

## MENY

### 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 Tangerine 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, olive, 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>AGED MANCHEGO</b> Sweet quince marmelade	45
<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> Roasted red peppers and grated manchego	65
<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 OYSTERS ON ICE</b>	30
<b>SMALL TACO OF SALAD</b> picked bonito, ancohas dressing and gordal olives	95
<b>GRILLED SCALLOPS</b> In their shells with Spanish green pepper, chorizo, cilantro and lemon	95

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## TAPAS

<b>BOQUERONES</b> Crispy bread with creamy parsley and lemon	65
<b>FRIED COD TONGUES</b> Herb dip and avruga caviar	85
<b>THINLY SLICED PULPO</b> Piquillo marmalade grilled tomato and a crisp of olives, thyme and garlic	85
<b>CREMA QUEMADA</b> Crispy and creamy baked foie gras with quince marmalade	95
<b>THINLY SLICED BEEF TENDERLOIN</b> Smoked bone marrow mayonnaise, pickled onions and potato chips	95
<b>BOCADILLO DE JAMON</b> Homemade bread with manchego and Serrano Salamanca Gran Reserva - stored for 20 months	85
<b>PATATAS BRAVAS</b> With mojo picón	55
<b>CROQUETTES</b> Chefs choice of the day	75

## 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>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>COCKLES</b> Boiled in Galician fashion with tomato, garlic, parsley and aioli	135
<b>FRIED CALAMARI</b> Black mayonnaise, 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>VARIATION 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>	210
<p><b>SALAD OF GRILLED SECRETO IBERICO</b> Avocado, goats cheese, kale, fennel rocket, grilled pepper, pomegranate, celery and a dressing of chorizo</p>	195
<p><b>LEMON GRILLED CHICKEN</b> Spicy celery, fried cabbage, chicken gravy, manchego and aioli</p>	225

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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 spiced bomba rice, spicy broth, chorizo and topped with a variety of seafood.

285  
/person

#### COTÉ BOUEF

Tomato salad, silver onion, pickled mustard seeds, grilled corn, spicy french fries and truffle mayonnaise

395  
/person

#### PORK FEAST

Suckling pig from the rotisserie, salad on baked tomatoes, green beans, truffle mayonnaise and french frites

285  
/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. If u desire our Cotê bouef there will be an extra charge of 110kr 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 snacks
- The kitchens favorite 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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## DESSERT

<b>CHOCOLATE WITH ROASTED SALTED ALMONDS</b>	<b>45</b>
<b>CREMA CATALANA</b>	<b>45</b>
<b>CREAMY DARK CHOCOLATE</b> Raw blueberry, skimmed milk and marconamandlar	<b>95</b>
<b>SPANJORSKANS SELECTION OF ICE CREAM AND SORBET</b>	<b>35/ scoop</b>
<b>SWEET SPANISH PEACHES</b> Crushed vanilla cookies, roasted white chocolate and raspberry sorbet	<b>95</b>
<b>SPANJORSKANS CHURROS</b> Hot chocolate dips and coffee ice cream	<b>95</b>

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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

<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) La Quinta Essència del Llops	 38/cl 35/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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