

MENY

TAPAS

SPANJORSKANS CROQUETTES With pata negra, serano, aioli and fried parsley	85
GARLIC BAKED MUSHROOMS With manchego and crispy bread crumbs	65
BLACKENED GREEN ASPARAGUS With goat cheese cream, smoked mayonnaise and baked egg yolk	80
WHOLE FRIED CORN With creamy goat cheese and smoky dip	65
SUNKISSED TOMATOES With marcona almonds and green olives	70
PIMIENTOS DE PADRÓN With red pepper salt	80
SMALL TORTILLA With warm chorizo vinigrette and cress	75
WHOLE GRATINATED RAZOR CLAMS With corn and coriander salsa	80
WINE INFUSED AND GRILLED ARTICHOKE With salvitxada and garlic	65
GRILLED QUEEN SCALLOPS In their shells with Spanish green pepper, chorizo, cilantro and lemon	110
PESCADOS FRITOS Small fried fishes with grilled lemon and aioli dip	65
DEEP FRIED SWEETBREAD With caramelized and sweet-& sour onion served with parsley mayonnaise	85

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BOQUERONES With lemon, parsley mayonnaise and crispy bread	75
GARLIC GAMBAS On a skewer with chimi churri and lemon	110
HOT CHICKEN WINGS With coriander and chili glaze, aioli and crispy onion	75
WATERMELON With mint, lime juice and manchego	60
CREMA QUEMADA Spanish baked foie gras with quince marmalade, croutons, pistachio and chervil	95
SLIGHTLY GRILLED TENDERLOIN Thinly sliced with smoked mayonnaise, tart onion and fried potatoes	95
PATATAS BRAVAS With garlic dip and tomato salsa	55
SMALL PIECE OF MANCHEGO With quince marmalade	65
CHARCUTERIES	
PATA NEGRA Jamon Iberico de Bellota Gran Reserva - The King of hams, cured for 36 months. 50 grams	155
CHORIZO IBERICO Iberico sausage flavoured with padron	75
CECINA DE LEON Lightly smoked cured beef from Leon, Spain	95
SERRANO GRAND RESERVA From spanish pigs cured for at least 20 months	85
CHARCUTERIE PLATE with manchego and olives	195

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STARTERS

<p>CALAMARES FRITTI Grilled lemon, parsley and black aioli</p>	<p>145</p>
<p>HOUSE GAZPACHO With avocado, coriander, lime and pickled artichoke</p>	<p>120</p>
<p>TUNA TARTAR Avocado, spring onion, mint and crispy bread</p>	<p>145</p>

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FROM THE ROTISSERIE

<p>BEETROOTS FROM GOTLAND Grilled spring onion, grated and creamy goat cheese, acidic spinach and marcona almonds</p>	195
<p>PORCETTA With roasted garlic purée, red wine sauce, zucchini and grilled cabbage</p>	225
<p>CORN CHICKEN With salt baked beetroots, grilled scallions, crispy kale and tarragon mayonnaise</p>	225

FROM THE GRILL

<p>COD FILLET With grilled green asparagus, trout roe, hollandaise sauce, crushed fresh potatoes, fresh herbs and trout roe</p>	245
<p>ENTRECÔTE With whipped ramson butter, fried potatoes, grilled lemon and a small seasonal tomato salad</p>	295

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FAMILY STYLE SERVINGS

"Family-style at Spanjorskan means big serving dishes for the whole table to share."

Since not all dishes are made to be served in small portions we give you the ultimate shared dinner experience!

FOR A MINIMUM OF 2 PEOPLE

SPANJORSKAN'S SPICY PAELLA

The house classic and a dish filled with tradition!

We fill the paella pan with Bomba rice, saffron stock, spiced with chorizo and topped with a variety of seafood

285
/person

PORK FEAST

Suckling pig from the rotisserie with crispy rind, served with a seasonal tomato salad, truffle mayonnaise, gravy and fried potatoes

315
/person

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FIESTA!

TASTE OF SPANJORSKAN!

This is our idea of the perfect meal surrounded by friends and family!

The evening begins with a selection of tapas, followed by some medium-sized plates.

Then it's time to taste one of our family style servings, choose between Paella and pork feast.

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

And of course we're happy to adapt the menu to your liking.

THE FIESTA INCLUDES:

A selection of tapas
Our most popular starters
One family style sharing plate
And something sweet

THE FOOD IS PREPARED FOR A
MINIMUM OF 4 PEOPLE
695/person

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DESSERT

SPANJORSKAN'S CHURROS Hot chocolate dip, coffee ice cream	95
CARAMELIZED PINEAPPLE Lemoncurd ice cream, creamy coconut, sour passion fruit and almond croutons	95
CREMA CATALANA	55
PRESERVED RHUBARBS Strawberry ice-cream, white chocolate cream with green tea and meringue	95
SPANJORSKAN'S SELECTION OF ICE CREAM AND SORBET	35/ scoop
SPANJORSKAN'S TRUFFLE	30
A SLICE OF CHEESE/ CHEESE BOARD Please ask us what cheese we serve tonight	65/ 240
SOMETHING TO DRINK? Our Spanish coffee is the perfect way to finish a Spanish dinner!	145

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SWEET WINE

2013 Dolç Mataró, Alella	130/gl
2014 Jorge Ordóñez, No 1 Selecció, Malaga	120/gl
2014 Jorge Ordóñez, 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.O	 30/cl 30/cl 28/cl 35/cl 50/cl 28/cl 25/cl 35/cl 35/cl 28/cl 45/cl
ROM Ron Barcelo Anejo Ron Barcelo Imperial	 25/cl 35/cl
ORUJO Mar Essencia Torelló	 40/cl
COGNAC Isabel Regina (aged in oak of Pedro Ximenez)	 38/cl
PISCO El Gobernador	 28/cl
TEQUILA Reposado Rocado	 35/cl
VODKA Siderit Lactée vodka	 28/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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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, oliver, 1724 Tonic	170
PUERTO DE INDIAS FRESA Basil, lime, Ledger's Tonic	150
MOM GIN Lemon zest, Fever Tree Premium	200

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