

SPANJORSKAN LUNCH MENU

MAIN COURSES

QUESADILLA with jalapeños, chorizo and aged Spanish farmers cheese, served with salsa fresca and coriander	125
CHICKEN THIGH SKEWER with salad of late summer primeurs, manchego and Spanjorskan's bbq dressing	175
GRILLED RIB EYE with patatas bravas, mojo picon, sun dried tomato and salsa verde	255
SPANISH FARMER'S OMELETTE with ruccola, 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	165
GRILLED TUNA with blackened pulpo, pickled pepper, anchovy and a salad with chili aioli	245
SPANJORSKAN'S HAMBURGER with spicy chili cheese, pickled & crispy onion, cream cheese, jalapeños and french fries	175

DAILY SPECIALS 119 INCL. COFFEE

MON	GRILLED CHICKEN THIGH FILLET with Spanish farmer's salad and broken red wine sauce
TUE	ROTISSERIE BAKED PORK BELLY with late summer greens, broken manchego, pickled onion and aioli
WED	BUTTER SEARED VEAL PATTIES with tomato & olive sauce, crushed potato, pepper, croutons and sheep's cheese
THU	CRISPY WHITEFISH with herby french fries, chili aioli and tart fennel
FRI	HERB GRILLED FLAP STEAK with blackened root vegetables, shallots emulsion and spicy salad

WEEKLY VEGETARIAN

HAMBURGER of deep fried goat cheese, avocado crème, tart onion, crispy salad and papas fritas	119
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TAPAS

PIMIENTOS DE PADRÓN with lightly smoked pepper salt	70
PATA NEGRA & SERRANO CROQUETTES with aioli and deep fried 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	95
PATATAS BRAVAS with garlic dip and tomato salsa	55
CHARCUTERIES	
PATA NEGRA Jamon Iberico de Bellota Gran Reserva - aged for 36 months. 50g	155
PLATTER with manchego and olives	185

FATSERVERING

PAELLA With the best produce from both land and ocean! ADDITIONAL PREPERATION TIME APPROX. 10 MIN 285

SWEET & SALTY

CHURROS with coffee ice cream, raspberry curd, frothy dark chocolate and caramel crème	95
CREMA CATALANA with blackened orange and hazelnut croquante	80
COCADAS Spanish macaroon	30
CHOCOLATE TRUFFLE	30