

SPANJORSKAN LUNCH MENU

DAILY SPECIAL 99

MON	PRIME RIB BAKED OVERNIGHT WITH HERBS AND GARLIC With grilled broccoli, boiled potatoes, aioli and herbs
TUE	POACHED WEST SEA FISH With lettuce on fennel and zucchini, boiled potatoes and lemon mayonnaise mojo picon, and crispy cauliflower
WED	GRILLED CHICKEN With roasted carrot, parsnip and potatoes as well as rucicola, sherry gravy and manchego
THU	LOW-TUNE DUROC LOIN RUBBED WITH PIEMENTO With rag on tomato, artichoke, paprika, elephant beans, onion and garlic, crispy corn and roasted potatoes
FRI	GRILLED ROAST BEEF MARINATED WITH HERBS With roasted cream of aubergine, flavored with garlic, spinach and fried potatoes

WEEKLY VEGETARIAN SPECIAL

GRILLED CRISTAL BREAD With spicy cauliflower, cauliflower puree, mojo picón and crispy cauliflower	99
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MAINS

SPANJORSKAN'S TORTILLA Roasted bell pepper crême, green salad and green olives	145
GRILLED SECRETO IBERICO SALAD Avocado, goat cheese, kale, rocket, green bell pepper, pomegranate, celery and chorizo dressing	225
LEMON GRILLED CHICKEN Spicy celery, fried cabbage, chicken gravy, manchego and aioli	225
VARIATION OF JERUSALEM ARTICHOKE Fried sponge, soured silver onion, and salty Spanish almonds	225
SPANJORSKAN'S GRILLED PULPO Spicy white and green beans in tomato sauce, mojo picó with parsley and garlic potatoes	250
BLACKENED TUNA With green salad, poached egg, gordal olives, artichoke, cellery, fennel and crispy cristal bread	225

TAPAS

PIMIENTOS DE PADRÓN Smoked pepper salt	75
CROQUETAS Chefs choice of the day	75
THINLY SLICED GRILLED TENDERLOIN Ox marrow mayonnaise, preserved onion and potato crisps	95
CREMA QUEMADA Crispy and creamy oven baked foie gras with quince marmalade	95
PATA NEGRA Jamon Iberico de Bellota Gran Reserva - cured for 36 months. 50 grams	155
FRIED SWEET CORN Creamy goat cheese and smoky dip	65
PATATAS BRAVAS Smoked pepper salt	55

LARGE SERVINGS

¡ FRIDAY PAELLA !

Every friday we proudly serve our Paella with the best ingredients from both land and ocean!

PREPARED FOR TWO
GUESTS OR MORE

285/person

SWEET & SALT

CREMA CATALANA	45
CHOCOLATE with roasted salty almonds	45
CREAMY CHOCOLATE Raw blueberry, skimmed milk and marcona almonds	95