

## MENU



## FIESTA!

[A FOOD PARTY]

This is how we eat with our dear ones, sharing our food!

The night starts with snacks, and we continue with tapas to share.

A whole roasted suckling pig with accompaniments, sauce made on pork broth and brandy, a lemon fused aioli, crispy salad with grated goat cheese and French fries.

Full, but craving something sweet.  
We finish with a bit of chocolate.

**FOR THE BEST EXPERIENCE, WE RECOMMEND THE FIESTA FOR THE WHOLE TABLE!**

**695/PERSON**



## PORK FEAST

299

A celebration to the Spanish tradition of eating pork cooked to perfection.

**SERVED TO A MINIMUM OF 2 PERSONS**

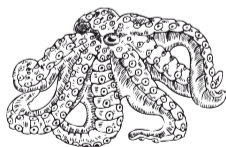
We bake the finest, about 3 kg heavy cochinitos in the oven. They are cut and come served on a platter with bones on.

Served with a fresh salad, steak sauce, marcona almonds, lemon aioli, herb dashed french fries and grated manchego.

**ENJOY!**

## SPANJORSKAN'S PAELLA

The pride of the house, a course filled with tradition. There are as many different takes as there are grains in Spain.



We always cook our paella on bomba rice, and the rice then gets to get ready in the best liquid extract; chicken and chorizo. We finish off with some of the best things from the sea, gambas and razor mussel. Last, but not least, rotisserie cooked chicken and rouille.

249

**SERVED TO A MINIMUM OF 2 PERSONS**

## FROM THE GRILL

- SERVINGS FOR ONE OR TO SHARE

We at Spanjorskan are proud of the proteins we choose for the best food experience. Both the dishes from sea and land always come with variations of fermented pickles, mojorojo, caramelized onion and patanegrasky.

These are very easy to share and are perfect to be eaten with for example patatas bravas or pan con tomate.

### SECRETO IBERICO

"The pig's secret" from the black iberico pig. It is the Rolls Royce that we serve perfectly pink

219

### PICANHA

from galician milk cow. Tender hunged during 60 days, giving it a flavour of foie gras and nuts

239

### HALF CORN FED CHICKEN

from the rotisserie. We marinate and bake the chicken carefully in the rotisserie in order to get it golden and crispy

185

## MENU



### TAPAS

#### VEGETARIANO

|   |    |
|---|----|
| <b>CRISPY AVOCADO TACO</b><br>with smokey Spanish pepper aioli, sesam and coriander             | 75 |
| <b>PAN CON TOMATO</b><br>with grated tomat salsa on crispy bread, manchego and chive            | 45 |
| <b>MAÍZ</b><br>deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon | 60 |
| <b>PIMIENTO DE PADRÓNES</b><br>with flaked salt and chive                                       | 60 |
| <b>GAZPACHO</b><br>with almond, fermented wax beans, chili and garden cress                     | 65 |
| <b>BROCCOLINI</b><br>with ponzu dressing and kimchi sesame seeds                                | 65 |
| <b>PATATAS BRAVAS</b><br>with tomato sauce, aioli and parsley                                   | 65 |

#### PESCADO Y MARISCOS

|  |     |
|--|-----|
| <b>CALAMARES FRITTI</b><br>with lime and aioli   | 85  |
| <b>LUBINA</b><br>sliced marinated bass with tigre de leche, cucumber, spring onion and bottarga                    | 85  |
| <b>VOLANDEIROS</b><br>small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs | 90  |
| <b>CROQUETAS DE BACALAO</b><br>with saffron aioli and lemon  | 75  |
| <b>PULPO CON MIGAS</b><br>octopus with migas, fennel, tomato and blackened leek                                    | 80  |
| <b>GAMBAS</b><br>with papada, marinated pineapple, lemon, aioli and sesame crust                                   | 115 |

#### CARNE

|  |    |
|--|----|
| <b>CARNE CRUDA</b><br>steak tartare made of Swedish beef gammon with black kale, sorrel, egg crème and mochorojo             | 90 |
| <b>IBERICO MEJILLA</b><br>long baked iberico cheek with oyster mushroom, leaf beet, and peas                                 | 85 |
| <b>CRISPY CHICKEN TACO</b><br>with longbaked chicken, creamy avocado and pickled chili                                       | 75 |
| <b>BIKINI DE JAMON</b><br>Grilled toast on serrano, cream cheese and truffle   | 90 |
| <b>MINI HAMBURGUESA</b><br>made on hung tender swedish beef, truffle aioli, caramelized onion, pickled onion and queso mahon | 90 |
| <b>TORTILLA ESPAÑOLA</b><br>with pata negra and grated manchego  | 70 |

### SPANISH CANS

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|--|----------------|
| <b>BANDERILLAS</b><br>tart pickle skewers, perfect with a beer or a glass of sherry                              | 17/p<br>65/can |
| <b>MEJILLONES EN ESCABECH</b><br>smoked common mussels, served with grilled bread, aioli, lemon and crispy caper | 85             |
| <b>SARDINAS ANTIGUA</b><br>sardines in olive oil served with grilled bread, aioli, lemon and crispy caper        | 75             |
| <b>BONITO DEL NORTE</b><br>marinated tuna served with grilled bread, aioli, lemon and crispy caper               | 95             |
| <b>BOQUERONES ON CANTABRIAN ANCHOVIES</b><br>served with lemon vinaigrette, chili, parsley and grilled bread     | 70             |
| <b>LEMON MARINATED OLIVES</b>  | 65             |

### CHARCUTERÍA Y QUESOS

|   |                  |
|---|------------------|
| <b>PATA NEGRA</b><br>Jamon Iberico de Bellota Gran Reserva, preserved for 36 months | 25g/75 / 50g/130 |
| <b>SERRANO</b><br>Jamon de Trevelez IGP Gran Reserva, 23 months                     | 75               |
| <b>CHORIZO</b><br>Chorizo iberico bellota   | 65               |
| <b>MANCHEGO</b><br>Marantona viejo D.O.P sheep cheese preserved for 18 months       | 50               |
| <b>MONTE ENEBRO</b><br>Goat cheese  | 50               |
| <b>LA PERAL</b><br>Blue cheese  | 50               |
| <b>ASSORTED CHARCUTERIES</b>  | 175              |
| <b>ASSORTED CHEESE</b>  | 150              |

### SWEET

|   |    |
|---|----|
| <b>CHURROS</b><br>with coffee ice cream, dulce de leche and chocolate | 90 |
| <b>CREMA CATALANA</b><br>with a taste of citrus, cinnamon and orange  | 60 |
| <b>CITRUS</b><br>pistage, olive oil and vanilla ice cream             | 80 |
| <b>TRUFFLE TURRON</b><br>Spanish chocolate truffle with almonds       | 30 |