

SPANJORSKAN

LUNCH MENU

MAIN COURSES

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| QUESADILLA with jalapeños, chorizo and aged Spanish farmers cheese, served with salsa fresca and coriander | 125 |
| WHOLE ROASTED CHICKEN ON THE BONE with rucola and manchego salad fries, red salsa, long-baked onions, gravy and aioli | 195 |
| GRILLED RIB EYE with fries, salsa verde and lemon aioli | 225 |
| FARMER'S OMELETTE NATURELL served with a small green salad and french fries | 145 |
| FARMER'S OMELETTE SERRANO with rucola, serrano ham and truffle aioli, served with a small green salad and french fries | 175 |
| CHICKPEA FRITTERS SALAD with green leaves, 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

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| MON | KNAPERSTEKT DUCK BREAST with pumpkin purée, fig gravy, fried savoy cabbage and orange crumbs |
| TUE | VEAL BEEF with hidden foie gras, roasted carrot, tangy onion, green peas and creamy point cabbage |
| WED | BOCATA DE ATÚN Blackened tuna with avocado, jalapeño aioli, tangy red onions and green salad, served on grilled farmers bread |
| THU | CRISPY PORK "EMPANIZADO" with deep fried potatoes, choron cream, yellow beans and tangy tomato |
| FRI | GRILLED BUTCHER STEAK with spiced butter on jalapenos, papas fritas, romanesco and sherry gravy |

WEEKLY VEGETARIAN

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| SALT BAKED BEETS with gratinated goat cheese, walnuts, grated apple, tangy celeriac and green salad | 119 |
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WEEKLY SPECIAL

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| MCPATO MOLETTE grilled brioche bread filled with confited duck leg, creamy manchego and butter fried chantarelles served with patatas bravas ala Lolita | 165 |
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TAPAS

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| PIMIENTOS DE PADRÓN with lightly smoked pepper salt | 55 |
| DUCK THIGH CROQUETTES with aioli and crispy parsley | 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

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| PATA NEGRA Grand reserva 50g. | 115 |
| SERRANO | 90 |
| PLATTER mixed charcuteries | 195 |

FATSERVERING

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

SWEET & SALTY

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