



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!

BEVERAGES - FREEDOM IS TO INDULGE...

BEER, CIDER & OTHER

ESTRELLA CANA 30
ESTRELLA 30/40CL 55/70
CERVEZA CON LEMONADA 60
MICA IPA 90
SIDRA 65
LUNCHGROGG 125

VINO

VILLA CONCHI CAVA 95
AUGUSTI TORELLO CAVA 110
EGEO RUEDA VERDEJO 95
LOS FRAILES MONASTELL 95
ALBARINO DE FEFINANES 125
GUIMARO MENCIA 125

NON-ALCOHOLIC

AQUA LOCALES 35/p
VICHY CATALAN 45
ALKOHOLFRI CAVA 60
SAN MIGUEL 0.0% 50
LEMONAD 38
LÄSK 38

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

GALIC BEEF	269
with french fries, baked jerusalem artichoke, lemon pickled eggplant, miso crème and pata negra sauce	
TURBOT	269
with french fries, baked jerusalem artichoke, lemon pickled eggplant, miso crème and pata negra sauce	
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	155
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	40
with grated tomat salsa on crispy bread, manchego and chive	
MAÍZ	55
deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon	
CALAMARES FRITTI	90
with lime and aioli	
CROQUETAS DE BACALAO	75
with rouille, lemon, pickled onion and crispy parsley	
BOQUERONES ON CANTABRIAN ANCHOVIES	70
served with lemon vinaigrette, chili, parsley and grilled bread	
PAN CRISTAL CON SOBRASADA	85
spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	
<u>CHARCUTERIES, CHEESE & OLIVES</u>	
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 119 INCLUDING BREAD

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

MON VEG	CRISPY FISH with potato purée, butter tossed peas, sauce romanseco and cucumber BREADED FETA DRINK: 2019 ALBARIÑO DE FEIÑANES, PALACIO DE FEIÑANES FULL GLASS 140 / HALF GLASS 70
TUE VEG	CHICKEN AND CHORIZO CASSEROLE with potato mash, chickpeas, yellow onion, garlic, pimientos, cumin, kidneybeans, herb salad and herb crème fraiche SPICY TOFU CASSEROLE DRINK: 2016 VALLE DE NABAL, BODEGAS NAVAL, RIBERA DEL DUERO FULL GLASS 135 / HALF GLASS 68
WED VEG	VEAL PATTIES served with spiced couscous salad, crisp onion, feta cheese crème and chickpeas CHICKPEA PATTIES DRINK: 2017 RIBAS NEGRE, BODEGAS RIBAS, MALLORCA FULL GLASS 130 / HALF GLASS 65
THU VEG	CHISTORRA with fried gem salad, baked tomato, patatas bravas, mojocilantro, manchego and aioli GRILLED HALLOUMI DRINK: 2018 ENATE CHARDONNAY, ENATE, SOMONTARO FULL GLASS 140 / HALF GLASS 65
FRI VEG	FLITCH served with potato purée, velouté, pickled pumpkin, pumpkin seeds and horse radish WAFFLE FLAVOURED WITH BASIL SERVED WITH SEAWEED CAVIAR, RED ONION AND SMETANA DRINK: 2017 575 UVAS DE CAMBRICO, CAMBRICO, CASTILLA Y LEON FULL GLASS 135 / HALF GLASS 68

SWEETS

CREMA CATALANA	60
CHURROS with sea buckthorn, honeycomb and chocolate sauce	65
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

SPRITITS & COCKTAILS

SANGRIA DE CAVA	135/glass
SANGRIA DE CAVA	445/pitcher
SANGRIA ROJA	135/glass
SANGRIA ROJA	445/pitcher
EL BANDARRA VERMUT BLANCO	65
EL BANDARRA VERMUT ROJO	65
XORIGUER GT	149
SHERRY BESOS	145
GRAND DOUQUE D'ALBA	30/cl
CARLOS I	30/cl
UNO EN MIL, SINGLE CASK	35/cl
CAFÉSITO	145
SPANISH HOT SHOT	110

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