

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 rucola 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 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

MON	ALBONDIGAS DE IBERICO – SPANISH MEATBALLS filled with almonds served with tomato sauce, padrones, creamy saffron rice and spring onion
TUE	SPANJORSKAN'S FISH- AND SEAFOOD STEW with saffron creme, fennel, bell pepper and croutons
WED	PORK SCHNITZEL EMPANISADO served with spiced butter on anchovy and caper, deep fried potatoes, pickled cucumber and french fries
THU	OPEN CHICKEN TORTILLA served with avocado creme, pickled cucumber, green salad and Spanjorskan's barbeque sauce
FRI	GRILLED VEAL PICANHA with marinated cocktail tomatoes, jalapeño oil, lemon aioli and patatas bravas

WEEKLY VEGETARIAN

WEEKLY SPECIAL

EMPANADAS filled with artichoke, zucchini and mushroom served with green salad, pickled pimiento, herb vinaigrette and grilled onion	119	GRILLED VEAL ENTRECÔTE with truffle aioli, thyme baked onions, tart tomato and papas fritas	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