

Buen día y bienvenidos

ENTRANTES

Something to start with

Pan con aceite de oliva	35
<i>Bread, olive oil</i>	
Nuestras olivas.....	68
<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.....	68
<i>Marcona 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. Gonet Sulcova Brut.....	195/1195
<i>Chardonnay, Pinot Noir, Gonet Sulcova</i>	
2021 Vilarnau Cava.....	140
Mar de Frades Albariño.....	150
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	44
Tea (black, green, red)	47
Americano.....	47
Decaf.....	47
Espresso.....	38/44
Macchiato	44/47
Cortado.....	44/48
Cappucino.....	48
Latte/Lattemacchiato.....	55
Chocolate truffle.....	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 145	
<i>Cured 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 108	
<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	85
<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	135
<i>Orange, pistachios, pomegranate, fresh mint, balsamic vinegar</i>	
Risoni con tartufo.....	175
<i>Fresh truffle, manchego, onion crisp</i>	

PESCADOS Y MARISCOS

Fisk & Skaldjur

Calamares a la Andalucía.....	138
<i>Fried squid, aioli, lime</i>	
Cigalitas	165
<i>Langoustine, lemon browned butter, roasted garlic</i>	
Atún	145
<i>Tuna, tomato, olives, lime, chili, bread crumbs</i>	
Bocadillo de langosta.....	175
<i>"Lobster roll" - Brioche, lobster, jalapeño, tomato, horseradish</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	
Whole dozen	415

CARNES Y POLLO

Kött & Fågel

Taco de pollo	105
<i>Chicken tortilla, coriander mayonnaise, onion, pickled chili</i>	
Croquetas de Ibérico.....	88
<i>Fried croquettes with iberico meat, aioli, rosemary</i>	
Cerdo frito	92
<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>	



ALMUERZO

TODAY'S LUNCH

MONDAY

Braised prime rib 165

Chipotle mayonnaise, coleslaw, corn, celeriac

TUESDAY

Chicken breast "Cajun" 165

Rice, chorizo, lemon aioli, paprika, spring onion

WEDNESDAY

Veal patties 165

Green pepper sauce, broccolini, potato stomp

THURSDAY

Veal pichania 165

Potatoes, tarragon cream, red wine sauce, tomato-red onion salsa

FRIDAY

Steak minute 165

Ramson butter, red wine sauce, haricots verts, potato wedges

THIS WEEK'S LUNCH

WEEKLY FISH

Steamed cod 165

Shrimp, leek, browned butter, potatoes, dill, horseradish

SALAD OF THE WEEK

Fried halloumi 185

Pickled red onion, parsley, bulgur, tomato, white beans, mint

WEEKLY VEGETARIAN

Gnocchi 185

Ramson pesto, asparagus, baked tomato, parmesan

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, aioli, mojo rojo, fries

245 KR

IBERICO SANDWICH

Secreto de Ibérico 180 gr, Green salad, red bell pepper, chili, mojo rojo, 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



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