

# SPANJORSKAN

## LUNCH MENU

### MAIN COURSES

<b>QUESADILLA</b> with jalapeños, chorizo and aged Spanish farmers cheese, served with salsa fresca and coriander	125
<b>WHOLE ROASTED CHICKEN ON THE BONE</b> with ruccola and manchego salad, french fries, red salsa, long-baked onions, gravy and aioli	195
<b>GRILLED RIB EYE</b> with fries, salsa verde and lemon aioli	225
<b>OMELETTE NATURELL</b> served with a small green salad and french fries	145
<b>OMELETTE SERRANO</b> with ruccola, serrano ham and truffle aioli, served with a small green salad and french fries	175
<b>CHICKPEA FRITTERS SALAD</b> with green leaves, avocado, coriander, pimientos, lime yoghurt and pomegranate	175
<b>GRILLED TUNA</b> with blackened pulpo, pickled pepper, anchovy, green salad and chili aioli	199
<b>SPANJORSKAN'S HAMBURGEZA</b> on chuck steak and brisk served with truffle aioli caramelized onions, bacon, manchego and fries	185

### DAILY SPECIALS 119 INCL. COFFEE

MON	<b>SPANISH MEATLOAF</b> filled with sobrasada, sundried tomatoes and basil, served with roasted root vegetables and gazpacho
TUE	<b>GRILLED CHICKEN THIGH FILET</b> with Spanish farmers salad on wax beans, spring onion and bell pepper, croutons and steak gravy on ox tail
WED	<b>CRISPY FISH</b> with herb dashed french fries, tangy onion, green peas, aioli and grated cauliflower
THU	<b>ESCABECHE DE CERDO</b> stew on bell pepper, spicy sausage, pickled onion and salted cucumber served with arroz bomba
FRI	<b>GRILLED BREAST OF VEAL</b> with iberico gravy, bell pepper aioli, marinated spring vegetables and patatas bravas

### WEEKLY VEGETARIAN

### WEEKLY SPECIAL

<b>CRISPY PUFF PASTRY</b> filled with goat cheese, eggplant, spring mushroom and chick-peas served with salsa romesco, green salad and tangy chili	119	<b>CRISPY TUNA</b> served with grated root vegetables, deep fried onion, lime aioli and sesame dressing	165
---	-----	--	-----

## TAPAS

<b>PIMIENTOS DE PADRÓN</b> with lightly smoked pepper salt	55
<b>CROQUETAS DE IBERICO</b> croquettes on world's best ham served with aioli and tangy onion	85
<b>BOQUERONES</b> on grilled leaven bread with citronette, chili and parsley	65
<b>GRILLED GAMBAS</b> on a skewer with chimichurri and aioli	110
<b>CALAMARES FRITTI</b> with lemon, parsley and black aioli	75
<b>PATATAS BRAVAS</b> with garlic dip and tomato salsa	55

### CHARCUTERIES

<b>PATA NEGRA</b> Grand reserva 50g.	115
<b>SERRANO</b> Jamon de Trevelez	75
<b>PLATTER</b> with olives and manchego	195

### FATSERVERING

#### PAELLA

with the best produce from both land and ocean!  
ADDITIONAL PREPERATION TIME APPROX. 10 MIN  
199

### SWEET & SALTY

<b>CHURROS</b> with coffee ice cream, raspberry curd, chocolate and caramel crème	95
<b>CREMA CATALANA</b>	60
<b>COCADAS</b> Spanish macaroon	30
<b>CHOCOLATE TRUFFLE</b>	30