

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 compliments, sause made on pork broth and brandy, a lemon fused aioli, crispy salad and French fries with manchego.

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 til perfection.

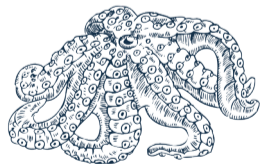
SERVED TO A MINIMUM OF 2 PERSONS

We bake whole and fine, three 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 i 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

259/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 creamy chili emulsion, chanterelles and chili straws.

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

PLUMA IBERICO (220G)

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.

289

CLUB STEAK ON BONE (500G)

from galic milk cow. Hang tender for 60 days that gives a taste of duck liver 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, manchego and chive	55
MAÍZ Fried sweet corn with kikos, jalapeno mayonnaise and goat cheese	70
PIMIENTO DE PADRÓNES with flaked salt and chive	60
CALDO DE HONGOS Mushroom soup with turnips, truffles and sage	70
CACHAPAS Corn patties with tomatillo & avocado salsa, wasabi peas and coriander	75
PATATAS BRAVAS with tomato sauce, aioli and parsley	70
TORTILLA ESPAÑOLA classic Spanish peasant omelette, topped with manchego and olive oil	70

PESCADO Y MARISCOS

CALAMARES FRITTI with lime and aioli	90
ATÚN FRITO Blackened tuna with koshu con pisco, cucumber, kiwi and mote	85
VOLANDEIROS small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	90
NAVAJA Razor clams in frothy chicken velouté, smoked kingfisher, pickled beans and trout roe	95
PAN CRISTAL CON BOQUERONES with salsa verde, crispy chicken skin and parsley	80

CARNE

CARNE CRUDA smoky tartar on Swedish tenderized outer thigh, pickled celery, sheep cheese, smoked beans and smoked marrow	95
PAN CRISTAL CON SOBRASADA spiced pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	90
MINI HAMBURGUESA made on hung tender swedish beef, fois gras, pecans and rhubarb salsa	105
TACO CON POLLO Crispy chicken with mojo cilantro, pickled scallion and chili	75
CHORIPÁN spiced pork- and lamb sausage in bread with aioli, pickles and crispy onion	90
CROQUETAS DE IBERICO Croquettes on iberico charcuterie with pickled silver onion, chili emulsion and crispy chanterelles	100
SECRETO IBERICO with chimichurri, planed sour 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 smoked common mussels, served with grilled bread, aioli, lemon and crispy caper	85
SARDINAS ANTIGUA sardines in olive oil served with grilled bread, aioli, lemon and crispy caper	75
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy caper	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	65
FRIED ALMOND CAKE with peach, cream and lavender sugar	85
TRUFFLE TURRON Spanish chocolate truffle with almonds	30