

BRUNCH MENU



TAPAS

VEGETARIANO

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| 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 | 65 |
| 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

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| CALAMARES FRITTI with lime and aioli | 90 |
| MOULES DE PIMENTON boiled common mussels with pimento, chimichurri and roasted chorizo | 95 |
| PAN CRISTAL CON BOQUERONES with salsa verde, crispy chicken skin and parsley | 80 |

CARNE

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| MINI HAMBURGUESA made on hung tender swedish beef, fois gras and rhubarb salsa | 105 |
| TACO CON POJO Crispy chicken with mojo cilantro, pickled scallion and chili | 75 |

EGG COURSES

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| 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 OSTRA 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

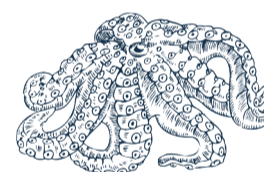
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| PAN CON POLLO sandwich with rotisserie chicken, salsa fresca, aioli, chick-peas, salad and manchego crisp | 155 |
| PAN CON AGUACATE sandwich with avocado mixture, pickled jalapeño, fried egg, aioli, koriander and crispy onion | 145 |
| PAN CON CARNE CRUDA sandwich with mixed steak tartar, mojarrojo, caper, payoyo, cornichons and cider mustard | 165 |

SPANISH CANS

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| 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 |

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 mussel. Last, but not least, rotisserie cooked chicken and rouille.

259 PER PERSON

SERVED TO A MINIMUM OF 2 PERSONS

SWEET

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| 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 |