

MENU



TAPAS

VEGETARIANO

CRISPY AVOCADO TACO with smokey Spanish pepper aioli, sesam and coriander	75
PATATAS BRAVAS with truffle, house tomato salsa and manchego	55
PAN CON TOMATE On crispy bread with grated raf-tomato	35
DEEP FRIED CORN with smoked goat cheese	50
PIMIENTOS DE PADRÓN "RUSSIAN ROULETTE" with smoked bell pepper salt	55
CRISPY CELERY with seaweed caviar, hazelnuts, raw planed apple and smoked beets	60
CREAMY MUSHROOM TOAST on butterfried bread with bleak roe and manchego	95
TEMPURA DE BROCCOLINI Crispy mini broccoli served with salsa romesco	55
EMPANADAS filled with eggplant, artichoke and mushroom, served with a creamy herb vinaigrette	65

PESCADO Y MARISCOS

CALAMARES FRITTI with lemon parsley and black aioli	75
CHARRED TUNA with sherry fried onion, gordal olives and peppers	60
DEEP FRIED SOFTSHELL CRAB with soft tortilla, creamed corn, jalapeños and pickled silver onion	85
FRIED PULPO served with corn, tart pimiento, blackened leek and crispy corn	55
CHARRED SCALLOPS served with dried chistorra, sliced jalapeño and grated tomato vinaigrette	65
BOQUERONES on grilled sourdough bread with lemon vinaigrette, chili and parsley	65
GRILLED GAMBAS SKEWER with chimichurri and aioli	110

CARNE

CROWN DEER TARTAR with variation of artichoke, smoked marrow and almonds	65
SPANJORSKAN'S CARNITAS with pulled beef, salsa, pickled avocado and red pepper	95
SPICY STEAK TARTARE TACO with coriander, pickled chili and avocado	75
DUCK LEG CROQUETTES with aioli and crispy parsley	85
BIKINI DE JAMON Grilled toast on pata negra & serrano and cream cheese	70
MINI HAMBURGUESA With truffle aioli, caramelized onion, tocino and manchego	75
MC PATO slider with spicy duck rillete, grated mushroom & truffle with duck livermousse	75
CRISPY QUAIL THIGHS served with sherry glaze and cream to fried onion	65

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 cheese, served with membrillo marmelade and crispy bread		150

CANNED

GUINDILLAS DE IBARRA Tangy chili peppers, perfect together with a beer or a sherry		50
BANDERILLAS skewer of sour sweet cucumber, olives, pickled onions and pepperoncini	10/piece	55/can
MEJILLONES EN ESCABECH Smoked blue mussels - served with goat cheese and chorizo crumbles		85
SARDINAS ANTIGUA Sardines in olive oil served with grilled bread, onion and manchego		95
BONITO DEL NORTE Marinated tuna with deep fried caper, parsley, lemon and aioli		85

CAVIAR

CAVIAR SIBERIAN RESERVE	10 gr	30 gr
Natural with aqua caliente	110	195
Smoked ox-marrow and winter truffle	125	210
Oysters 3 fine de claire no 3	110	195
Cones with onion and smetana	100	185
Cream of bleak roe and potato	125	210

MENY

SPANJORSKAN

ROTISSERIE

WHOLE ROASTED CHICKEN with rocket salad and manchego, french fries, red salsa, slow baked onions, gravy and aioli	195
SECRETO IBERICO with autumn chanterelles, baked tomato and artichoke	225

OWEN BAKED

CRISPY ZUCCHINI AND BEET ROOT PASTA with spicy chick pea fritters, Catalan salsa on almonds, pomegranate, bread crisp, bell pepper and pumpkin seeds	175
BUTTER FRIED KINGS FLUKE served with creamy salsifies, crispy potatoes and a cress foam on browned butter	245

FROM THE GRILL

GRILLED ENTRECÔTE with patatas bravas, foamy mojo picon, sundried tomato and salsa verde	249
GRILLED TUNA with blackened pulpo, pickled bell pepper, anchovy and salad with chili aioli	239

OMELETTE

NATURAL with green salad and French fries	145
SERRANO, MANCHEGO, ROCKET SALAD AND TRUFFLE with green salad and French fries	175

FIESTA!

This is how we eat with our dear ones, sharing our food!

The night starts with snacks, olives, manchego & charcuteries

We continue with 10 tapas to share, they come in rounds and the tastes and textures make themselves known.

A warm serving with different clams comes on a sharing plate, and are eaten with a small fork together with bread

Whole roasted suckling pig with accompaniments, sauce made on pork broth and brandy, a lemon fused aioli, crispy salads with grated goat cheese & French fries

Full, but craving something sweet, finish with a bit of chocolate

You can find cigarillos in the bar

FOR THE BEST EXPERIENCE, WE RECOMMEND THE FIESTA FOR THE WHOLE TABLE

695/person

PORK FEAST

249

A celebration to the Spanish tradition of eating pork cooked til perfection.

Served to a minimum of 2 persons.

We bake the finest, about 3 kg heavy, cochinitos in the oven. They are cut and comes served on a platter with bones.

Served with
crispy bread with grated tomato, parsley and garlic
grilled pickled autumn vegetables
crispy green beans with chopped olives
artichoke in slices with smoked almonds

gravy from the pig spiked with manzanilla
lemon-aioli

French fries with tangy herbs and grated manchego

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. Served to a minimum of 2 persons.

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
PAELLA WITH CHICKEN & FOIE GRAS Prepared with chicken extract and fine pieces of chorizo, mixed autumn onions and crispy bell pepper, grated foie gras and preserved manchego	249

Chef Felix Jonsson