



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

HALF ROTISSERIE CHICKEN	185
with french fries, aioli, chimichurri and pickled onions	
DORADE GILT-HEAD BREAM	195
with french fries, aioli, chimichurri and pickled onions	
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	335
served with a fresh salad, gravy, french fries sprinkled with herbs and grated manchego	
TORTILLA DE ESPANOL	155
Spanish omelette with aioli, grilled gem salad, Payoyo viejo and pickled carrot	
TORTILLA DE ESPANOL CON BACALAO	170
Spanish omelette with marinated cod, aioli, grilled gem salad, Payoyo viejo and pickled carrot	

TAPAS

GRILLED BROCCOLINI	80
with salsa romesco, sour cabbage and hazelnuts	
PAN CON TOMAT	65
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	
BOQUERONES	80
sardins with smoked carrot, lovage and almond	
PAN CRISTAL CON SOBRASADA	105
spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffe	

CHARCUTERIES, CHEESE & OLIVES

PATA NEGRA 36 MONTHS	135
SERRANO 23 MONTHS	75
SMALL PLATTES WITH MIXED CHARCUTERIES, CHEESE & OLIVES	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	BOUILLABAISSSE served with aioli, pickled fennel and croutons MARINETED CRISPY TOFU
TUE VEG	GRILLED CHICKEN DRUMSTICK served with bulgur salad, harissa cream, sunflower seeds and pickled onions CRISPY MUSHROOM
WED VEG	RED SOLE served with mashed potatoes, spelt, lemon cream and pumpkin seeds BAKED CAULIFLOWER WITH HAZELNUTS
THU VEG	PORCHETTA served with potato puree, pickled kale, gravy and baked tomato CAULIFLOWER & CARROT PATTIES
FRI VEG	GRILLED FLANK STEAK served with chimichurri, roasted potatoes and pak choi LACE CABBAGE WITH WALNUTS AND CHILI EMULSION

SWEETS

CREMA CATALANA	70
CHURROS with chocolate sauce, satuéed butter powder and caramelized crumbs	95
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!