

## SPANJORSKAN LUNCH MENU

### DAILY SPECIAL 99

MON	<b>HERB BAKED PRIME RIB</b> With roasted potatoes, marinated zucchini, rucola and a tomato gravy
TUE	<b>POACHED WHITEFISH</b> With mussel velouté, chorizo crisp, roasted fennel and potatoes
WED	<b>GRILLED VEAL ROAST</b> With roasted root vegetables, chorizo mayonnaise, spinach and gravy
THU	<b>LAMM BAKED WITH HERBS</b> With tomato, elephant beans, paprika, garlic, artichoke, boiled potato and aioli
FRI	<b>GRILLED RIBS OF DUROC</b> With fried potatoes, kale, spinach, paprika mayonnaise and gravy

### WEEKLY VEGETARIAN SPECIAL

<b>CRISPY AND CREAMY CORN</b> With chickpeas, manchego, jalapeños, crispy kale, almonds, broccoli and croutons	99
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### MAINS

<b>SPANJORSKAN'S TORTILLA</b> Roasted bell pepper crème, green salad and green olives	145
<b>GRILLED SECRETO IBERICO SALAD</b> Avocado, goats cheese, kale, rocket, green bell pepper, pomegranate, celery and chorizo dressing	195
<b>LEMON GRILLED CHICKEN</b> Spicy celery, fried cabbage, chicken gravy, manchego and aioli	225
<b>VARIATION OF JERUSALEM ARTICHOKE</b> Fried sponge, soured silver onion, and salty Spanish almonds	225
<b>SPANJORSKAN'S GRILLED PULPO</b> Spicy white and green beans in tomato sauce, mojo picó with parsley and garlic potatoes	210
<b>BLACKENED TUNA</b> With green salad, poached egg, gordal olives and crispy cristal bread	225

### TAPAS

<b>PIMIENTOS DE PADRÓN</b> Smoked pepper salt	65
<b>CROQUETAS</b> Chefs choice of the day	75
<b>THINLY SLICED GRILLED TENDERLOIN</b> Ox marrow mayonnaise, preserved onion and potato crisps	95
<b>CREMA QUEMADA</b> Crispy and creamy oven baked foie gras with quince marmalade	95
<b>BOCADILLO DE JAMON</b> Home made bread with manchego and Serrano Salamanca Gran Reserva - cured for 20 months	85
<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva - cured for 36 months. 50 grams	155

### LARGE SERVINGS

#### ¡ FRIDAY PAELLA !

Every friday we proudly serve our Paella with the best ingredients from both land and ocean!

PREPARED FOR TWO  
GUESTS OR MORE

285/person

### SWEET & SALT

<b>CREMA CATALANA</b>	45
<b>CHOCOLATE</b> with roasted salty almonds	45
<b>CREAMY CHOCOLATE</b> Raw blueberry, skimmed milk and marcona almonds	95