

SPANJORSKAN LUNCH MENU

MAIN COURSES

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

DAILY SPECIALS 119 INCL. COFFEE

MON	TORTILLA DE POLLO - OPEN CHICKEN TORTILLA served with avocado cream, tangy cucumber, green salad and spanjorskan's barbeque sauce
TUE	ALBONDIGAS DE TERNERA - SPANISH MEATBALLS served with fried potato, green salsa, grated sheep cheese and croutons
WED	PARGO ROJO - BLACKENED RED SNAPPER with grated tomato vinaigrette, deep fried caper, grilled bell pepper and dried olives
THU	CERDITO A LA PLANCHA - ROTISSERIE GRILLED PIGLET SIDE with rooted parsley puree, crispy green beans, marinated kale and steak gravy
FRI	CARNICEROS A LA PARRILLA - GRILLED BUTCHER STEAK with café de madrid butter, crispy potato, deep-fried broccoli and red wine gravy

WEEKLY VEGETARIAN

WEEKLY SPECIAL

VERDURAS ASADAS - GRILLED PICKLED GREEN ASPARAGUS and bell pepper served with bomba, queso manchego, confit white asparagus and deep fried cabbage	119	PECHUGA DE PATO FRITO - CRISPY FRIED DUCK BREAST with crispy fois gras, fig gravy, sweet potatoes and orange crumble	165
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TAPAS

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

CHARCUTERIES

PATA NEGRA Grand reserva 50g.	115
SERRANO Jamon de Trevelez	75
PLATTER 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

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