

## SPANJORSKAN LUNCH MENU

### MAIN COURSES

<b>QUESADILLA</b> with jalapeños, chorizo and aged Spanish farmers cheese, served with salsa fresca and coriander	125
<b>CHICKEN THIGH SKEWER</b> with salad of late summer primeurs, manchego and Spanjorskan's bbq dressing	175
<b>GRILLED RIB EYE</b> with fries, salsa verde and lemon aioli	225
<b>SPANISH FARMER'S OMELETTE</b> with ruccola, serrano ham and truffler aioli, served with a small green salad and french fries	175
<b>CHICKPEA FRITTERS SALAD</b> with green leafs, 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 HAMBURGESA</b> with spicy cheese, pickled & crispy onion, cream cheese, jalapeños and fries	185

### DAILY SPECIALS 119 INCL. COFFEE

MON	<b>STRIPED VEAL PATTIES</b> filled with feta cheese served with tomato & olive sauce crushed potatoes and croutons
TUE	<b>ROTISSERIE BAKED SUCKLING PIG SIDE</b> served with potato purée on spanish spiced cheese gravy and creamy broadbeans
WED	<b>BAKED CHICKEN</b> served with creamy corn, tomato Sauce small sherry fried mushrooms and grilled peppers
THU	<b>SPANJORSKAN'S FISHTACO</b> served with avocado cream, pickled onions pico de gallo, aioli and fries
FRI	<b>HERB AND LEMON GRILLED TOP BLADE STEAK</b> with baked tomato, papas gratinado and red wine gravy

### WEEKLY VEGETARIAN

<b>EMPANADAS</b> filled with mushrooms, artichoke and eggplant with grilled baby gem salad and coriander dressing	119
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### WEEKLY SPECIAL

<b>CREAMY RICE A LA KATALAN</b> with butter fried chanterelles, manchego, chimichurri and grilled red prawns	165
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## TAPAS

<b>PIMIENTOS DE PADRÓN</b> with lightly smoked pepper salt	70
<b>PATA NEGRA &amp; SERRANO CROQUETTES</b> with aioli and deep fried parsley	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	95
<b>PATATAS BRAVAS</b> with garlic dip and tomato salsa	55

### CHARCUTERIES

<b>PATA NEGRA</b> Grand reserva 50g.	155
<b>SERRANO</b>	90
<b>PLATTER</b> mixed charcuteries	185

## FATSERVERING

<b>PAELLA</b> with the best produce from both land and ocean! ADDITIONAL PREPERATION TIME APPROX. 10 MIN 199
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## SWEET & SALTY

<b>CHURROS</b> with coffee ice cream, raspberry curd, frothy dark chocolate and caramel crème	95
<b>CREMA CATALANA</b>	65
<b>COCADAS</b> Spanish macaroon	30
<b>CHOCOLATE TRUFFLE</b>	30