

MENY

TAPAS

CROQUETTES The kitchens choice of the day	85
BAKED MUSHROOMS Gratinated with manchego	65
GRILLED ASPARAGUS Goatscheese, gremolata smoked mayonnaise and confit yolk	80
FRIED SWEET CORN Creamy goats cheese ,smoky dip	65
TOMATOES FROM THE MEDITERRANEAN Baked mixed tomato salad with almonds and olives	70
PIMIENTOS DE PADRÓN Smoked red pepper salt	80
SPANJORSKAN'S TORTILLA Warm sobrasada	75
GRATINATED RAZORCLAMS Spiced butter, salsa of corn, padron, celery and coriander	80
ONE OYSTER ON ICE	35
GRILLED ARTICHOKE With salvitxada - a vegan sauce on almond, tomato, garlic and chili	65
GRILLED QUEEN SCALLOPS In their shells with Spanish green pepper, chorizo, cilantro and lemon	110

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<p>BOQUERONES The spanish classic that reminds us of our swedish herring with crispy bread, creamy parsley and lemon</p>	75
<p>GARLIC GAMBAS and chimichurri</p>	95
<p>FRIED COD TONGUES Herb dip and avruga caviar</p>	95
<p>WATERMELON Marinated in lemon with manchego and mint</p>	60
<p>CREMA QUEMADA Crispy and creamy baked foie gras with quince marmalade</p>	95
<p>THINLY SLICED TENDERLOIN Smoked bone marrow mayonnaise, pickled onions and potato chips</p>	95
<p>PATATAS BRAVAS Tomato salsa and aioli</p>	55
<p>AGED MANCHEGO quince marmelade</p>	65
CHARCUTERIES	
<p>PATA NEGRA Jamon Iberico de Bellota Gran Reserva - The King of hams, cured for 36 months. 50 grams</p>	155
<p>CHORIZO IBERICO Iberico sausage flavoured with padron</p>	75
<p>CECINA DE LEON Lightly smoked cured beef from Leon, Spain</p>	95
<p>SERRANO GRAND RESERVA From white pigs cured for at least 20 months</p>	85
<p>CHARCUTERIE PLATE with manchego and olives</p>	195

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STARTERS

GRILLED SQUID Watercress, nori, oyster mayonnaise, fried schallots and lemon	140
DEEP FRIED CALAMARI Black aioli, parsley and lemon	145
GAZPACHO Marinated avocado and tomato	120
SPICY TUNA TARTAR Avocado, spring onion, mint and crispy bread	145
WHITE ASPARAGUS Hollandaise, trout roe, roasted sunflower seeds and pumpkin kernels	160

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FROM THE ROTISSERIE

VARIATION OF VEGETABLES Cabbage, beets, zucchini, scallions, goat cheese and salvitxada	195
PORCETTA Marinated pork roll,grilled cabbage, zucchini, red wine, tomato	225
CHICKEN FROM THE ROTTISERIE Salt baked beets, grilled scallions, kale and tarragon mayonnaise	225

FROM THE GRILL

COD FILLET Grilled asparagus, artichoke, crispy kale,butter sauce	245
ENTRECÔTE Fried potatoes, tomato salad and ramson butter and lemon	315

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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, salad of baked tomatoes, green beans, truffle mayonnaise, patatas bravas

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 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 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 Ordenez, No 1 Selecccion, Malaga	120/gl
2014 Jorge Ordenez, 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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