



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

<b>GALIC BEEF</b>	269
with french fries, baked jerusalem artichoke, lemon pickled eggplant, miso crème and pata negra sauce	
<b>TURBOT</b>	269
with french fries, baked jerusalem artichoke, lemon pickled eggplant, miso crème and pata negra sauce	
<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>	300
with salad, steak sauce, marcona almonds, mojo rojo, french fries with tart herbs and grated manchego	
<b>TORTILLA DE ESPANOL</b>	155
Spanish farmer omelette with aioli, grilled gem salad, Payoyo viejo and pickled carrot	
<b>TORTILLA DE ESPANOL CON BACALAO</b>	155
Spanish farmer 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>	40
with grated tomat salsa on crispy bread, manchego and chive	
<b>MAÍZ</b>	55
deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon	
<b>CALAMARES FRITTI</b>	90
with lime and aioli	
<b>CROQUETAS DE BACALAO</b>	75
wirh rouille, lemon, pickled onion and crispy parsley	
<b>BOQUERONES ON CANTABRIAN ANCHOVIES</b>	70
served with lemon vinaigrette, chili, parsley and grilled bread	
<b>PAN CRISTAL CON SOBRASADA</b>	85
spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	
<u>CHARCUTERIES, CHEESE &amp; OLIVES</u>	
<b>PATA NEGRA 36 MONTHS</b>	135
<b>SERRANO 23 MONTHS</b>	75
<b>SMALL PLATTES WITH MIXED CHARCUTERIES, CHEESE &amp; OLIVES</b>	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 of 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	<b>GARDEN SALAD</b> with pesto, mozzarella, serrano, pumpkin seeds, semi dried tomatoes and olives <b>FALAFEL</b>
TUE VEG	<b>FRIED CHICKEN THIGH</b> served with roasted pumpkin, herb yoghurt and potatoes <b>BREADED FETA CHEESE</b>
WED VEG	<b>BAKED FLITCH</b> with chimichurri, jasmine rice, beansprouts and spring onion <b>FRIED RICE WITH MIXED MUSHROOMS</b>
THU VEG	<b>POACHED SALMON</b> served with pisto, grated fennel, cucumber and lovage <b>LONG BAKED TURNIP ROOTED CELERY</b>
FRI VEG	<b>CHISTORRA</b> on fried salad with wheat berry, pickled beans and sauce romanesco <b>MARINATED MUSHROOM</b>

### SWEETS

<b>CREMA CATALANA</b>	60
<b>CHURROS</b> with sea buckthorn, honeycomb and chocolate sauce	65
<b>CHOCOLATE SARDINES</b>	25
<b>CHOCOLATE TRUFFLE</b>	30
<b>BEST COFFEE AND TEA IN THE CITY FROM JOHAN &amp; NYSTRÖM</b>	
<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

### SPRITITS & COCKTAILS

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

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