

## MENU

# PANJORSKAN

## BRUNCH

### PICK ME UP DRINKS

WITH 3CL ALCOHOL

<b>MASCARO BIANCO</b> Mascaro Gin, Sweet Vermouth, ½ fresh-pressed lemon and Fever tree tonic water	95
<b>HERBY XORIGUER</b> Xoriguer Gin, Timjan, dried grapefruit, ½ fresh-pressed grapefruit and Schweppes Premium Tonic & touch of lime	125
<b>MACARONESIAN CANELA</b> Macaronesian Gin, ½ fresh-pressed orange, cinnamon, Tomas Henry tonic water	95
<b>NORDES FIZZ</b> Nordes Atlantic Gin, lemon juice, sugar syrup, egg white, soda	129
<b>SIDERIT COLLINS</b> Siderit Gin, lemon juice, sugar syrup, soda	125
<b>SPANISH 75</b> Gin Mare, ½ fresh-pressed lemon, sugar syrup, Cava	110
<b>SOUR MOM</b> MOM Gin, lemon juice, sugar syrup, Angostura Bitter, egg white	110

### PICK ME UP DRINKS

NON ALCOHOLIC

<b>RHUBARB LEMONADE</b> Lemon, rhubarb purée, sugar and soda water	59
<b>GINGER LEMONADE</b> Lemon, tea, ginger, sugar and soda water	59
<b>FREIXENET 0,0%</b> Sparkling Cava	59
<b>SAN MIGUEL 0,0%</b>	49
<b>SODA</b>	38
<b>VICHY CATALANA</b>	45
<b>FRESH SPARKLING WATER</b> Spanjorskan's own sparkling water, 1 liter	45

### TAPAS

<b>CARNITAS</b> on pulled beef, salsa fresca and pickled avocado	95
<b>CROQUETS ON DUCK THIGHS</b> with crispy parsley and aioli	85
<b>CRISPY QUAILS</b> served with sherry glaze and fried onion cream	65
<b>CALAMARES FRITTI</b> with lemon, aioli and deep fried parsley	95
<b>DEEP FRIED PULPO</b> with creamy corn, blackened leek and Spanish pepper	55
<b>BOQUERONES</b> with grilled sourdough bread, lemon vinaigrette, parsley and chili	65
<b>GRILLED GAMBAS SKEWER</b> with chimi churri, lemon and aioli	110
<b>PATATA BRAVAS</b> with truffle, Spanjorskan's tomato salsa and manchego	55
<b>DEEP FRIED CORN</b> with smoked goat cheese and truffle	50
<b>PIMENTO DE PADRONES "RUSSIAN ROULETTE"</b> with smoked bell peper salt	70

### TACOS

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

### 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

### CHARCUTERÍA

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

### CHEESE

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

## MENU

# SPANJORSKAN

## BRUNCH

### CLASSIC BRUNCH

<b>ENTRECÔTE</b> with lemon aioli, salsa verde, sherry gravy and french fries	199
<b>BIKINI</b> on patanegra and manchego	110
<b>CLUB SANDWICH</b> with lobster, shrimps, avocado, red onion, green salad and french fries	155
<b>PAN CON TOMATE</b> toast with tomato and olives	45
<b>GARLIC BREAD</b> with parsley and lemon	35
<b>BARCELONA HIPSTER SALAD ORGANIC</b> buttermilk kale salad with lentil, gratinated goat cheese, pickled yellow beet and pumpkin seeds	155
<b>GASPACHO</b> on Spanish winter tomatoes, sherry, olive oil and garlic, served with toast and avocado	95
<b>TARTARE ON RED DEER</b> with smoked almonds, variations on artichoke, grated marrow and french fries	155
<b>FALLAFEL</b> with grilled vwheat tortilla, pomegranate seeds, cashew dressing, mint, avocado and coriander	165
<b>HAMBURGEZA</b> on chuck steak rib and brisket with truffe aioli, caramelised onion, bacon, manchega and french fries	185
<b>HAMBURGEZA VEGETARIAN</b> on deep fried goat cheese, avocado, tangy red onion, maracona almonds, beetroot chips and french fries	155
<b>WHOLE ROASTED CHICKEN</b> with rocket salad and manchego, french fries, red salsa, slow baked onions, gravy and aioli	195

### 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

### EGG DISHES

<b>HUEVOS RANCHEROS</b> sunny side egg, tomato salsa, deep fried potatoes, cheese cream, jalapenos and red onion	145
<b>BENEDICTINE</b> on serrano, spinach, cream baked egg and hollandaise sauce	165
<b>FLORENTINE</b> on avocado, spinach, cream baked egg, bell peper and hollandaise sauce	155
<b>ROYALE</b> on grilled tuna, spinach, cream baked egg and bleak roe hollandaise sauce	175
<b>OMELETTE NATURAL</b> with manchego, green salad and french fries	145
<b>OMELETTE SERRANO</b> with manchego, truffe, rocket salad, serverad with green salad and french fries	175

### SCRAMBLED EGG

SPANJORSKAN'S SCRAMBLE EGGS ARE ALWAYS SERVED WITH TOAST

<b>NATURAL</b>	50
<b>AVOCADO</b>	65
<b>TRUFFLE</b>	70

### 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 forrest mushroom. The topping you select below

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

### FLAVOURED OYSTERS

<b>FINE DE CLAIRE NO 3</b> Red onion, sherry and olive oil	30/ST OR 135/ALL 6
Fermented and tangy chili	
Transparent gazpacho	
Deep fried with red mojo	
Chimi churri and aioli	
Lemon and aqua caliente	

### SWEETS

**CHURROS**  
with coffee ice cream, dulce de leche and chocolate 95

**WAFFLE**  
with preserved berries, rosted white chocolate and vanilla ice cream 70

**CREMA CATALANA**  
baked in crispy pie shell with taste of orange, vanilla and lemon 70

**CREPE CANNELLONI**  
with chocolate, butter fried banana, maraschino cherries and cream 75

**COCADAS**  
Spanish coconut balls 30

**SMALL CHOCOLATE**  
30

**ONE SCOOP OF ICE CREAM**  
coffee ice cream, vanilla ice cream, passion fruit sorbet 30