

## FIESTA!

Fiesta - when we eat together with our close ones. Lean back and let the food and drinks flow! We choose the best from the kitchen for the evening.

**495 SEK/PERSON TO 695 SEK/PERSON**  
For parties of 4 people or more

**WINE PACKAGE - 695 SEK/PERSON**  
We happily select something delicious for your glasses, ask your waiter which wines are served for tonight's fiesta."

## APERTIVOS

- OLIVES** 65  
Citrus-marinated Spanish green olives
- ALMENDRAS** 65  
Marcona almonds, peeled, fried with a touch of salt

## TAPAS CHARCUTERÍA

- IBERICO SERRANO** 85  
Iberian Serrano ham, aged for at least 12 months (50 g)
- MORCILLA** 70  
Classic paprika-spiced Spanish blood sausage.
- BELLOTA PATA NEGRA** 125  
Ham from the legendary acorn-fed Iberian pig, aged for 18 months (50 g).
- CAÑA DE LOMO** 105  
Cold-cut Iberian pork fillet with a mild paprika tone (50g).
- OTRO CHARCUTERÍA CECINA GALLEGA** 115  
Air-dried beef from Leon (50 g).
- SPANJORSKANS CHARKUTERIEPLATTER** 245  
Our selection of air-dried sausages and hams

## TAPAS QUESOS

- LA PERAL** 75  
Blue cheese from Cantabria.
- MANCHEGO** 75  
Aged (12 months) sheep cheese from La Mancha.
- ZAMORANO** 85  
Semi-aged (6 months) cheese from Zamora
- SPANJORSKANS CHEESEPLATTER** 165  
Tonight's Spanish cheeses, ask your waiter what's on offer for the evening

## TAPAS CONSERVAS ESPAÑOLAS

- MEJILLONES EN ESCABECHE** 75  
Mussels in traditional 'Escabeche marinade
- SARDINAS ANTIGUA** 75  
High-quality sardines in olive oil, caught off the coast of Spain.
- BONITO DEL NORTE** 75  
Marinated bonito (tuna) of the finest quality in olive oil.

## TAPAS VEGETARIANO

- PAN CON ALIOLI** 45  
Freshly baked Spanish bread with aioli.
- PAN CON ACEITE** 45  
Freshly baked Spanish bread and a virgin olive oil.
- PAN CON TOMATE** 65  
Crusty bread with grated ripe tomatoes, olive oil, and sea salt flakes.
- ENSALADA SELECCIÓN DE TOMATES** 75  
The season's finest tomatoes topped with olive oil and garlic.
- PATATAS BRAVAS** 75  
Classic Patatas Bravas prepared according to tradition, served with 'Salsa rosa' sauces.
- PIMIENTOS DE PADRÓN** 75  
Padrón peppers from Spain, lightly fried with a touch of sea salt.
- TORTILLA DE PATATA** 85  
Creamy tortilla prepared according to the genuine method where potatoes and eggs are poached rather than fried.

## SPANJORSKANS PAELLA

The pride of the house and a dish filled with tradition. There are as many opinions about paella as there are grains of rice in Spain. Spanjorskan's paella is a 'Meloso', a paella that stylistically sits between the dry paella we all recognize and the more soupy 'Caldoso'.

**ARROZ MELOSO DE MARISCO Y CARNE** 395  
Creamy Spanish rice with the finest of red prawns - 'Carabinero', chicken, Iberian pluma, and aioli.

## TAPAS PESCADO Y MARISCO

- COGOLLOS DE LECHUGA CON ANCHOA** 75  
Anchovies served on a bed of baby gem lettuce with caper vinaigrette.
- CEVICHE DE HALIBUT Y NAVAJAS** 125  
Our Spanish ceviche with monkfish and razor clams served with classic 'Tigre de Leche'.
- CALAMARES A LA ANDALUZA** 85  
Chipirones - fried in our very own blend of wheat and chickpea flour.
- GAMBAS AL AJILLO** 95  
Argentinian red shrimp marinated and sautéed in extra virgin olive oil (EV00), garlic, and cayenne pepper.

## TAPAS CARNE

- TARTAR DE SALCHICHÓN DE MÁLAGA** 115  
Tartare typical of Malaga - made with fresh salchichón, cucumber and pickled cucumber, along with a mayonnaise of Dijon and piparra."
- PAN CRISTAL CON SOBRASADA** 75  
Crunchy 'crystal bread', sobrasada from Mallorca, gratinated Mahón cheese, honey, and oregano from Salamanca.
- RAVIOLI DE RAVO DE TORO** 95  
Ravioli filled with slow-cooked oxtail, a hint of rosemary, and Café de Paris béchamel sauce.
- LINGOTE DE COCHINILLO** 135  
The hind part of a crispy suckling pig, served with fried potatoes and aioli.
- POLLO AL AJILLO** 85  
Slow-cooked chicken drumstick with crispy skin and garlic emulsion.

## PLATO GRANDE

- PALETILLA DE CORDERO** 320  
Lamb sirloin slow-baked in thyme, potatoes poached in olive oil, and aioli with roasted garlic.
- HAMBURGUESA MADURADA by DANI GARCÍA** 245  
Spain's most sought-after hamburger. A cheeseburger made with dry-aged Galician dairy cow, in a butter brioche bun with lotus sauce.
- PULPO A LA BRASA** 235  
Braised and boiled octopus on a bed of poached potatoes with 'Paprika De la Vera'
- PLUMA IBÉRICA** 235  
The Iberian pig's Rolls Royce; juicy pork from the pig's front part - served with baked potatoes and aioli.
- CHULETÓN DE VACA GALLEGA** 595  
Galician beef 'Chuletón' from dairy cow, including the sides of baked potatoes and aioli

## GRISFEST!



A tribute to the Spanish tradition of eating pig cooked to perfection. We serve the hind part of Cochinitillo. Served with rosemary-roasted potatoes and aioli.

**COCHINILLO**  
Rear part of pig - 1 piece 370 SEK  
Whole pig 2200 SEK  
(Whole pig can only be guaranteed via pre-order)

## POSTRES

- CHURROS** 95  
Traditional Spanish churros with classic chocolate dip.
- TORTA LOCA** 75  
Pastries filled with vanilla custard and covered with a sugar glaze, served with vanilla and orange sauce.
- COULANT DE QUESO MANCHEGO** 55  
Soft muffin with melted Manchego cheese, topped with salty Manchego crisps.



## APERITIVO

- BUBBLY-SANGRIA** 155  
Cava, gin, white vermouth, passion fruit and elderflower, topped with lemon Fanta
- RED SANGRIA** 155  
Red wine, red vermouth, brandy, secret simple syrup recipe, and lemon Fanta.
- SPANJORSKANS GIN AND TONIC** 170  
Larios gin, Franklin tonic with lemon.
- ASTOBIZA GIN AND TONIC** 180  
Astobiza gin from the Basque Country, Franklin tonic with cucumber.
- FRESCA** 165  
A Spanish twist on the Aperol Spritz
- VILDBÄRS-COCKTAIL MED CAVA** 170  
Red wild berries, cava, gin, lime, and rooibos syrup
- GINPASSION** 170  
Passion fruit sour with Eva gin from Mallorca