

TAPAS

GRILLED BROCCOLINI with salsa romesco, sour cabbage and hazelnuts	90
PAN CON TOMAT with grated tomat salsa on crispy bread topped with manchego and chives	70
MAÍZ Tempura fried corn, smoked cod roe sauce and herb vinaigrette	80
PIMIENTO DE PADRONES with flaked salt and chives	75
PATATAS BRAVAS with tomato sauce, aioli and parsley	70
TORTILLA ESPAÑOLA Spanish omelette topped with manchego	80
CALAMARES FRITTI with lime and aioli	110
SEABASS cured seabass with gambas, kumquat, orange fermented pumpkin and pickled chili	110
VONGOLE clams with ganxet beans, salted lemon, lardo iberico and broth	105
BOQUERONES on a rosette, crispy chicken skin and creme cheese	95
CARNE CRUDA mixed tartar of swedish beef outside with pesto and oystercrums	115
PAN CRISTAL CON SOBRASADA soft pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	125
MINI HAMBURGUESA Made with beef served with caramelized onions and bacon, Mojo Rojo, and dill-pickled cucumber	115
CROQUETAS DE IBERICO croquettes on iberico charcuterie with pickled red onion and eggplant chutney	105
SECRETO IBERICO with chimichurri, planed pickled zucchini and pine seeds	115

FIESTA!

A TASTE OF SPANJORSKAN

This is how we ourselves want to eat when we hang
out with our loved ones.

The evening begins with charcuteries and pimiento de padrones.

We continue with a bunch of tapas to share,
they come in in rounds with all kinds of
flavors and textures

After these, it's time for one of our servings, family style.
Choose between entrecote, pulpo or piglet.
The dinner is the finished on a
sweet note with Churros.

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

SEK 695/PERSON

WINE PAIRING

We happily choose good things for the glasses,
it will be a journey from snacks to finishing avec for the coffee

A good evening in the glass, it will be good and lovely – 695

A party night with super nice wines – 895



SPANJORSKANS 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 make our paella on bombaris. The rice i in its boiled in
chicken stock and chorizo. Then we add sea
delicacies and mussels. Last but not least, we top it with
roisserie chicken and saffron emulsion

SEK 315/PERSON

SERVED TO A MINIMUM OF 2 PERSONS

FROM THE GRILL

- SERVINGS FOR ONE OR TO SHARE

DUCKBREAST Served with chantarells, orange and mangold	285
ENTRECÔTE (210G) Charcoal grilled, grassfed from ireland	325
TONIGHT'S FISH carefully selected fish that can be eaten by yourself or shared	255
LAMBLEG talo, spanish flatbread, pickles, salsa matcha and lamb broth	315
All the dishes from sea and land except from the duckbreast comes with tarragon sauce, green beans and salsa verde	

SPANISH CANS

BANDERILLAS tart pickle skewers, perfect with a beer or a glass of sherry	17/piece, 65/can
MEJILLONES EN ESCABECH marinated mussels are served with grilled bread, aioli, lemon and crispy capers	90
SARDINAS ANTIGUA sardines in olive oil served with grilled bread, aioli, lemon and crispy capers	80
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy capers	95
LEMON MARINATED OLIVES	65

CHARCUTERÍA

PATA NEGRA Jamon Iberico de Bellota Gran Reserva, preserved for 36 months	25g/85, 50g/170
SERRANO Jamon de Trevelez IGP Gran Reserva, 23 months	80
CHORIZO Chorizo iberico bellota	75
CHARCUTERIE	185