

## 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 truffe 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>LAMB STEAKS</b> with rich tomato sauce sheep cheese, olives and pomegranate
TUE	<b>ROTISSERIE BAKED AUTUMN CHICKEN</b> with honey and rosemary, brandy cream, pickled chanterelles, corn salsa and grilled salad
WED	<b>CHARRED COD</b> with caramelized onions, Jerusalem artichoke cream pickled pumpkin, lemon and fermented chili aioli
THU	<b>CRISPY PORK "EMPANIZADO"</b> with pot-fried potato chorone cream, green peas and pickled onion
FRI	<b>GRILLED BUTCHER STEAK</b> with spice butter made with jalapeño, papas fritas, fried romanesco and sherry gravy

### WEEKLY VEGETARIAN

<b>TEMPURA ON GREEN ASPARAGUS</b> escalivada, "couscous" on cauliflower and salsa romesco	119
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### WEEKLY SPECIAL

<b>CATALAN FISH'N'CHIPS</b> with crispy squid, piparras, salsa verde, seafood aioli and mint	165
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## TAPAS

<b>PIMIENTOS DE PADRÓN</b> with lightly smoked pepper salt	70
<b>DUCK THIGH CROQUETTES</b> with aioli and crispy parsley	90
<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>	60
<b>COCADAS</b> Spanish macaroon	30
<b>CHOCOLATE TRUFFLE</b>	30