ALMUERZO

TODAY´S LUNCH

MONDAY
Tarragon Chicken 175
Basmati rice, butter-tossed broccoli

TUESDAY
Pork Schnitzel 175
French potato salad,
capers, red onion, fresh dill

WEDNESDAY
Veal Patties 175
Dijon cream, rich onion jus, potato
purée flavored with Västerbotten cheese

THURSDAY
Beer-braised Pork Collar 175
Potato gratin, butter-fried Brussels sprouts

FRIDAY
Sirloin Steak 175
Mushroom cream, silky
pumpkin purée, charred onion

FISH OF THE WEEK
Stuffed Plaice 175
Potato purée, brown butter, roasted carrots

SALLAD OF THE WEEK
Asian Salmon Salad 185
Glass noodles, fresh cilantro,
chili mayonnaise, toasted sesame seeds

VEGETARIAN OF THE WEEK
Mushroom Pasta 185
Truffle, pumpkin, deep-fried sage

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!