



LUNCH MENU
11.00 - 16.00

WELCOME TO SPANJORSKAN,

Lunch, regardless if you want to have a quick lunch break or indulge in a real fiesta, we will do everything we can to create a warm feeling of our beloved Spain. Salut!

THE SPANISH LONG LUNCH

SERVED TO EVERYONE AT THE TABLE FOR BEST EXPERIENCE

Cheese and charcuteries
5 tapas/cannes
Small paella from the ocean
Grilled meat/chicken, salad and french fries
Chocolate

395/P

695/P INCL. BEVERAGES

PLATE SERVERINGS

HALF ROTISSERIE CHICKEN	185
with french fries, aioli, chimi churri and pickled onion	
DORADE GILT-HEAD BREAM	195
with french fries, aioli, chimi churri and pickled onion	
SALAD CON MELÓN	155
mixed salad with marinated grilled melon, feta cheese, tomato and deep fried chickpeas	
BOCADILLO CON CERDO	169
sandwich with breaded loin of pork, kale salad, aioli, spicy tomato creme and fried romaine salad	
CHAKCHOUKA	155
spiced tomato ragu with egg, feta cheese and spinach	
LONG BAKED PIGLET	300
with salad, steak sauce, marcona almonds, mojo rojo, french fries with tart herbs and grated manchego	
TORTILLA DE ESPANOL	155
Spanish farmer omelette with aioli, grilled gem salad, Payoyo viejo and pickled carrot	
TORTILLA DE ESPANOL CON BACALAO	170
Spanish farmer omelette with marinated cod, aioli, grilled gem salad, Payoyo viejo and pickled carrot	

TAPAS

ALCACHOFA	80
whole artichoke with cucumber salsa, smoked egg yolk and shiso	
PAN CON TOMAT	55
with grated tomat salsa on crispy bread, manchego and chive	
MAÍZ	70
deep fried sweet corn, served with kikos, jalapeño mayonnaise and goat cheese	
CALAMARES FRITTI	90
with lime and aioli	
PAN CRISTAL CON BOQUERONES	80
with salsa verde, crispy chicken skin and parsley	
PAN CRISTAL CON SOBRASADA	90
spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	

CHARCUTERIES, CHEESE & OLIVES

PATA NEGRA 36 MONTHS	135
SERRANO 23 MONTHS	75
SMALL PLATTES WITH MIXED CHARCUTERIES, CHEESE & OLIVES	125

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 cook our paella on bomba rice, the rice simmers in chicken and chorizo extract until ready. We finish off with the best things from the sea; gambas and razor mussel. Last, but not least, rotisserie cooked chicken and rouille.

249 /P
SERVED TO A MINIMUM OF 2 PERSONS

SPANJORSKAN'S DAILY SPECIALS

PRICE 130 INCLUDING BREAD

THE VEGETARIAN ALTERNATIVE IS SERVED WITH SAME ACCOMPANIMENT AS TODAY'S LUNCH

MON VEG	LONG-BAKED CHICKEN THIGH with pumpkin, lentils, velouté and spinach FRIED FETA CHEESE
TUE VEG	NIGHT-BAKED PORK LOIN with Jerusalem artichoke, point cabbage, mustard mayonnaise and pickles MUSHROOM RISOTTO
WED VEG	VEAL LOAF with onion rings, mashed celeriac and mushrooms OMELETTE WITH MUSHROOM STEW, TOMATO SALSA AND AVOCADO
THU VEG	LONG-BAKED PORK CHEEK with mashed potatoes, smashed cucumber, spinach and manchego HALLOUMI AND CHICKPEA PATTIES
FRI VEG	ROASTED ROAST BEEF with roasted potatoes, baked onions, cabbage and chimichurry BROCCOLI SOUP WITH RONCALO CHEESE AND CRISPY KALE

SWEETS

CREMA CATALANA	60
CHURROS with chocolate sauce, satuéed butter powder and caramelized crumbs	95
CHOCOLATE SARDINES	25
CHOCOLATE TRUFFLE	30

BEST COFFEE AND TEA IN THE CITY FROM JOHAN & NYSTRÖM

FILTER COFFEE	32
TEA	32
ESPRESSO SINGEL/DUBBLE	32/38
CAPPUCCINO	38
CAFE LATTE	38
CORTADO	38

THE MOST BEAUTIFUL THING IS LOVE, GREAT FOOD, TASTY WINES AND REGULARS.
THANK YOU FOR YOUR VISIT!