

FIESTA!

This is the way we at Spanjorskan prefer to eat ourselves with family and friends. Sit back and let the food come in dish after dish until you are stuffed!

695 KR/ PERSON

VINPACKAGE TO THE FIEESTA
695 KR/ PERSON - FOOD NOT INCLUDE

APERITIVOS

OLIVES Citrus marinated Spanish green olives	65
MARCONAMANDLAR	65
TRUFFLE CHIPS	65
FRITERAD SERRANOSVÅL	65

TAPAS

SERRANO Iberian serrano ham, aged for at least 12 months (50 g), served with grated manchego and pickled silver onions	125
PATA NEGRA Ham from the legendary acorn breed Iberian pig, aged for 18 months (30 gr)	175
LA CHARCUTERIA DE LA CASA Tonight's selection of Spanish cold cuts, comes with pan con tomate and marinated olives	175/265
TOAST BIKINI With chorizo, grated manchego and chili mayonnaise	155
MINI-HAMBURGESA On prime rib, chiliemulsion, pomme allumettes and caramelized onions	165
ALBONDIGAS MANCHEGO Grated veal meatballs with spicy tomato sauce and herb croutons	125
CROQUETAS DE IBERICO Creamy croquettes flavored with Iberian ham and grated manchego	95
SOBRASADA DE MALLORCA Honey with truffle, crostini	165
MANCHEGO Aged (12 months) - sheep's cheese from La Mancha	95
PLATO DE QUESO Tonight's Spanish cheeses, ask your waiter what's on offer for the evening	165/265

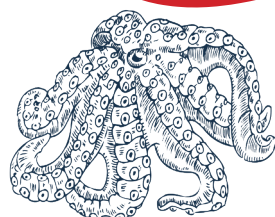
TAPAS

BOQUERONES Grilled bread, tomato, chilli, tomatoes and onion	155
SARDINAS From the coast of Galicia, grilled bread, chili, tomatoes and onions	145
GRATINATED GREEN MUSSELS Parsley and garlic butter, with crispy roasted chorizo, salsa verde and panko crisps	135
CALAMARES Aioli nero, lemon	155
QUEEN SCALLOPS Queen scallops gratinated with sobrasada, served with sherry vinegar-dressed cucumber	165

PAELLA MARISCO: Creamy saffron paella with gambas, green mussels, calamari, queen scallops, grilled lemon and aioli - 395 SEK p.p

PAELLA MIXTA:
Saffron paella with rotisserie chicken, chorizo, gambas, green mussels, lemon and aioli - 395 SEK p.p

Minimum 2 people to order!



TAPAS

PAN CON TOMATE Crunchy bread, grated sun-ripened tomatoes, olive oil and flake salt	95
PATATAS BRAVAS Brava sauce and aioli	95
PIMIENTOS DE PADRÓN Padróns from Spain, lightly fried with an ounce of flake salt	95
TORTILLA DE PATATA Tortilla served with a tomato and pepper salsa	115
TOMATO AND ONION SALAD Grilled tomato and onion salad with sherry vinaigrette	75
HOT ROASTED CORN Hot browned butter, grated manchego	125
Butter-fried wild mushrooms Wild mushrooms sautéed with chili and garlic, crispy chorizo, and parsley	135

RACIONES

GRILLED LAMB CHOPS Whipped provencal butter, grilled lemon, manchego	225
CARNE CRUDA Raw beef mixed with romesco sauce, pickled silver onion, hot mayonnaise and grated manchego	225
CEVICHE DE TUNA Ceviche on grilled tuna, classic "Leche de Tigre", heart salad, coriander, cucumber and silver onion	175
GAMBAS AL PIL PIL Argentine red prawns marinated in - and fried with - garlic and chili	175
GAMBAS & NORWEIGAN LOBSTER Au gratin with parsley and garlic butter. Served with grilled bread and smoked lemon.	215

PLATOS ESPECIALES PLATO

MIXED GRILL (FOR 2 PEOPLE) Grilled Ribeye Steak, Lamb chops and Plima iberico. Served with cripsy french fries, tomato and onion salad and aioli	695
WHOLE GRILLED DORADE Salsa verde, tomato concassé & capers, fried potatoes, grilled lemon and smoked paprika yogurt	295
ENTRECÔTE A LA PARRILLA With whipped mojo rojo butter, grilled broccolini, red wine sauce flavored with beef marrow and french fries	365
ROTISSERIE SPICY CHICKEN Served with grilled romaine lettuce, sherry vinaigrette, grated manchego, roasted almonds, crispy french fries and aioli	265



FIESTA DEL COCHINILLO

COCHINILLO

A tribute to the Spanish tradition of eating baby pig (cochinitillo) cooked to perfection. Served with the kitchen's selected vegetables, salad, roasted potatoes, hot and cold sauces

Half Cochinitillo - 850 kr (For 2-3 persons)

Whole Cochinitillo - 1700 kr (For 4-6 persons)

POSTRES

CHURROS Served with classical chocolate sauce	85
BRANDY CHURROS Churros, vanilla ice cream, hot (chili) chocolate sauce flavored with brandy	110
CREMA CATALANA Spain's version of crème brûlée, flavored with orange and cinnamon Crumbly dough, lime, coco foam and lemon granité	95
CHOCOLATE FONDANT Served with vanilla ice cream, raspberry couli flavoured- with balsamic vinegar, dulce de leche and caramelised dark chocolate	125
CHOCOLATE TRUFFLE Ask the staff what is the flavour of the evening	45
EVENING SORBET/ICE CREAM Ask the staff what flavors are available tonight	45



APERITIVO

CROFT TWIST REBUJITO Rebujito på Tio Pepe, fläder och mynta (endast 5,5%)	95
COCOSMOJITO Coconut, light rum, lime and mint	180
MANGOMOJITO Mango, light rum, soda water, lime juice	180
CAVA-SANGRIA Cava, gin, white vermouth, passion fruit and elder and fanta lemon	165
REDWINE-SANGRIA Redwine, red vermouth, brandy, secret syrup reci- pe and fanta lemon	165
HOUSE GIN AND TONIC Larios gin, Franklin tonic with lemon	170
GIN MARE GIN AND TONIC Gin Mare gin from the Basque Country, Franklin tonic with cucumber	180
MALLORQUIN GIN OCH TONIC Gin Eva Bergamot, bergamot, Franklin tonic, berga- mot	185
GINPASSION Passionfruit sour with Gin Eva from Mallorca	170

SALUD!