

BRUNCH MENU



TAPAS

VEGETARIANO

ALCACHOFA whole artichoke with cucumber salsa, smoked egg yolk and shiso	80
MAÍZ deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon	60
PIMIENTO DE PADRÓNES with flaked salt and chive	60
GAZPACHO with almond, fermented wax beans, chili and garden cress	65
PATATAS BRAVAS with tomato sauce, aioli and parsley	65

PESCADO Y MARISCOS

CALAMARES FRITTI with lime and aioli	90
MOULES DE PIMENTON boiled common mussels with pimento, chimichurri and roasted chorizo	95
GAMBAS with lardo (pork), marinated pineapple, lemon, aioli and sesame crust	115

CARNE

MINI HAMBURGUESA made on hung tender swedish beef, fois gras and rhubarb salsa	95
TACO CON POJO Crispy chicken with mojo cilantro, pickled scallion and chili	80

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 with fennel, tomato and blackened leek	155
TORTILLA CON AGUACATE spanish omelette with avocado, salad, piperras, olives and chick-peas	145
TORTILLA CON RODAJAS DE OSTRAS spanish omelette with oyster mushroom, salad, piperras, olives and chick-peas	145
CHAKCHOUKA spiced tomato ragu with egg, feta cheese and spinach	155

BREAD COURSES

PAN CON POLLO sandwich with rotisserie chicken, salsa fresca, aioli, chick-peas, salad and manchego crisp	155
PAN CON AGUACATE sandwich with avocado mixture, pickled jalapeño, fried egg, aioli, koriander and crispy onion	145
PAN CON CARNE CRUDA sandwich with mixed steak tartar, mojarrojo, 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 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
BOQUERONES ON CANTABRIAN ANCHOVIES served with lemon vinaigrette, chili, parsley and grilled bread	70
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 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 PER PERSON

SERVED TO A MINIMUM OF 2 PERSONS

SWEET

CHURROS with coffee ice cream, dulce de leche and chocolate	90
CREMA CATALANA with a taste of citrus, cinnamon and orange	60
TOSTADO FRANCESCA "POOR KNIGHTS" with almond ice cream, glacéd orange zest and cherries	95
TRUFFLE TURRON Spanish chocolate truffle with almonds	30