

MENU

PANJORSKAN

BRUNCH

PICK ME UP DRINKS

WITH 3CL ALCOHOL

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

PICK ME UP DRINKS

NON ALCOHOLIC

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

TAPAS

CARNITAS on pulled pork, salsa fresca, chili aioli and pickled avocado	95
CROQUETS ON DUCK THIGHS with crispy parsley and aioli	85
HOT CHICKEN WINGS in chili glaze with deep fried parsley	75
CALAMARES FRITTI with lemon, aioli and deep fried parsley	95
CRISPY PULPO with creamy corn, orange glaze, blackened leek and Spanish pepper	85
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 AND HERB MARINATED CORN with creamy goat cheese and spiced butter	65
PIMENTO DE PADRONES with smoked bell peper 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 deep fried gambas with lime, coriander and pimento de la vera	75
TUNA TACO 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

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
LOMO Lomo iberico cebo		65
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

PANJORSKAN

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
BARCELONA HIPSTER SALAD ORGANIC buttermilk kale salad with lentil, gratinated goat cheese, pickled yellow beet and pumpkin seeds	155
GASPACHO on Spanish winter tomatoes, sherry, olive oil and garlic, served with toast and avocado	95
TARTARE ON RED DEER with smoked almonds, variations on artichoke, grated marrow and french fries	155
FALLAFEL with grilled vwheat tortilla, pomegranate seeds, cashew dressing, mint, avocado and coriander	165
HAMBURGEZA on chuck steak rib and brisket with truffe aioli, caramelised onion, bacon, manchega and french fries	185
HAMBURGEZA VEGETARIAN on deep fried goat cheese, avocado, tangy red onion, maracona almonds, beetroot chips and french fries	155
WHOLE ROASTED CHICKEN 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

HUEVOS RANCHEROS sunny side egg, tomato salsa, deep fried potatoes, cheese cream, jalapenos and red onion	145
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 cold smoked 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, truffle, 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

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

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

FLAVOURED OYSTERS

FINE DE CLAIRE NO 3 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, roasted 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