

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, jalapeño mayonnaise and goat cheese	75
PIMIENTO DE PADRONES with flaked salt and chives	75
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	100
HAMACHI cured hamachi with gambas, kumquat, orange fermented pumpkin and pickled chili	110
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	95
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 charcuteries and pimiento de padrones.

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 entrecote, pulpo or piglet. The dinner is the finished on a sweet note with Churros.

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

A party night with super nice wines – 895



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 is 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
ENTRECÔTE (210G) Charcoal grilled, grassfed from ireland	325
TONIGHT'S FISH carefully selected fish that can be eaten by yourself or shared	255
HOLE QUAIL mushroom filled and butter glazed	185
PORK FEAST We bake whole and fine, four 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	395/person

Both the dishes from sea and land always comes with tarragon sauce, sesame chard beans, deep fried garlic

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	90
SARDINAS ANTIGUA sardines in olive oil served with grilled bread, aioli, lemon and crispy capers	80
BONITO DEL NORTE marinated tuna served with grilled bread, aioli, lemon and crispy capers	95
LEMON MARINATED OLIVES	65

QUESOS

ASSORTED CHEESE A classic that can be served before, during and after dinner which is served with marmalade and biscuits	165
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ALLERGY? ASK THE STAFF!