

# MENU



## TAPAS

### VEGETARIANO

<b>CRISPY AVOCADO TACO</b> with smokey Spanish pepper aioli, sesam and coriander	75
<b>PATATAS BRAVAS</b> with garlic dip and tomato salsa	55
<b>CACHAPAS</b> Corn pancakes served with avruga, bleak roe and grated Spanish farm cheese	115
<b>DEEP FRIED AND HERB GRATINATED CORN</b> with creamy goat cheese, spiced butter and crispy corn	65
<b>PIMIENTOS DE PADRÓN</b> with lightly smoked bell pepper salt	70
<b>TOMATO TARTAR</b> with rocket salad, pimientos, pickled mustard seeds and soured garlic	65
<b>CREAMY MUSHROOM TOAST</b> on butterfried bread with bleak roe and manchego	115
<b>WATERMELON</b> with mint, lime juice and preserved manchego	65
<b>EMPANADAS</b> filled with eggplant, artichoke and mushroom, served with a creamy herb vinaigrette	80

### PESCADO Y MARISCOS

<b>CALAMARES FRITTI</b> with lemon parsley and black aioli	95
<b>TUNA TARTAR</b> with spring onion, mint, crispy bread and chili	95
<b>DEEP FRIED SOFTSHELL CRAB</b> with soft tortilla, creamed corn, jalapeños and pickled silver onion	105
<b>PULPO WRAPPED IN LARD</b> served with corn, tart pimiento, blackened leek and crispy corn	85
<b>RAZOR CLAMS</b> with corn and coriander salsa	75
<b>BOQUERONES</b> on grilled sourdough bread with lemon vinaigrette, chili and parsley	65
<b>GRILLED GAMBAS SKEWER</b> with chimichurri and aioli	110

### CARNE

<b>STEAK TARTARE</b> with variation of artichokes, salted balsamico and smoked almonds	105
<b>SPANJORSKAN'S CARNITAS</b> with pulled beef, salsa, pickled avocado and red pepper	95
<b>SPICY STEAK TARTARE TACO</b> with coriander, pickled chili and avocado	85
<b>DUCK LEG CROQUETTES</b> with aioli and crispy parsley	85
<b>SOBRASADA BIKINI</b> creamy chorizo with manchego, truffle aioli and pickled cucumber	90
<b>MINI HAMBURGUESA</b> with spicy Spanish farmer cheese, jalapeños and sour sweet onion	90
<b>BUNUELO FRITO</b> with foie gras mousse, pear, sherry, fig and manchego	80
<b>HOT CHICKEN WINGS</b> with crispy parsley	75

## 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>LOMO</b> Lomo iberico cebo		65
<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 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	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



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 autumn 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>BUTTER FRIED KINGS FLUKE</b> served with creamy salsifies, crispy potatoes and a cress foam on browned butter	245

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.

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

<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
<b>PAELLA WITH CHICKEN &amp; FOIE GRAS</b> 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