

MENU

GIN TONIC

"The Dutch may have invented the gin (in its earlier form, genever), the British added the tonic, but it was the Spanish who perfected the garnish and elevated the drink to the level of art. Nowhere in the world can you find better gin and tonics than in bars in Spain."

MASCARÓ GIN Vermouth, lemon, Ledger's Tonic	150
XORIGUER GIN Rosemary, grapefruit, Schweppes Premium Tonic	140
MACARONESIAN Orange, cinnamon, Ledger's Tonic	190
NORDES ATLANTIC GIN Lime chips, Fever Tree Tonic	170
SIDERIT GIN Apple, Fever Tree Aromatic Tonic	200
GIN MARE Citrus, olives, 1724 Tonic	170
MOM GIN Lemon zest, Fever Tree Premium	200

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TAPAS

CROQUETTES OF SERRANO AND PATA NEGRA with aioli and deep fried parsley	85
DEEP FRIED AND HERB GRATINATED CORN with goat cheese, spiced butter and crispy corn	65
PIMIENTOS DE PADRÓN with lightly smoked pepper salt	70
SOBRASADA BIKINI creamy chorizo with manchego, truffle aioli and pickled cucumber	90
MINI HAMBURGUESA with spiced Spanish farm cheese, jalapeños and sweet n' sour onion	90
BUNUELO FRITO with fluffy duck livermousse, pear, sherry, fig and manchego	80
RAZOR CLAMS with corn & coriander salsa	75
TOMATO TARTAR with rocket salad, pimientos, pickled mustard seeds and milk steeped garlic	65
CREAMY MUSHROOM TOAST on buttered fried homebaked bread with roe and manchego	115
BOQUERONES on grilled sourdough bread with citronette, chili and parsley	65
GRILLED GAMBAS SKEWER with chimichurri and aioli	110
HOT CHICKEN WINGS with crispy parsley	75
WATERMELON with mint, lime juice and aged manchego	55

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TAPAS

RAW CUT BEEF with variation of Jerusalem artichoke, salted balsamico and smoked almonds	105
PATATAS BRAVAS with garlic dip and tomato salsa	55
CALAMARES FRITTI with lemon, parsley and black aioli	95
CACHAPAS Crispy corn pancakes served with avruga roe, bleak roe and grated Spanish farm cheese	115
TUNA TARTARE with spring onion, mint, crispy bread and chili	95
SPANJORSKAN'S CARNITAS with pulled beef, salsa, pickled avocado and red pepper	95
DEEP FRIED SOFTSHELL CRAB with soft tortilla, creamed corn, jalapeños and pickled white onion	105
EMPANADAS stuffed with eggplant, artichoke and mushrooms served with a creamy herb vinaigrette	80
SPICY BEEF TARTARE TACO with coriander, pickled chili and avocado	85
PULLED BONITO TACO Tuna with sardelles, aioli and gordal olives	85
PULPO WRAPPED IN LARD served with airy corn, sour pimiento, seared leek and crispy corn	95
CHARCUTERIES	
PATA NEGRA Jamon Iberico de Bellota Gran Reserva - The King among hams, aged for 36 months. 50g	155
CHARCUTERIE PLATTER with manchego and olives	195

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MAIN COURSES

<p>GRILLED RIB EYE with patatas bravas, frothy mojo picon, sun dried tomato and salsa verde</p>	255
<p>GRILLED TUNA with blackened pulpo, pickled pepper, anchovy and a salad with chili aioli</p>	245
<p>CHICKEN THIGHS SKEWER with a salad of late summer primeurs, manchego crumbs and Spanjorskan's grilled dressing</p>	175
<p>SEARED FLOUNDER with spicy gambas, smoked mussels and gazchapo, onion crème, baked tomato and potato purée</p>	275
<p>CRISPY ZUCCHINI AND BEET PASTA with spicy chickpea fritters, Catalan salsa with almonds, pomegranate, bread crisp, pepper and pumpkin seeds</p>	175
<p>SECRETO IBERICO with potato croquettes, a small pork sausage, red wine sauce, deep fried capers, dried tomato and lightly smoked and creamy buffalo cheese</p>	275
<p>SPANISH FARM OMELETTE with rocket salad, serrano ham and truffle aioli, served with a small green salad</p>	175

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FAMILY STYLE SERVINGS

"Family style servings at Spanjorskan means a large platter for everyone to share"

Because not every dish is best prepared in small quantities, and because a shared meal is the best meal!

PREPARED FOR A
MINIMUM OF 2 PEOPLE

SPANJORSKAN'S PAELLA

The house specialty and a dish filled with tradition!

Spicy bomba rice with plenty of shellfish stock and mussels, chorizo, chicken, squid, red prawns and baked tomato.

285
/person

PORK FEAST

Spanish slow cooked piglet, served with roasted garlic/potato purée, truffle aioli, gravy and onion salad.

285
/person

IF YOU'RE INTERESTED IN ANY OF
THESE FAMILY STYLE SERVINGS
BE SURE NOT TO MISS OUR "FIESTA"
ON THE NEXT PAGE!

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FIESTA!

THE BEST OF SPANJORSKAN!

This is how we want to eat when we consort with our near and dear.

The evening begins with a couple of snacks followed by a selection of tapas.

Then it's time for one of our family style tray servings - choose between paella or the pork feast.

The dinner is then finished on a sweet note with one of our desserts.

Needless to say we'll adapt the selection of dishes to your liking.

THE FIESTA INCLUDES:

**A selection of tapas
Your choice of family style serving and a
dessert.**

**FOR YOUR BEST EXPERIENCE
THE FIESTAN IS BEST PREPARED
FOR EVERYONE AROUND THE TABLE**

695/person



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DESSERT

ORANGE BOILED PEACHES with cardamom ice cream, almond cake and crispy buckwheat	85
CHURROS with coffee ice cream, raspberry curd, frothy dark chocolate and caramel crème	95
CREMA CATALANA with blackened orange and hazelnut croquante	80
LECHE FRITA with raspberry sorbet, meringue and strawberries	75
COCADAS Spanish macaroon	30
SPANJORSKAN'S TRUFFLE	30
CHEESE / CHEESE PLATTER Please ask your waiter what we have tonight	65/ 240
SOMETHING TO DRINK? Our Spanish coffee is the perfect finish to a meal at Spanjorskan!	145

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SWEET WINE

2011 Dolc de Medoza, Alicante	115/gl
2016 Moscatel de la Marina, Alicante	100/gl
2014 Jorge Ordonez, Victoria No 2, Malaga	120/gl

AVEC

BRANDY Grand Duque D'alba Carlos I Torres 15 Imperial Torres 20 Hors D'Age Jaime I, Reserva De La Familia Mascaró V.O Osborne Veterano UNO en MIL, single cask Cardenal Mendoza Gran Reserva Romate Solera Reserva Carlos I, Imperial X.0	 30/cl 30/cl 28/cl 35/cl 50/cl 28/cl 25/cl 35/cl 35/cl 28/cl 45/cl
RUM Dos Maderas 5+5 PX	 45/cl
ORUJO Mar Essencia Torelló	 40/cl
PISCO El Gobernador	 28/cl
TEQUILA Reposado Rocado	 35/cl
LICOR Anis Del Mono Seco Anis Baines Dulce Pacharan Bideberri Orujo au Cafe Orujo au Hierbas Orujo Crema Orujo Lemon	 22/cl 22/cl 24/cl 24/cl 24/cl 24/cl 24/cl

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