

## SPANJORSKAN LUNCH MENU

### MAIN COURSES

<b>QUESADILLA</b> with jalapeños, chorizo and aged Spanish farmers cheese, served with salsa fresca and coriander	125
<b>WHOLE ROASTED CHICKEN ON THE BONE</b> with ruccola and manchego salad, french fries, red salsa, long-baked onions, gravy and aioli	195
<b>GRILLED RIB EYE</b> with fries, salsa verde and lemon aioli	225
<b>FARMER'S OMELETTE NATURELL</b> served with a small green salad and french fries	145
<b>FARMER'S OMELETTE SERRANO</b> with ruccola, serrano ham and truffle aioli, served with a small green salad and french fries	175
<b>CHICKPEA FRITTERS SALAD</b> with green leaves, 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 HAMBURGEZA</b> on chuck steak and brisk served with truffle aioli caramelized onions, bacon, manchego and fries	185

### DAILY SPECIALS 119 INCL. COFFEE

MON	<b>VEAL PATTIES</b> with hidden foie gras, roasted carrot, croutons, green peas and creamy point cabbage
TUE	<b>TOMATO BRAISED KNUCKLE OF PORK</b> served with roasted sweet potato, crispy bacon crumbs, baked onion and rocket salad
WED	<b>COD</b> steamed in albariño wine, served with creamy paella rice, grated manchego and tart pumpkin
THU	<b>OPEN CHICKEN TORTILLA</b> served with avocado cream, tangy cucumber, green salad and Spanjorskan's barbecue sauce
FRI	<b>GRILLED BUTCHER STEAK</b> with Cafe de Madrid butter, crispy sweet potato, deep fried broccoli and steak gravy

### WEEKLY VEGETARIAN

### WEEKLY SPECIAL

<b>BURGER WITH DEEP FRIED GOAT CHEESE</b> served with tangy red onion, avocado, Catalan almond salsa, beetroot crisp and sweet potato fries	119	<b>CRISPY CHICKEN BAGEL</b> with avocado, fermented kale, chili aioli, orange glaze and tangy onion, served with Spanish coleslaw	165
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## TAPAS

<b>PIMIENTOS DE PADRÓN</b> with lightly smoked pepper salt	55
<b>DUCK THIGH CROQUETTES</b> with aioli and crispy 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	75
<b>PATATAS BRAVAS</b> with garlic dip and tomato salsa	55

### CHARCUTERIES

<b>PATA NEGRA</b> Grand reserva 50g.	115
<b>SERRANO</b>	90
<b>PLATTER</b> mixed charcuteries	195

## FATSERVERING

**PAELLA**  
with the best produce from both land and ocean!  
ADDITIONAL PREPERATION  
TIME APPROX. 10 MIN  
199

## 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