

MENY



ROTISSERIE

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

OWEN BAKED

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

FROM THE GRILL

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

OMELETTE

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

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. Served to a minimum of 2 persons.

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

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, sause 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

MENU



TAPAS

VEGETARIANO

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| CRISPY AVOCADO TACO with smokey Spanish pepper aioli, sesam and coriander | 75 |
| PATATAS BRAVAS with truffle, house tomato salsa and manchego | 55 |
| PAN CON TOMATO with grated tomate colgar on crispy bread, olive oil and flaked salt | 45 |
| MAÍZ FRITO deep fried sweet corn, served with smoky aioli, kikos and grated queso mahon | 55 |
| PIMIENTOS DE PADRÓN "RUSSIAN ROULETTE" with smoked bell pepper salt | 55 |
| WAFFLE ON BASIL AND PINE NUT with seaweed caviar and grated manchego | 75 |
| TORTILLA ESPAÑOLA confited potato and onion omelette with grated manchego cheese | 45 |
| 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

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| CALAMARES FRITTI with lemon parsley and black aioli | 75 |
| CHARRED TUNA with sherry fried onion, gordal olives and peppers | 60 |
| PULPO COCIDOS eight-armed octopus grilled over open fire served with Valencia almond crumbles, bonito flakes and lemon aioli | 85 |
| VOLANDEIROS grilled small scallops from Galicia served with dried chorizo, jalapeno and tomato vinaigrette | 65 |
| BOQUERONES ON CANTABRIAN ANCHOVIES served with lemon vinaigrette, chili, parsley and grilled bread | 65 |
| GRILLED GAMBAS SKEWER with chimichurri and aioli | 110 |

CARNE

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| 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 |
| CRISPY STEAK TARTAR SOLOMILLO mixed ox tartare with chili aioli, crispy onion, tangy red pepper and avocado | 75 |
| CROQUETAS DE IBERICO croquettes on the world's best ham with aioli and tangy red onion | 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 |
| CODORNIZ FRITO deep fried quail thigh in hot orange and sherry glaze, served with aioli | 65 |

CHARCUTERÍA

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| 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

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| QUESO AZUL Valdeon 31%, Blue cheese made of cow and goat milk | 60 |
| MONTE ENEBRO Pasteurized goat cheese from Sierra de Gredos | 50 |
| 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

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| 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

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| CAVIAR SIBERIAN RESERVE | 10GR / 30GR |
| Naturell with aqua caliente | 175 / 425 |
| Cones with onion and smetana | 165 / 415 |
| Cream of bleak roe and potato | 175 / 425 |

CHEF MARKO DJORDJEVIC
SOMMERLIER CARINA SELLIN