

## MENU



### FIESTA!

[A FOOD PARTY]

This is how we eat with our dear ones, sharing our food!

The night starts with snacks, and we continue with tapas to share.

A whole roasted suckling pig with accompaniments, sauce made on pork broth and brandy, a lemon fused aioli, crispy salad with grated goat cheese and French fries.

Full, but craving something sweet. We finish with a bit of chocolate.

**FOR THE BEST EXPERIENCE, WE RECOMMEND THE FIESTA FOR THE WHOLE TABLE!**

**695/PERSON**



### PORK FEAST

**299/PERSON**

A celebration to the Spanish tradition of eating pork cooked to perfection.

**SERVED TO A MINIMUM OF 2 PERSONS**

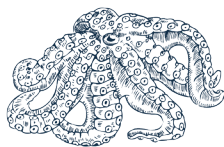
We bake the finest, about 3 kg heavy cochinitos in the oven. They are cut and come served on a platter with bones on.

Served with a fresh salad, steak sauce, marcona almonds, lemon aioli, herb dashed french fries and grated manchego.

**ENJOY!**

### 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 cook our paella on bomba rice, and the rice then gets to get ready in the best liquid extract; chicken and chorizo. We finish off with some of the best things from the sea, gambas and razor mussel. Last, but not least, rotisserie cooked chicken and rouille.

**249/PERSON**  
**SERVED TO A MINIMUM OF 2 PERSONS**

### FROM THE GRILL

**- SERVINGS FOR ONE OR TO SHARE**

We at Spanjorskan are proud of the proteins we choose for the best food experience. Both the dishes from sea and land always come with baked Jerusalem artichoke, lemon pickled eggplant, miso crème and patanegra gravy.

These are very easy to share and are perfect to be eaten with for example patatas bravas or pan con tomate.

#### SECRETO IBERICO

"The pig's secret" from the black iberico pig. It is the Rolls Royce that we serve perfectly pink

219

#### BEEF

from galician milk cow. Tender hunged during 35 days, giving it a flavour of foie gras and nuts

295

#### HALF CORN FED CHICKEN

from the rotisserie. We marinate and bake the chicken carefully in the rotisserie in order to get it golden and crispy

185

# MENU



## TAPAS

### VEGETARIANO

<b>ALCACHOFA</b> whole artichoke with cucumber salsa, smoked egg yolk and shiso	80
<b>PAN CON TOMATO</b> with grated tomat salsa on crispy bread, manchego and chive	45
<b>MAÍZ</b> deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon	60
<b>PIMIENTO DE PADRÓNES</b> with flaked salt and chive	60
<b>GAZPACHO</b> with almond, fermented wax beans, chili and garden cress	65
<b>BRAISED BROCCOLINI CON RAS EL HANOUT</b> with chimichurri and pumpkin seeds	65
<b>PATATAS BRAVAS</b> with tomato sauce, aioli and parsley	65

### PESCADO Y MARISCOS

<b>CALAMARES FRITTI</b> with lime and aioli	90
<b>CEVICHE</b> with turbot, sepiida, sweet potato, cucumber and corn	85
<b>VOLANDEIROS</b> small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	90
<b>CROQUETAS DE BACALAO</b> wirh rouille, lemon, pickled onion and crispy parsley	75
<b>PULPO CON MIGAS</b> octopus with migas, fennel, tomato and blackened leek	80
<b>GAMBAS</b> with lardo (pork), marinated pineapple, lemon, aioli and sesame crust	115

### CARNE

<b>CARNE CRUDA</b> steak tartare made of Swedish beef gammon with black kale, sorrel, egg crème and mojorojo	90
<b>IBERICO MEJILLA</b> long baked iberico cheek with oyster mushroom, leaf beet, and peas	85
<b>PAN CRISTAL CON SOBRASADA</b> spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	85
<b>MINI HAMBURGUESA</b> made on hung tender swedish beef, fois gras and rhubarb salsa	95
<b>TORTILLA ESPAÑOLA</b> with pata negra and grated manchego	70
<b>TACO CON POJO</b> Crispy chicken with mojo cilantro, pickled scallion and chili	80
<b>CHORIPÁN</b> spiced pork- and lamb sausage in bread with aioli, pickles and crispy onion	90

## SPANISH CANS

<b>BANDERILLAS</b> tart pickle skewers, perfect with a beer or a glass of sherry	17/p 65/can
<b>MEJILLONES EN ESCABECH</b> smoked common mussels, served with grilled bread, aioli, lemon and crispy caper	85
<b>SARDINAS ANTIGUA</b> sardines in olive oil served with grilled bread, aioli, lemon and crispy caper	75
<b>BONITO DEL NORTE</b> marinated tuna served with grilled bread, aioli, lemon and crispy caper	95
<b>BOQUERONES ON CANTABRIAN ANCHOVIES</b> served with lemon vinaigrette, chili, parsley and grilled bread	70
<b>LEMON MARINATED OLIVES</b>	65

## CHARCUTERÍA Y QUESOS

<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva, preserved for 36 months	25g/75 / 50g/130
<b>SERRANO</b> Jamon de Trevelez IGP Gran Reserva, 23 months	75
<b>CHORIZO</b> Chorizo iberico bellota	65
<b>MANCHEGO</b> Marantona viejo D.O.P sheep cheese preserved for 18 months	50
<b>MONTE ENEBRO</b> Goat cheese	50
<b>LA PERAL</b> Blue cheese	50
<b>ASSORTED CHARCUTERIES</b>	175
<b>ASSORTED CHEESE</b>	150

## SWEET

<b>CHURROS</b> with sea buckthorn, honeycomb and chocolate sauce	90
<b>CREMA CATALANA</b> with a taste of citrus, cinnamon and orange	60
<b>BASQUE CHEESECAKE</b> med mulberry and sautéed white chocolate	85
<b>TRUFFLE TURRON</b> Spanish chocolate truffle with almonds	30