

Buen día y bienvenidos

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.....	85
<i>Boquerones, piquillo paprika, lemon, Judión beans, pan cristal, pan cristal</i>	
Gildas	39/st
<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.

378KR

VINO POR COPA

Wine by the glass

N.V. Moët & Chandon Champagne ..195
2021 Vilarnau Cava..... 135
Mar de Frades Albariño.....145
Ramon Bilbao Tempranillo.....175

SIN ALCOHOL

Alcohol free

Sodas (Cola, Fanta, Sprite)	48
Lättöl	45
Ramlösa	45
Non alcoholic beer	67

CAFÉ/TÉ

Coffee/Tea

Coffee	42
Tea (Black, Green, Red)	47
Americano.....	47
Decaf	47
Espresso	35/40
Macchiato	38/47
Cortado.....	42/44
Cappuccino.....	48
Latte/Lattemacchiato.....	55
Chocolatetruffle.....	55

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>	

TAPAS

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

Just like in Spain, the food arrives at the table when it's done.

We recommend 3-5 tapas per person.

VEGETARIANAS

Vegetariskt

Pan con tomate	75
<i>Pan Cristal, marinated tomatoes</i>	
Pimientos de Padrón	83
<i>Fried pimientos, chili salt</i>	
Tortilla Española	92
<i>Traditional spanish omelette</i>	
Patatas Bravas	85
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Burratina	125
<i>Watermelon, pomegranate,</i>	
Aguacate.....	135
<i>Avokado creme, corn tortilla, chimichurri, pickled silver onions, tomaso, lime</i>	
Maíz Frito	125
<i>Fried corn, manchego cream, chili popcorn</i>	

CARNES Y POLLO

Kött & Fågel

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>	



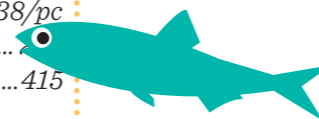
PESCADOS Y MARISCOS

Fisk & Skaldjur

Calamares a la Andalucía	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>	

OYSTERS?

Fine de clair N.4	38/pc
Half dozen	
Wholadozen.....	415



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ALMUERZO

TODAY'S LUNCH

MONDAY

Schnitzel 165

Tomatoes, herb butter, capers, fried potatoes

TUESDAY

Osso buco 165

Braised beef cheek, gremolata, parmesan cream, confit potatoes

WEDNESDAY

Game patties 165

Butter-fried autumn cabbage, chanterelle saue, chive mashed potatoes

THURSDAY

Veal tri tip 165

Piquillo cream, parsley, zucchini, sherry sky, fried potatoes

FRIDAY

Steak minute 165

Tomato and onion salad, béarnaise sauce, red wine sauce, fried potatoes

THIS WEEK'S LUNCH

WEEKLY FISH

Baked hake 165

Point cabbage, crisp on grits, fresh potatoes, Sandefjord sauce flavored with chives

SALAD OF THE WEEK

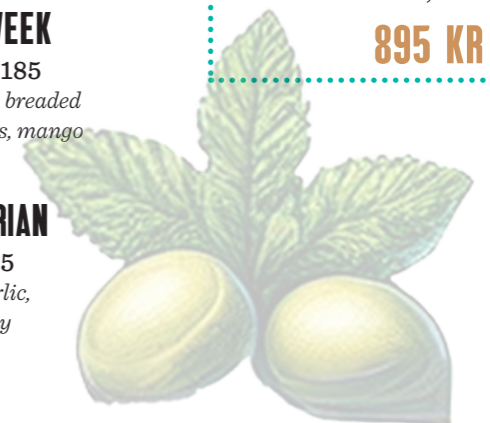
Asian style salad 185

Gojuang dressing, panko breaded pork, carrot, sesame seeds, mango

WEEKLY VEGETARIAN

Pappardelle 185

Portabello, fried garlic, parmesan, parsley



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

GRILLED CORN CHICKEN

Half corn chicken, papas fritas, garlic, mojo rojo

215 KR

IBERICO SANDWICH

Secreto de iberico 180 gr, mixed salad, red bell pepper, chili, chorizo, french fries, levain

295 KR

CHULETÓN

500g dry aged entrecôte on its bone, Angus

by Miquel Vergara,

Salamanca, Spain. Papas fritas, tomato salad, chimichurri

895 KR