

QUESOS

ASSORTED CHEESE	165
A classic that can be served before, during and after dinner which is served with marmalade and biscuits	
LA PERAL	50
Blue cheese, cow, Asturias	
MONTE ENEBRO	50
Pasteurized goat cheese from Sierra de Gredos	
MANCHEGO	30
Maranata Viejo D.O.P, sheep's cheese stored for 18 months	

POSTRE

CHURROS	95
with chocolate sauce, browned butter powder and caramelized grains	
CREMA CATALANA	80
with a taste of citrus, cinnamon and orange	
CRAQUELIN	35
small choux pastry, filled with atzuki ice cream and caramel sauce	
CARAMELIZED ORANGE CAKE	95
with yoghurt sorbet	

BEBIDAS

BEBIDAS CON CAFE	
Espresso martini	155
Spanish Coffee	155
Carraajillo	80
Hot Shot	110
VINO DULCE	
2011 Dolc de Mendoza	115/gl
2016 Mascatel de la marina, Alicante	100/gl
2014 Jorge Ordinez, Victoria No2	120/gl
1990 Don Px Old wine	85/gl
AVEC	
Grand Duque D'alba	30/cl
Carlos I	30/cl
Carlos I, Imperial XO	45/cl
Torres 15 Imperial	28/cl
Torres 20 Hors D'age	35/cl
Mascaró V.O	28/cl
Osborne Veterano	25/cl
UNO en MIL, single cask	35/cl
Cardenal Mendoza Gran Reserva	35/cl
ROM	
Dos Maderas 5+5 PX	45/cl

WELCOME TO AN EXPERIENCE AT SPANJORSKAN

We want to create an experience for you that we ourselves would have enjoyed. Along the years we have brought with us memories from countless trips from Spain, and have been inspired by other restaurant experiences around the world.

Above all, the fantastic way to eat, drink and socialize which is something that is close to our hearts.

SPARKLING WINE

El Perro y Las Burbujas, Cava	150
Villa Conchi Brut Selección, Cava	150

WHITE WINE

Alma de Blanco, Godello, Monterrei	160
8 Virgenes, Rufete Blanco, Sierra de Francia	165
Embrujo del Campo, Verdejo, Castilla	150
Finca Carbonera 875m, Chardonnay, Rioja	165
Veiga de Princesa, Albarino, Rias Baixas	165

RED WINE

Mimetic, Garnacha, Aragón	145
Barahonda, Montastrell, Syrah, Yecla	160
Erial, Tempranillo, Ribera Del Duero	170
Ca'n Verdura, Mantonegro m.fl, Mallorca	145
Finca Carbonera 875m, Tempranillo, Rioja	165
Mineral, Caringnan, Garnacha, Montsant	165

SANGRIA

Sparkling wine sangria	145
Red wine sangria	145

VERMOUTH

Padró & Co, Rojo Clásico	8cl/80
Padró & Co, Reserva Special	8cl/90
Yzaguirre, Dry Reserva	8cl/90

SHERRY

Romate NPU, Amontillado	8cl/155
Romate Regente, Palo cortado	8cl/95
Equipo Navazos, La bota de dulce 33	8cl/115
Bodegas Barón Micaela, Manzanilla	8cl/105
Guitierrez Colosia, Amontillado	8cl/125
Guitierrez Colosia, Fino	8cl/110

CHARCUTERÍA Y QUESOS

PATA NEGRA	25g/85, 50g/170
Jamon Iberico de Bellota Gran Reserva, preserved for 36 months	

SERRANO	75
Jamon de Trevelez IGP Gran Reserva, 23 months	

CHORIZO	70
Chorizo iberico bellota	

CHARCETURIES	185
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TAPAS

GRILLED BROCCOLINI with salsa romesco, sour cabbage and hazelnuts	85
PAN CON TOMAT with grated tomat salsa on crispy bread topped with manchego and chives	70
MAÍZ fried sweetcorn with kikos, jalapeno mayonnaise and goat cheese	75
PIMIENTO DE PADRONES with flaked salt and chives	70
CACHAPAS corn patties with tomatillo & avocado salsa, wasabi peas and coriander	80
PATATAS BRAVAS with tomato sauce, aioli and parsley	70
TORTILLA ESPAÑOLA Spanish omelette topped with manchego	80
CALAMARES FRITTI with lime and aioli	95
HAMACHI cured hamachi with gambas, kumquat, orange fermented pumpkin and pickled chili	95
VOLANDEIROS small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	95
GRILLED PULPO with chorizo butter sauce, potatoes, cucumber and puffy buckwheat	115
BOQUERONES on a rosette, crispy chicken skin and creme cheese	85
CARNE CRUDA mixed tartar of swedish beef outside with mole, marinated shimeji, crispy potatoes and cured smoked egg yolk	115
PAN CRISTAL CON SOBRASADA soft pork sausage on pan cristal with honey, pickled onion, garden cress and truffle	120
MINI HAMBURGUESA made on tender swedish beef, fois gras, pecans and rhubarb salsa	115
TACO CON POLLO crispy chicken with mojo cilantro, pickled shallot and chili	95
CROQUETAS DE IBERICO croquettes on iberico charcuterie with pickled red onion and eggplant chutney	105
SECRETO IBERICO with chimichurri, planed pickled zucchini and pine seeds	115

FIESTA!

A TASTE OF SPANJORSKAN

This is how we ourselves want to eat when we hang out with our loved ones.

The evening begins with snacks, olives, manchego & salty chips

We continue with a bunch of tapas to share, they come in in rounds with all kinds of flavors and textures

After these, it's time for one of our servings, family style. Choose between fish, vegetarian and meat.

The dinner is the finished on a sweet note with a piece of chocolate

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

SEK 695/PERSON

WINE PAIRING

We happily choose good things for the glasses, it will be a journey from snacks to finishing avec for the coffee

A good evening in the glass, it will be good and lovely – 695 SEK

A party night with super nice wines – 895 SEK



SPANJORSKANS 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

SEK 315/PERSON

SERVED TO A MINIMUM OF 2 PERSONS

FROM THE GRILL - SERVINGS FOR ONE OR TO SHARE

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
HOLE QUAIL filled and glazed, with sauted	185
PORK FEAST - FÖR MINST 2 PERSONER We bake whole and fine, four kilos, cochinitillo in the oven according to all the rules of art - cut it into pieces and serve it on the bones on a platter.	395/person

Both the dishes from sea and land always comes with glazed brussel sprouts, tarragon sauce and pickled daikon

SPANISH CANS

BANDERILLAS tart pickle skewers, perfect with a beer or a glass of sherry	17/piece, 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 capers	75
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy capers	95
LEMON MARINATED OLIVES	65

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ALLERGY? ASK THE STAFF!