ALMUERZO

TODAY´S LUNCH

MONDAY
Veal tri-tip 175
Green peppercorn sauce, roasted potatoes, pickled onion

TUESDAY
Meatloaf 175
Cream sauce, potato purée, pickled cucumber, lingonberries, parsley

WEDNESDAY
Grilled corn-fed chicken breast 175
Tarragon and butter sauce, roasted potatoes, pickled cherry tomatoes

THURSDAY
Pork Wallenbergare 175
Veal-style pork patties, browned butter, peas, potato purée, lingonberry compote with star anise

FRIDAY
Slow-cooked striploin 175
Red wine sauce with truffle, roasted root vegetables, charred yellow onion

FISH OF THE WEEK
Charred Arctic char 175
Sandefjord sauce, asparagus, potatoes, dill, thinly sliced pickled cucumber

SALLAD OF THE WEEK
Caesar salad 185
Romaine lettuce corn-fed chicken breast, croutons, crispy bacon, anchovy-infused Caesar dressing

VEGETARIAN OF THE WEEK
Roasted cauliflower 185
Cauliflower purée, Puy lentils, roasted hazelnuts, deep-fried Jerusalem artichoke chips, potatoes

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

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!