

MENY



ROTISSERIE

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

OWEN BAKED

<b>CRISPY ZUCCHINI AND BEET ROOT PASTA</b> with spicy chick pea fritters, Catalan salsa on almonds, pomegranate, bread crisp, bell pepper and pumpkin seeds	175
<b>STEAMED COD</b> served with crispy artichoke, creamy green pea purée, tangy fennel, grated botarga and foamy gravy on red prawn and oyster	230

FROM THE GRILL

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

OMELETTE

<b>NATURAL</b> with green salad and French fries	145
<b>SERRANO, MANCHEGO, ROCKET SALAD AND TRUFFLE</b> 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 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.

<b>PAELLA ON MUSHROOMS &amp; ESCARGO</b> Creamy riced that have been cooked with mushroom extract, grated truffles, King bolete, 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 onions, served with lemon infused aioli	249
<b>PAELLA WITH CHICKEN &amp; FOIE GRAS</b> Prepared with chicken extract and fine pieces of chorizo, mixed onions and crispy bell pepper, grated foie gras and preserved manchego	249

Chef Felix Jonsson  
Sommelier Carina Sellin

## MENU

# SPANJORSKAN

### TAPAS

#### VEGETARIANO

<b>CRISPY AVOCADO TACO</b> with smokey Spanish pepper aioli, sesam and coriander	75
<b>PATATAS BRAVAS</b> with truffle, house tomato salsa and manchego	55
<b>PAN CON TOMATO</b> with grated tomato colgar on crispy bread, olive oil and flaked salt	45
<b>MAÍZ FRITO</b> deep fried sweet corn, served with smoky aioli, kikos and grated queso mahon	55
<b>PIMIENTOS DE PADRÓN "RUSSIAN ROULETTE"</b> with smoked bell pepper salt	55
<b>WAFFLE ON BASIL AND PINE NUT</b> with seaweed caviar and grated manchego	75
<b>TORTILLA ESPAÑOLA</b> confited potato and onion omelette with grated manchego cheese	45
<b>TEMPURA DE BROCCOLINI</b> Crispy mini broccoli served with salsa romesco	55
<b>EMPANADAS</b> filled with eggplant, artichoke and mushroom, served with a creamy herb vinaigrette	65
<b>PESCADO Y MARISCOS</b>	
<b>CALAMARES FRITTI</b> with lemon parsley and black aioli	75
<b>CHARRED TUNA</b> with sherry fried onion, gordal olives and peppers	60
<b>LANGOSTA GRATINADA</b> gratinated langoustine with taste of sea-urchin, garlic and parsley	85
<b>PULPO COCIDOS</b> eight-armed octopus grilled over open fire served with Valencia almond crumbles, bonito flakes and lemon aioli	85
<b>VOLANDEIROS</b> grilled small escallops from Galicia served with dried chorizo, jalapeno and tomato vinaigrette	65
<b>BOQUERONES ON CANTABRIAN ANCHOVIES</b> served with lemon vinaigrette, chili, parsley and grilled bread	65
<b>GRILLED GAMBAS SKEWER</b> with chimichurri and aioli	110
<b>CARNE</b>	
<b>CROWN DEER TARTAR</b> with variation of artichoke, smoked marrow and almonds	65
<b>SPANJORSKAN'S CARNITAS</b> with pulled beef, salsa, pickled avocado and red pepper	95
<b>CRISPY STEAK TARTAR SOLOMILLO</b> mixed ox tartare with chili aioli, crispy onion, tangy red pepper and avocado	75
<b>CROQUETAS DE IBERICO</b> croquettes on the world's best ham with aioli and tangy red onion	85
<b>BIKINI DE JAMON</b> Grilled toast on pata negra & serrano and cream cheese	70
<b>MINI HAMBURGUESA</b> With truffle aioli, caramelized onion, tocino and manchego	75
<b>MC PATO</b> slider with spicy duck rillete, grated mushroom & truffle with duck livermousse	75
<b>CODORNIZ FRITO</b> deep fried quail thigh in hot orange and sherry glaze, served with aioli	65

### 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>MONTE ENEBRO</b> Pasteurized goat cheese from Sierra de Gredos		50
<b>MANCHEGO</b> Marantona viejo D.O.P goat cheese, preserved for 18 months		45
<b>ASSORTED CHEESE</b> with all of the different cheese, served with membrillo marmelade and crispy bread		150

### CANNED

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

### CAVIAR

<b>CAVIAR SIBERIAN RESERVE</b>	10 gr	30 gr
Natural with aqua caliente	175	425
Smoked ox-marrow and winter truffle	195	445
Oysters 3 fine de claire no 3	195	425
Cones with onion and smetana	165	415
Cream of bleak roe and potato	175	425