

## 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 190 which comes with chimichurri, gravy sauce, french fries and a fresh salad

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

**SEK 495 / PERSON  
(WITH SUCKLING PIG SEK 685)**



## PORK FEAST

**395/PERSON**

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

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 in its 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

**315/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-sause 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 the 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.

315

#### **CLUB STEAK ON BONE (500G)**

from galician milk cow. Hang tender for 35 days that gives a taste of duckliver and nuts.

425

#### **TONIGHT'S FISH**

Carefully selected fish that can be eaten by yourself or shared.

255

#### **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

<b>GRILLED BROCCOLINI</b> with salsa romesco, sour cabbage and hazelnuts	85
<b>PAN CON TOMATO</b> with grated tomat salsa on crispy bread topped with manchego and chives	70
<b>MAÍZ</b> fried sweetcorn with kikos, jalapeno mayonnaise and goat cheese	75
<b>PIMIENTO DE PADRÓNES</b> with flaked salt and chives	70
<b>CACHAPAS</b> corn patties with tomatillo & avocado salsa, wasabi peas and coriander	80
<b>PATATAS BRAVAS</b> with tomato sauce, aioli and parsley	70
<b>TORTILLA ESPAÑOLA</b> Spanish omelette topped with manchego	80

#### PESCADO Y MARISCOS

<b>CALAMARES FRITTI</b> with lime and aioli	95
<b>ATÚN FRITO</b> shard tuna with koshu, cucumber, kiwi and mote	95
<b>VOLANDEIROS</b> small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	95
<b>GRILLED PULPO</b> with chorizo butter sauce, potatoes, cucumber and puffy buckwheat	115
<b>BOQUERONES</b> with smoked carrot, lovage and almonds	85

#### CARNE

<b>CARNE CRUDA</b> mixed tartar of swedish beef outside with mole, marinated shimeji, crispy potatoes and cured smoked egg yolk	115
<b>PAN CRISTAL CON SOBRASADA</b> soft pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	120
<b>MINI HAMBURGUESA</b> made on tender swedish beef, fois gras, pecans and rhubarb salsa	115
<b>TACO CON POLLO</b> crispy chicken with mojo cilantro, pickled shallot and chili	95
<b>CROQUETAS DE IBERICO</b> croquettes on iberico charcuterie with pickled red onion and eggplant chutney	105
<b>SECRETO IBERICO</b> with chimichurri, planed pickled zucchini and pine seeds	115

### 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> Marinated mussels are served with grilled bread, aioli, lemon and crispy capers	85
<b>SARDINAS ANTIGUA</b> sardines in olive oil served with grilled bread, aioli, lemon and crispy capers	75
<b>BONITO DEL NORTE</b> marinated tuna served with grilled bread, aioli, lemon and crispy capers	95
<b>LEMON MARINATED OLIVES</b>	65

### CHARCUTERÍA Y QUESOS

<b>PATA NEGRA</b> Jamon Iberico de Bellota Gran Reserva, preserved for 36 months	25g/85 / 50g/170
<b>SERRANO</b> Jamon de Trevelez IGP Gran Reserva, 23 months	75
<b>CHORIZO</b> Chorizo iberico bellota	70
<b>MANCHEGO</b> Marantona viejo D.O.P sheep cheese preserved for 18 months	60
<b>MONTE ENEBRO</b> Goat cheese	60
<b>LA PERAL</b> Blue cheese	60
<b>ASSORTED CHARCUTERIES</b>	185
<b>ASSORTED CHEESE</b>	165

### SWEET

<b>CHURROS</b> with chocolate sauce, browned butter powder and caramelized grains	95
<b>CREMA CATALANA</b> with a taste of citrus, cinnamon and orange	80
<b>TRUFFLE TURRON</b> Spanish chocolate truffle with almonds	30
<b>CARAMELIZED ORANGE CAKE</b> with yoghurt sorbet	95