

ALMUERZO

TODAY'S LUNCH

MONDAY

Corn-fed chicken fillet 175

*Lemon & parmesan orzo,
roasted broccoli, chicken jus, basil*

TUESDAY

Wallenbergare (veal patty) 175

*Potato purée, green peas,
browned butter, lingonberries,
pressed cucumber*

WEDNESDAY

Panko-breaded pork schnitzel 175

*Rice tossed with browned butter & almonds,
tangy cabbage slaw, chili mayo*

THURSDAY

Spanish chuck beef stew 175

*Bell pepper, tomato, chorizo, roasted
potatoes, aioli*

FRIDAY

Grilled flank steak 175

*Chimichurri, truffle mayo,
baked tomato, seasoned french fries*

FISH OF THE WEEK

Pan-fried zander fillet 175

*Saffron sauce, potato croquettes,
roasted broccoli, chorizo oil, chervil*

SALLAD OF THE WEEK

Seared tuna 185

*Sesame-marinated watermelon,
pickled cucumber, feta cheese,
chili-lime cream, cilantro, crispy noodles*

VEGETARIAN OF THE WEEK

Roasted butternut squash 185

*Whipped feta, harissa, roasted
chickpeas, pistachio, mint, lemon*

PAELLA BOQUERIA

The pride of the house and a dish steeped in tradition. There are as many opinions about paella as there are grains of rice in Spain. We always cook our paella on bomb rice, the rice is allowed to simmer in a suitable stock.

(min 2 pers. 30 minutes)

Paella Marisco.....375/pp

Shellfish

Paella con Pollo

a la brasa.....335/pp

Grilled chicken

Nuevo!

IBÉRICO SANDWICH

Schnitzel on the bone, café the Salamanca butter, grilled peppers, broccolini, papas fritas

295 KR

GRILLED CORN CHICKEN

Half corn chicken, papas fritas, aioli, mojo rojo, fries

245 KR

CHULETÓN

500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain. Papas fritas, tomato salad, chimichurri

895 KR

We also serve from our a la carte during lunch!

¡Bienvenido!