

Lazy Days

¡Hola!

Why not start with something to drink while looking at the menu?

OSTRON?

Fine de Clair N. 4.....38kr/pc
Half dozen 210kr
Whole dozen 438 kr

ENTRANTES

Something to start with

Pan con aceite de oliva	35
<i>Bread, olive oil</i>	
Nuestras Olivas.....	65
<i>Boquerias marinated olives</i>	
Piquillo carrascal	83
<i>Charcoal-grilled, hand-peeled piquillo peppers from Extremadura with deep sweetness and smoky flavor</i>	
Almendra Marcona.....	65
<i>Maracona almonds</i>	
Boquerones.....	75
<i>Boquerones, piquillo, butter beans, lemon, pan cristal</i>	
Gildas	39/pc
<i>Anchovy skewers, olives, piparra</i>	
Banderillas (pickles)	25/75
<i>Per piece / Whole jar</i>	

TABLÓN DE BOQUERIA

Cold cuts and cheeses and a bunch of other delicious things that we love. Ask the staff which products are on the plate.

395KR

CHARCUTERÍA

Charcuterie

Cecina de Rubia Gallega	175
<i>Galician beef. Cured 24 months</i>	
Chorizo Ibérico de Bellota	95
<i>Ibérico sausage, garlic, pimenton de la vera</i>	
Pata Negra de Bellota	235
<i>Ham from Ibérico pigs raised on acorns. Cured 46 months</i>	
Salchichon de Peyes	95
<i>Cured "peasant sausage" with white mold</i>	
Serrano Gran Reserva	135
<i>Aged 18 months</i>	
Tabla de charcutería	295
<i>Platter with chorizo, serrano, salchichon and cecina</i>	

QUESOS

Cheese

Manchego	95
<i>Unpasteurized sheep cheese</i>	
Prado Lambón	115
<i>Pasteurized cow's milk cheese, aged 24 months. The cheese is made from fresh milk from green-grazing Galician cows</i>	
Moluengo	110
<i>Ash-rolled goat roll from La Mancha. With milk from the producer's own goats, it gets its own nice subtle and elegant character</i>	
La Peral	86
<i>Pasteurized blue cheese (goat and cow)</i>	
Degustación de Quesos	292
<i>Platter with Manchego, Prado Lambón, Moluengo, La Peral and quince marmalade</i>	

BRUNCH

Egg Benedict	125
<i>Brioche, poached egg, serrano, hollandaise</i>	
Huevos revueltos.....	169
<i>Scrambled eggs, Pata Negra, herb salad</i>	
Hamburguesa de huevo.....	128
<i>Ägghamburgare, cheddar, karamelliserad lök, bakad tomat</i>	
Albóndigas españolas.....	128
<i>Egg burger, cheddar, caramelized onion, baked tomato</i>	
Sándwich Secreto	165
<i>Grilled iberico secreto, chorizo mayonnaise, pickled onions, pommes allumettes</i>	

TORTILLAS

Omelette

Tortilla Española	92
<i>Traditional spanish omelette</i>	
Tortilla Salmón.....	135
<i>Spanish farm potato omelette, cold smoked salmon, horseradish, baby spinach</i>	
Tortilla Chorizo	115
<i>Spanish farm potato omelette, manchego, sliced chorizo</i>	

BRUNCH

POSTRES

Desserts

Crema Catalana.....	80
<i>Classic dessert from Catalonia, Spain</i>	
Churros.....	125
<i>Chocolate cream, dulce de leche, vanilla ice cream</i>	
Chocolate fondant.....	125
<i>Chocolate fondant, vanilla ice cream, peanuts, salt caramel</i>	
Tarte de Santiago.....	125
<i>Almond cake, orange ice cream, roasted white chocolate, almonds</i>	
A scoop of ice cream/sorbet.....	55
<i>Ask your waiter for todays flavor</i>	
Tres tipos de trufa.....	55
<i>Chocolate truffle, three varieties</i>	

DRINKS

DRINKS & WINES

N.V. Moet Champagne	195/1200
Cava Vilarnau	140/670
Cava Mas Xarot	155/725
Mimosa	135/525
Bellini	135/525
Sangria	138/535
<i>Red/white/rosé/cava</i>	
Mango Loco	175
<i>A sweet mango dream with vodka, topped with sweetened coconut cream</i>	
Pica Rica	175
<i>On the sour side, enjoy this tequila drink with a chili kick! Flavoured with raspberry, peach & agave</i>	
Hot Shot	130
Espresso Martini.....	175

ALCOHOL FREE

Freshly Squeezed Orange Juice.....	65
Freshly Squeezed Grapefruit Juice	65
Virgin Mary	95
Ginger Shot	45
<i>Ginger, lemon, honey, cayenne pepper</i>	
Le Tribute Olive Lemonade	85
Nectar Peach Blanche	95
Vichy Catalan	45/85
Soft drinks/sparkling water 33 cl...	48

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TAPAS

Just like in Spain, the food arrives at the table when it's done.
We recommend 3-5 tapas per person

VEGETARIANAS

Vegetarian

Pan con tomate	75
<i>Pan Cristal, marinated tomatoes</i>	
Pimientos de Padrón	83
<i>Fried pimientos, chili salt</i>	
Patatas Bravas	85
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Burratina	125
<i>Watermelon, pomegranate, pistachio, lime, mint</i>	
Tortilla crujiente	135
<i>Avokadocrema, majstortilla, chimmi-churri, syrad silverlök, tomat, lime</i>	
Maíz Frito.....	125
<i>Fried corn, manchego cream, chili popcorn</i>	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andaluza	135
<i>Fried squid, aioli, lime</i>	
Cigalitas	165
<i>Lobster, lemon browned butter, roasted garlic</i>	
Atún	145
<i>Tuna, tomato, olives, lime, chili</i>	
Langosta	189
<i>Lobster, trout roe, brioche, lemon cream, thyme</i>	
Gambas al pil-pil	168
<i>Peeled gambas, garlic, chilli, white wine, baguette</i>	

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
<i>Shellfish</i>	
Paella con Pollo a la brasa.....	335/pp
<i>Grilled chicken</i>	

CARNES Y POLLO

Meat & Poultry

Taco de Pollo	105
<i>Chicken tortilla, coriander mayonnaise, onion, pickled chili</i>	
Croquetas de Ibérico.....	86
<i>Fried croquettes with Iberico meat, aioli, rosemary</i>	
Cerdo frito	89
<i>Pulled pork fritters, aioli, pickled red onion, coriander</i>	
Hamburguesa (Txuleta).....	115
<i>Braised beef, gruyere, truffle mayonnaise, caramelized onions</i>	
Chuletitas de Cordero.....	169
<i>Rack of lamb, pisto, rosemary</i>	



A LA BRASA

Från grillen

Tomahawk	1495
<i>800 g Wagyu, Carrara 640, Japanese black / Black angus, Australia. Papas fritas, tomao salad, chimichurri</i>	
Chuletón	895
<i>500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain</i>	
Grilled corn chicken.....	385
<i>Whole corn chicken, mixed salad, papas fritas, garlic, mojo rojo</i>	

COCHINILLO

Night-baked 1/4 suckling pig from Segovia España

595 KR