

MENU

SPANJORSKAN

BRUNCH

TAPAS

CARNITAS on pulled beef, salsa fresca and pickled avocado	95
CROQUETAS DE IBERICO on the best ham in the world, pata negra with pickled onion and aioli	85
CODORNIZ FRITO CRISPY QUAILS deep-fried quail thighs in hot orange glaze and sherry served with aioli	65
CALAMARES FRITTI with lemon, aioli and deep fried parsley	95
PULPO COCIDOS octopus grilled over open fire, served with a crumble on Valencia almonds, bonito flakes and lemon aioli	55
BOQUERONES with grilled sourdough bread, lemon vinaigrette, parsley and chili	65
GRILLED GAMBAS SKEWER with chimi churri, lemon and aioli	110
PATATA BRAVAS with truffle, Spanjorskan's tomato salsa and manchego	55
DEEP FRIED CORN with smoked goat cheese and truffle	50
PIMENTO DE PADRONES "RUSSIAN ROULETTE" with smoked bell pepper salt	70

TACOS

CRISPY DEEP FRIED TACOS	
AVOCADO TACO Sesam breaded avocado with salsa fresca and jalapeño aioli	75
FOIE GRAS TACO with fig marmalade, roasted hazelnuts and cress	75
STEAK TARTARE TACO steak tartare on beef topside with chili, deep fried onion and tangy avocado	75
CRISPY SALAD TACOS	
PORK TACO over night baked pork flitch with tangy red onion, fermented kale and barbeque glaze	75
GAMBAS TACO grilled gambas with salsa, coriander, crispy onion and pimento de la vera	75
TUNA TACO grilled tuna with mojo rojo, tangy chili, deep fried onion and avocado	75

SPANJORSKAN'S PAELLA

The pride of the house, a course filled with tradition. There are as many different takes as there are grains in Spain

We always cook our paella on bomba rice, and the rice then gets to get ready in the best liquid extract; seafood, oxtail, chicken or forest mushroom.
The topping you select below

PAELLA ON AUTUMN MUSHROOMS & ESCARGO Creamy riced that have been cooked with mushroom extract, grated truffles, King bolete, autumn chantarelle, forest mushroom & grated queso manchego	195
PAELLA ON THE TREATS OF THE OCEAN Clams in all different forms, tuna, octopus, gambas and crispy tomatoes, green peas and autumn onions, served with lemon infused aioli	249

CHARCUTERÍA

PATA NEGRA Jamon Iberico de Bellota Gran Reserva - preserved for 36 months	25g/65	50g/115
SERRANO Jamon de Trevelez IGP Gran Reserva, 23 months		75
CABECERO Montaraz Cabecero Iberico Bellota Unico air-dried		95
MORCILLA Covap Morcilla Iberica blood sausage		55
CHORIZO Chorizo iberico bellota		55
ASSORTED CHARCUTERIES with olives and manchego		195

CHEESE

QUESO AZUL Valdeon 31%, blue cheese made of cow and goat milk	60
MADURAT Fromatges Bauma pasteurized goat cheese, rolled in ash	65
MANCHEGO Marantona viejo D.O.P goat cheese, preserved for 18 months	45
ASSORTED CHEESE with all of the different cheeses, served with membrillo marmelade and crispy bread	150

MENU

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BRUNCH

CLASSIC BRUNCH

ENTRECÔTE with lemon aioli, salsa verde, sherry gravy and french fries	199
BIKINI on patanegra and manchego	110
CLUB SANDWICH with lobster, shrimps, avocado, red onion, green salad and french fries	155
PAN CON TOMATE toast with tomato and olives	45
GARLIC BREAD with parsley and lemon	35
GASPACHO on Spanish winter tomatoes, sherry, olive oil and garlic, served with toast and avocado	95
FALLAFEL with grilled vwheat tortilla, pomegranate seeds, cashew dressing, mint, avocado and coriander	165
HAMBURGEZA on chuck steak rib and brisket with truffle aioli, caramelised onion, bacon, manchega and french fries	185
WHOLE ROASTED CHICKEN with rocket salad and manchego, french fries, red salsa, slow baked onions, gravy and aioli	195

EGG DISHES

BENEDICTINE on serrano, spinach, cream baked egg and hollandaise sauce	165
FLORENTINE on avocado, spinach, cream baked egg, bell peper and hollandaise sauce	155
ROYALE on grilled tuna, spinach, cream baked egg and bleak roe hollandaise sauce	175
OMELETTE NATURAL with manchego, green salad and french fries	145
OMELETTE SERRANO with manchego, trufffe, rocket salad, serverad with green salad and french fries	175

SCRAMBLED EGG

SPANJORSKAN'S SCRAMBLE EGGS ARE ALWAYS SERVED WITH TOAST

NATURAL	50
AVOCADO	65
TRUFFLE	70

CATALAN FARMERS BRUNCH

Grilled chorizo, crispy iberico side, sunny side egg, dried tomato, Spanish bean ragu, deep fried potato, salsa verde and grilled avocado

165

TORTILLA

CREAMY EGG, POTATO AND ONION

BEFORE EVERY BRUNCH WE COOK A TORTILLA, WE ALWAYS AIM TO MAKE IT A BIT BETTER THAN THE LAST ONE. WE CREATE TWELVE BEAUTIFUL PORTIONS

- FIRST IN, FIRST SERVED

45

OYSTERS

NATURAL OR WITH SPANJORSKAN'S TOPPING
3 / 70 KR
6 / 135 KR
9 / 200 KR

SWEETS

CHURROS

with coffee ice cream, dulce de leche and chocolate

95

WAFFLE

with preserved berries, roasted white chocolate and vanilla ice cream

70

COCADAS

Spanish coconut balls

30

SMALL CHOCOLATE

30

ONE SCOOP OF ICE CREAM

coffee ice cream, vanilla ice cream, passion fruit sorbet

30