

MENU



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
CITRUS MARINATED OLIVES	65

A BIT LARGER THAN TAPAS

BREADED FETA CHEESE with grilled salad, dried olives, tart cucumber, pickled artichoke, grilled bell pepper, grated manchego and chili aioli	185
ROTI FRIED CHICKEN with tomato salsa, baked onion, red wine sauce, smoked bell pepper aioli and french fries	195
OMELETTE NATURAL with green salad and french fries	145
OMELETT SERRANO with manchego, green salad and french fries	175

CHARCUTERÍA Y QUESOS

PATA NEGRA Jamon Iberico de Bellota Gran Reserva - PRESERVED FOR 36 MONTHS	25G/75 / 50G/130
SERRANO Jamon de Trevelez IGP Gran Reserva, 23 months	75
CHORIZO Chorizo iberico bellota	65
MANCHEGO Marantona viejo D.O.P goat cheese, preserved for 18 months	50
MONTE ENEBRO Goat cheese	50
LA PERAL Blue cheese	50
ASSORTED CHARCUTERIES	235
ASSORTED CHEESE	150

TAPAS

VEGETARIANO

CRISPY AVOCADO TACO with smokey Spanish pepper aioli, sesam and coriander	75
PAN CON TOMATO with grated tomat salsa on crispy bread, manchego and chive	45
MAÍZ deep fried sweet corn, served with aioli, kikos, jalapeño and grated queso mahon	60
PIMIENTOS DE PADRÓN with flaked salt and chive	60
GAZPACHO with almond, fermented wax beans, chili and garden cress	65
BROCCOLINI with ponzu dressing and kimchi sesame seeds	65
PATATAS BRAVAS with tomato sauce, aioli and parsley	65

PESCADO Y MARISCOS

CALAMARES FRITTI with lime and aioli	85
CEVICHE ON TUNA AND SEA BASS with lime, coriander, red onion and creamy avocado	85
VOLANDEIROS small scallops from Galicia served with pickled jalapeño, blackened lemon and chorizo crumbs	90
CROQUETAS DE BACALAO with saffron aioli and lemon	75
BOQUERONES ON CANTABRIAN ANCHOVIES served with lemon vinaigrette, chili, parsley and grilled bread	70
GAMBAS AL AJILLO with papada, marinated pineapple, lemon, aioli and sesame crust	115

CARNE

SPANJORSKAN'S CARNITAS with longcooked chuck steak, pineapple and lime salsa and chili aioli	85
CRISPY CHICKEN TACO with longbaked chicken, creamy avocado and pickled chili	75
BIKINI DE JAMON Grilled toast on serrano, cream cheese and truffle	90
MINI HAMBURGUESA made on hung tender swedish beef, truffle aioli, caramelized onion, pickled onion and queso mahon	90
TORTILLA ESPAÑOLA with pata negra and grated manchego	70

MENU



FIESTA!

This is how we eat with our dear ones, sharing our food!

The night starts with snacks, and we continue with tapas to share.

A whole roasted suckling pig with compliments, sauce made on pork broth and brandy, a lemon fused aioli, crispy salad with grated goat cheese and French fries.

Full, but craving something sweet. We finish with a bit of chocolate

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

695/PERSON



PORK FEAST

299

A celebration to the Spanish tradition of eating pork cooked til perfection.

SERVED TO A MINIMUM OF 2 PERSONS

We bake the finest, about 3 kg heavy cochinitos in the oven. They are cut and come served on a platter with bones on.

Served with a fresh salad, steak sauce, marcona almonds, lemon aioli, herb dashed french fries and grated manchego.

ENJOY!

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 cook our paella on bomba rice, and the rice then gets to get ready in the best liquid extract; seafood, oxtail, chicken or forest mushroom.

The topping you select below.

SERVED TO A MINIMUM OF 2 PERSONS

PAELLA ON MUSHROOMS

Creamy rice that have been cooked with mushroom extract, truffle, chantarelle, forest mushroom and grated queso manchego

195

PAELLA ON THE TREATS OF THE OCEAN

Clams in all different forms, tuna, octopus, gambas and crispy tomatoes, green peas and onions, served with lemon infused aioli

249

PAELLA WITH ROTISSERIE FRIED KYCKLING

Prepared with chicken extract and fine pieces of chorizo, mixed onions and crispy bell pepper and grated manchego

249