

BRUNCH MENU



TAPAS

VEGETARIANO

GRILLED BROCCOLINI with salsa romesco, sour cabbage and hazelnuts	80
MAÍZ deep fried sweetcorn served with kikos, jalapeño mayonnaise and goat cheese	70
PIMIENTO DE PADRÓNES with flaked salt and chive	70
PATATAS BRAVAS with tomato sauce, aioli and parsley	70
PAN CON TOMATO with grated tomat salsa on crispy bread topped with grated manchego and chives	65

PESCADO Y MARISCOS

CALAMARES FRITTI with lime and aioli	90
MOULES DE PIMENTON boiled mussels with pimento, chimichurri and roasted chorizo	95
BOQUERONES with smoked carrot, lovage and almonds	80

CARNE

MINI HAMBURGUESA made on hung tender swedish beef, fois gras, pecans and rhubarb salsa	110
TACO CON POJO crispy chicken with mojo cilantro, pickled shallot and chili	90

EGG COURSES

HUEVOS RANCHEROS tortilla, tomato salsa, fried egg, pickled jalapeño, pickled onion, payoyo and coriander	155
MIGAS CON PULPO octopus with migas, fennel, tomato and blackened leek	155
MIGAS CON CHISTORRA Omelette topped with pork sausage with fennel, tomato and leek	155
TORTILLA CON AGUACATE Spanish omelette with avocado, salad, piperras and olives	145
TORTILLA CON RODAJAS DE OSTRA Spanish omelette with mushrooms, salad, piperras and olives	145
CHAKCHOUKA spiced tomato ragu with egg, feta cheese and spinach	155

BREAD COURSES

PAN CON POLLO sandwich with rotisserie chicken, salsa fresca, aioli, salad and manchego	155
PAN CON AGUACATE sandwich with avocado mixture, pickled jalapeño, fried egg, aioli and coriander	145
PAN CON CARNE CRUDA sandwich with mixed steak tartar, mojorojo, caper, payoyo, cornichons and cider mustard	165

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 caper	75
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy caper	95
LEMON MARINATED OLIVES	65

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

279 PER PERSON

SERVED TO A MINIMUM OF 2 PERSONS

SWEET

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