

## SPANJORSKAN LUNCH MENU

### MAIN COURSES

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| <b>QUESADILLA</b><br>with jalapeños, chorizo and aged Spanish farmers cheese,<br>served with salsa fresca and coriander              | 125 |
| <b>CHICKEN THIGH SKEWER</b><br>with salad of late summer primeurs, manchego and<br>Spanjorskan's bbq dressing                        | 175 |
| <b>GRILLED RIB EYE</b><br>with fries, salsa verde and lemon aioli  | 225 |
| <b>SPANISH FARMER'S OMELETTE</b><br>with ruccola, serrano ham and truffle aioli, served with a<br>small green salad and french fries | 175 |
| <b>CHICKPEA FRITTERS SALAD</b><br>with green leafs, avocado, coriander, pimientos, lime yoghurt<br>and pomegranate                   | 175 |
| <b>GRILLED TUNA</b><br>with blackened pulpo, pickled pepper, anchovy, green salad<br>and chili aioli                                 | 199 |
| <b>SPANJORSKAN'S HAMBURGESA</b><br>with spicy cheese, pickled & crispy onion, cream cheese,<br>jalapeños and fries                   | 185 |

### DAILY SPECIALS 119 INCL. COFFEE

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| MON | <b>SPANJORSKAN'S FISH CASSEROLE</b><br>served with saffron cream, fennel<br>grilled peppers and herb croutons                          |
| TUE | <b>ROTISSERIE BAKED AUTUMN CHICKEN</b><br>served with honey and rosemary, crispy sage, corn salsa,<br>cumin aioli and grilled zucchini |
| WED | <b>CRUNCHY PORK "EMPANIZADO"</b><br>with pot fried potatoes, choron creme and pickled onions   |
| THU | <b>TORILLA DE TERNERA Y PAPRIKA</b><br>grilled red peppers stuffed with veal mince,<br>served with tomato sauce with pimientos         |
| FRI | <b>VEAL TRI-TIP</b><br>served with pata negra crumbs,<br>pepper foam, gravy and papas fritas   |

### WEEKLY VEGETARIAN

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| <b>BEETROOT FRITTERS<br/>WITH ALMOND CREAM</b><br>with grilled salad,<br>buttery mushroom<br>and crispy onion | 119 |
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### WEEKLY SPECIAL

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| <b>ANDALUCIA<br/>DELICIAS DEL MAR</b><br>Seafood turn in rich<br>tomato sauce,<br>pasta cocida, crispy<br>parsley and semi-dried<br>cocktail tomatoes | 165 |
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## TAPAS

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| <b>PIMIENTOS DE PADRÓN</b><br>with lightly smoked pepper<br>salt                      | 70  |
| <b>DUCK THIGH<br/>CROQUETTES</b><br>with aioli and<br>crispy parsley                  | 90  |
| <b>BOQUERONES</b><br>on grilled leaven bread<br>with citronette, chili and<br>parsley | 65  |
| <b>GRILLED GAMBAS</b><br>on a skewer with<br>chimichurri and aioli                    | 110 |
| <b>CALAMARES FRITTI</b><br>with lemon, parsley and<br>black aioli                     | 95  |
| <b>PATATAS BRAVAS</b><br>with garlic dip and<br>tomato salsa                          | 55  |

### CHARCUTERIES

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

## FATSERVERING

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

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