

**MENY**

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**SPANJORSKAN**

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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

<b>BRANDY</b> 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
<b>ROM</b> Ron Barcelo Anejo Ron Barcelo Imperial	25/cl 35/cl
<b>ORUJO</b> Mar Essencia Torelló	40/cl
<b>COGNAC</b> Isabel Regina (aged in oak of Pedro Ximenez)	38/cl
<b>PISCO</b> El Gobernador	28/cl
<b>TEQUILA</b> Reposado Rocado	35/cl
<b>VODKA</b> Siderit Lactée vodka	28/cl
<b>LICOR</b> Anis Del Mono Seco Anis Baines Dulce Pacharan Bideberri Orujo au Cafe Orujo au Hierbas Orujo Crema	22/cl 22/cl 24/cl 24/cl 24/cl 24/cl

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## DESSERT

<b>SPANJORSKAN'S CHURROS</b> Hot chocolate dip and coffee ice cream	95
<b>CREAMY DARK CHOCOLATE</b> Preserved blueberries, milk foam and marcona almonds	95
<b>CREMA CATALANA</b>	55
<b>SWEET SPANISH PEACHES</b> Crushed vanilla cookies, roasted white chocolate and raspberry sorbet	95
<b>SPANJORSKAN'S SELECTION OF ICE CREAM AND SORBET</b>	35/ scoop
<b>CHOCOLATE WITH ROASTED SALTED ALMONDS</b>	45
<b>A SLICE OF CHEESE</b> Please ask us what cheese we serve tonight	50
<b>SOMETHING TO DRINK?</b> Our Spanish coffee is the perfect way to finish a Spanish dinner!	145

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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."

<b>MASCARÓ GIN</b> Vermouth, lemon, Ledger's Tonic	150
<b>XORIGUER GIN</b> Rosemary, grapefruit, Schweppes Premium Tonic	140
<b>MACARONESIAN</b> Orange, cinnamon, Ledger's Tonic	190
<b>NORDES ATLANTIC GIN</b> Lime chips, Fever Tree Tonic	170
<b>SIDERIT GIN</b> Apple, Fever Tree Aromatic Tonic	200
<b>GIN MARE</b> Citrus, oliver, 1724 Tonic	170
<b>PUERTO DE INDIAS FRESA</b> Basil, lime, Ledger's Tonic	150
<b>MOM GIN</b> Lemon zest, Fever Tree Premium	200

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## TAPAS

<b>CROQUETTES</b> The kitchens choice of the day	75
<b>BAKED MUSHROOMS</b> Gratinated with manchego	55
<b>AVOCADO &amp; SEAWEED CAVIAR</b> Lime, cucumber, acidic apple and crispy bread	65
<b>FRIED SWEET CORN</b> Creamy goat cheese and smoky dip	65
<b>WINTER TOMATOES FROM THE MEDITERRANEAN</b> Baked tomato salad with almonds and olives	65
<b>PIMIENTOS DE PADRÓN</b> Smoked red pepper salt	75
<b>SPANJORSKAN'S TORTILLA</b> Warm sobrasada	75
<b>BAKED EGG</b> Crispy potatoes, winter truffle and grated foie gras from Spain	85
<b>ONE OYSTER ON ICE</b>	30
<b>SMALL SALAD TACO</b> picked bonito, ancohas dressing and gordal olives	95
<b>GRILLED SCALLOPS</b> In their shells with Spanish green pepper, chorizo, cilantro and lemon	110

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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. If you desire our Côte Boeuf there will be an additional charge of 110:- per person. The dinner is finished on a sweet note with one of our desserts.

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

#### THE FIESTA INCLUDES:

- A selection of tapas
- Our most popular medium plates
- One family style sharing plate
- And something sweet

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



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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

<p><b>SPANJORSKAN'S SPICY PAELLA</b></p> <p>The house classic and a dish filled with tradition!</p> <p>We fill the paella pan with spiced bomba rice, spicy broth, chorizo and topped with a variety of seafood</p>	<p>285 /person</p>
<p><b>CÔTE DE BOEUF</b></p> <p>Tomato salad, silver onion, pickled mustard seeds, grilled corn, spicy patatas bravas and truffle mayonnaise</p>	<p>395 /person</p>
<p><b>PORK FEAST</b></p> <p>Suckling pig from the rotisserie, salad on baked tomatoes, green beans, truffle mayonnaise and patatas bravas</p>	<p>285 /person</p>

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## TAPAS

<b>BOQUERONES</b> The spanish classic that reminds us of our swedish herring with crispy bread, creamy parsley and lemon	65
<b>FRIED COD TONGUES</b> Herb dip and avruga caviar	95
<b>THINLY SLICED PULPO</b> Piquillo marmalade, blackened tomato and a crisp of olives, thyme and garlic	95
<b>CREMA QUEMADA</b> Crispy and creamy baked foie gras with quince marmalade	95
<b>THINLY SLICED TENDERLOIN</b> Smoked bone marrow mayonnaise, pickled onions and potato chips	95
<b>PATATAS BRAVAS</b> Smoked pepper salt	55
<b>AGED MANCHEGO</b> Sweet quince marmelade	45

## CHARCUTERIES

<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva - The King of hams, cured for 36 months. 50 grams	155
<b>CHORIZO IBERICO</b> Iberico sausage flavoured with padron	75
<b>CECINA DE LEON</b> Lightly smoked cured beef from Leon, Spain	95
<b>SERRANO</b> From white pigs cured for at least 12 months	85
<b>CHARCUTERIE PLATE</b> with manchego and olives	195

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## MEDIUM PLATES

<b>BAKED ONIONS &amp; MUSHROOMS</b> Baked with black winter truffle and onion stock	135
<b>MOULES IN SPANISH WAY</b> Galician boiled cockles with tomato, garlic, parsley and aioli	135
<b>DEEP FRIED CALAMARI</b> Black aioli, parsley and lemon	145
<b>GRILLED GAMBAS</b> Browned garlic butter and tomato salsa	175
<b>SPICY TUNA TARTAR</b> Avocado, spring onion, mint and crispy bread	145
<b>IBERICO SKEWER</b> Crispy and creamy Jerusalem artichoke	135

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## LARGE PLATES

<p><b>VARIETY OF JERUSALEM ARTICHOKE</b> Fried mushroom, pickled silver onion and salted Spanish almonds</p>	225
<p><b>SPANJORSKAN'S GRILLED PULPO</b> Spicy white and green beans in tomato sauce, mojo picón with parsley and garlic potatoes</p>	250
<p><b>SALAD OF GRILLED SECRETO IBERICO</b> Avocado, goats cheese, kale, fennel rocket, grilled pepper, pomegranate, celery and a dressing of chorizo</p>	225
<p><b>LEMON GRILLED CHICKEN</b> Spicy celery, fried cabbage, gravy, manchego and aioli</p>	225

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