



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
EL MAYU SIDRA 65
LUNCH DRINK 125

VINO

VILLA CONCHI CAVA 95
AUGUSTI TORELLO CAVA 110
LEGADO DEL MONCAYO BLANCO 95
LEGADO DEL MONCAYO TINTO 95
ALBARINO DE FEFINANES 125
HUMILITAT PRIORAT 125

NON-ALCOHOLIC

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

EVERY-DAY LUXURY

GAMBAS IN PARSLEY AND GARLIC 175

with aioli and french fries

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 piglet/meat/chicken, salad and french fries
Chocolate

395/P
695/P INCL. BEVERAGES

PLATE SERVERINGS

OMELETTE NATURAL 135

with garden salad and french fries

OMELETTE 155

with creamy forest mushrooms, garden salad
and french fries

GARDEN SALAD 195

with grilled tuna, gambas, avocado and smokey bell pepper

SALAD OF GRILLED CHICKEN SKEWER 175

with avocado and olive mayonnaise

GRILLED TUNA 195

with winter tomatoes, red onion, aioli and french fries

GRILLED SIRLOIN 225

with winter tomatoes, red onion, aioli and french fries

TAPAS

PAN CON TOMAT 40
CRISPY AVOCADO TACO 55
MAIZ FRITO WITH SMOKED MAYONNAISE 55
CALAMARES FRITOS WITH AIOLI 85
BOQUERONES 70
CROQUETAS DE BACALAO 75
BIKINI DE JAMON Y QUESO 75

CHARCUTERIES, CHEESE & OLIVES

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

MENU

SPANJORSKAN'S PAELLA

THE PRIDE OF THE HOUSE, A COURSE FILLED WITH TRADITION!

We always cook our paella on bomba rice, and the rice then gets to get ready in the best liquid extract; seafood, ox-tail, chicken or forrest mushroom. The topping you select below

MINIMUM 2 PERS

PAELLA ON FOREST MUSHROOMS

195

Creamy riced that have been cooked with mushroom extract, truffles, King bolete, chantarelle, forest mushroom & grated queso manchego

PAELLA ON THE TREATS OF THE OCEAN

249

Clams in all different forms, tuna, octopus, gambas and crispy tomatoes, green peas and autumn onions, served with lemon infused aioli

SPANJORSKAN'S DAILY SPECIALS

PRICE 119 INCLUDING BREAD

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

MON	GRILLED CHICKEN with polenta, harissa aioli, dried olives, parsley, salad with radish, sugar peas and point cabbage
VEG	PORTOBELLO
TUE	PATTIES with turnip rooted-celery purée, whole baked turnip-rooted celery, tart maché salad, walnuts and red wine sauce
VEG	DEEP-FRIED FETA CHEESE
WED	LOIN OF PORK with herb butter, roasted apple, red onion, salad on Lacinato kale, leek and hazelnuts
VEG	WHOLE BAKED BROCCOLI
THU	SALMON with cauliflower purée, roasted cauliflower, browned butter, dill and beetroot sprouts
VEG	BAKED PUMPKIN
FRI	VEAL CASSEROLE with potatoes and parsley
VEG	VEGETARIAN CASSEROLE

SWEETS

CREMA CATALANA	60
WARM CHURROS & CHOCOLATE	65
SLICED FRUIT OF THE DAY	45
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/glas
SANGRIA DE CAVA	445/kanna
SANGRIA ROJA	135/glas
SANGRIA ROJA	445/kanna
EL BANDARRA VERMUT BLANCO	65
EL BANDARRA VERMUT ROJO	65
XORIGUER GT	149
MADRID MULE	145
GRAND DOUQUE D'ALBA	30/cl
CARLOS I	30/cl
UNO EN MIL, SINGLE CASK	35/cl
SPANISH MULE	145
SPANISH HOT SHOT	110

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