

MENU



FIESTA!

[A FOOD PARTY]

This is how we eat when we spend time with our loved ones, we let the food and drink flow! We start the evening with Spanish charcuteries followed by a lot of mixed tapas. Finally a chocolate truffle comes in to put the finishing touche

PS. you can also add our lovely suckling pig for an additional SEK 150 which comes with chimmichurri, gravy sauce, french fries and a fresh salad

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

**SEK 445 / PERSON
(WITH SUCKLING PIG SEK 595)**



PORK FEAST

365/PERSON

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

SERVED TO A MINIMUM OF 2 PERSONS

We bake whole and fine, four kilos, cochinito in the oven according to all the rules of art - cut it into pieces and serve it on the bones on a platter.

It is served with a fresh salad, gravy, french fries sprinkled with herbs and grated manchego

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/PERSON
SERVED TO A MINIMUM OF 2 PERSONS**

FROM THE GRILL

- SERVINGS FOR ONE OR TO SHARE

At Spanjorskan we take great pride in the delicacies we choose for the best experience. Both the dishes from sea and land always comes with glazed brussel sprouts, PX sherry-sauce and pickled daikon

These can be shared and are eaten with advantage together together with for example patatas bravas or pan con tomate

PLUMA IBERICO (190G)

From Joselito, black iberico pig. Here we have the pig's Rolls Royce which we serve roasted pink. This results in an extremely nutty and tender meat.

305

CLUB STEAK ON BONE (500G)

from galic milk cow. Hang tender for 60 days that gives a taste of duckliver and nuts.

385

TONIGHT'S FISH

Carefully selected fish that can be eaten by yourself or shared

235

HALF CORN FED CHICKEN

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

185

MENU



TAPAS

VEGETARIANO

ALCACHOFA whole artichoke with cucumber salsa, smoked egg yolk and shiso	80
PAN CON TOMATO with grated tomat salsa on crispy bread topped with manchego and chive	65
MAÍZ Fried sweetcorn with kikos, jalapeno mayonnaise and goat cheese	70
PIMIENTO DE PADRÓNES with flaked salt and chive	65
CACHAPAS Corn patties with tomatillo & avocado salsa, wasabi peas and coriander	75
PATATAS BRAVAS with tomato sauce, aioli and parsley	70
TORTILLA ESPAÑOLA Spanish omelette topped with manchego	70

PESCADO Y MARISCOS

CALAMARES FRITTI with lime and aioli	90
ATÚN FRITO Blackened tuna with koshu con pisco, cucumber, kiwi and mote	90
VOLANDEIROS small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	95
GAMBAS with lemongrass sauce, pickled kumquat, chili and green onions	110
BOQUERONES with smoked carrot, lovage and almonds	80

CARNE

CARNE CRUDA tartar of Swedish beef thigh, pickled celery, sheep cheese, beans and smoked marrow	95
PAN CRISTAL CON SOBRASADA spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	95
MINI HAMBURGUESA made on hung tender swedish beef, fois gras, pecans and rhubarb salsa	105
TACO CON POLLO Crispy chicken with mojo cilantro, pickled shallot and chili	85
CROQUETAS DE IBERICO Croquettes on iberico charcuterie with pickled silver onion and chili emulsion	100
SECRETO IBERICO with chimichurri, planed pickled zucchini and pine seeds	110

SPANISH CANS

BANDERILLAS tart pickle skewers, perfect with a beer or a glass of sherry	17/p 65/can
MEJILLONES EN ESCABECH Marinated mussels are served with grilled bread, aioli, lemon and crispy capers	85
SARDINAS ANTIGUA sardines in olive oil served with grilled bread, aioli, lemon and crispy capers	75
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy capers	95
LEMON MARINATED OLIVES	65

CHARCUTERÍA Y QUESOS

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

SWEET

CHURROS with chocolate sauce, browned butter powder and caramelized grains	95
CREMA CATALANA with a taste of citrus, cinnamon and orange	70
TRUFFLE TURRON Spanish chocolate truffle with almonds	30
FRIED ALMOND CAKE with peach, cream and lavender sugar	85