and red wine sauce
TUE	<b>VEAL PATTIES</b> with spicy tomatosauce, roasted potatoes, rocket salad, manchego and crispy artichoke
WED	<b>CRISPY WEST SEA FISH</b> with potatoes, tart fennel, apple salad and mayonnaise
THU	<b>GRILLED CHICKEN THIGH FILÉ</b> with roasted root vegetable, tarragon mayonnaise, tart spinach and red wine sauce
FRI	<b>GRILLED PORK LOIN</b> with vegetable-& potato salad and mojo picon

### WEEKLY VEGETARIAN SPECIAL

<b>GRILLED SUMMER GREEN</b> with tart tomatoes, manchego and roasted seeds	99
---	----

## TAPAS

<b>PIMIENTOS DE PADRÓN</b> With pepper salt	80
<b>CROQUETAS</b> Pata negra, serrano, aioli and fried parsley	85
<b>GRILLED TENDERLOIN</b> Thinly sliced with smoked mayonnaise, tart onion and fried potatoes	95
<b>CREMA QUEMADA</b> Baked foie gras with quince marmalade, pistachio, croutons and chervil	95
<b>FRIED WHOLE CORN</b> Goat cheese and smoky herb dip	55
<b>PATATAS BRAVAS</b> With garlic dip and tomato salsa	55
<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva - cured for 36 months. 50 grams	155
<b>SERRANO</b> From spanish 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
--

### SWEET & SALT

<b>CREMA CATALANA</b>	55
<b>SPANJORSKAN'S TRUFFLE</b>	45
<b>CHURROS</b> Rolled in sugar with warm chocolate dip and white coffee ice cream	95