



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  
Grilled meat/chicken, salad and french fries  
Small paella from the ocean  
Truffel

395/P

695/P INCL. BEVERAGES

## PLATE SERVERINGS

<b>HALF ROTISSERIE CHICKEN</b>	185
with french fries, aioli, chimichurri and pickled onions	
<b>DORADE GILT-HEAD BREAM</b>	195
with french fries, aioli, chimichurri and pickled onions	
<b>SALAD CON MELÓN</b>	155
mixed salad with marinated grilled melon, feta cheese, tomato and deep fried chickpeas	
<b>BOCADILLO CON CERDO</b>	169
sandwich with breaded loin of pork, kale salad, aioli, spicy tomato creme and fried romaine salad	
<b>CHAKCHOUKA</b>	155
spiced tomato ragu with egg, feta cheese and spinach	
<b>LONG BAKED PIGLET</b>	335
served with a fresh salad, gravy, french fries sprinkled with herbs and grated manchego	
<b>TORTILLA DE ESPANOL</b>	155
Spanish omelette with aioli, grilled gem salad, Payoyo viejo and pickled carrot	
<b>TORTILLA DE ESPANOL CON BACALAO</b>	170
Spanish omelette with marinated cod, aioli, grilled gem salad, Payoyo viejo and pickled carrot	

## TAPAS

<b>ALCACHOFA</b>	80
whole artichoke with cucumber salsa, smoked egg yolk and shiso	
<b>PAN CON TOMAT</b>	65
with grated tomat salsa on crispy bread, manchego and chive	
<b>MAÍZ</b>	70
deep fried sweet corn, served with kikos, jalapeño mayonnaise and goat cheese	
<b>CALAMARES FRITTI</b>	90
with lime and aioli	
<b>BOQUERONES</b>	80
sardins with smoked carrot, lovage and almond	
<b>PAN CRISTAL CON SOBASADA</b>	95
spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	

### CHARCUTERIES, CHEESE & OLIVES

<b>PATA NEGRA 36 MONTHS</b>	135
<b>SERRANO 23 MONTHS</b>	75
<b>SMALL PLATTES WITH MIXED CHARCUTERIES, CHEESE &amp; OLIVES</b>	150

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

**279 PER PERSON**

**SERVED TO A MINIMUM OF 2 PERSONS**

## SPANJORSKAN'S DAILY SPECIALS 11-15

PRICE 130 INCLUDING BREAD

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

MON VEG	<b>BAKED COD</b> served with roasted potatoes and broccoli, sandefjord sauce and crispy onion <b>BAKED LACE CABBAGE</b> with walnuts
TUE VEG	<b>SPICY MINCED MEAT PATTIES</b> served with mashed potatoes, apple tzaziki, pickled chili and crispy parsley <b>CAULIFLOWER PATTIES</b>
WED VEG	<b>GRILLED CHICKEN DRUMSTICK</b> with bulgur salad, harrissa cream, roasted sunflower seeds and pickled onion <b>AUBERGINE AU GRATIN</b>
THU VEG	<b>ROASTED VEAL</b> served with tomato roasted potatoes, choron sauce and roasted beans <b>HALLOUMI</b>
FRI VEG	<b>HAPPY MIDSUMMER!</b>

## SWEETS

<b>CREMA CATALANA</b>	70
<b>CHURROS</b> with chocolate sauce, satuéed butter powder and caramelized crumbs	95
<b>CHOCOLATE TRUFFLE</b>	30

## BEST COFFEE AND TEA IN THE CITY FROM JOHAN & NYSTRÖM

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

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