

# 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 .....	46
Tea (black, green, red) .....	47
Americano.....	47
Decaf.....	49
Espresso.....	38/44
Macchiato .....	40/46
Cortado.....	46/52
Cappuccino.....	52
Latte/Lattemacchiato.....	58
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>	
Queso de cabra.....	138
<i>Deep fried goat cheese, beetroot cream, almonds, honey</i>	
Maiz frito.....	132
<i>Deep fried corn cob, creamy manchego, chili-popcorn</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>	

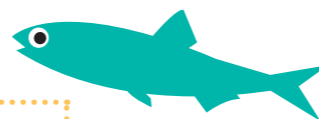
## OYSTERS?

Fine de clair N.4 .....	38/pc
Half dozen .....	210
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>	



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# ALMUERZO

## TODAY'S LUNCH

### MONDAY

Veal tri tip 165

*Tragon cream, tomato, red wine sauce, roasted potatoes*

### TUESDAY

Herb baked chicken 165

*Roasted broccoli, potatoes, parmesan cream, gremolata*

### WEDNESDAY

Lamb patties 165

*Feta cheese, rosemary, bulgur, tzatziki*

### THURSDAY

Pork schnitzel 165

*Parmesan butter, potatoes, salad*

### FRIDAY

Steak minute 165

*Bearnaise, paprika and tomato salsa, sweet potato fries*

## THIS WEEK'S LUNCH

### WEEKLY FISH

Baked cod 165

*Creamy pointed cabbage, browned butter, potatoes*

### SALAD OF THE WEEK

Fried halloumi 165

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

### WEEKLY VEGETARIAN

Risotto 185

*Rams leek, baked tomato, parmesan, asparagus*

## 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

