



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

VINO POR COPA

Wine by the glass

N.V. Gonet Sulcova Brut.....195/1195

Chardonnay, Pinot Noir, Gonet Sulcova

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

ENTRANTES

Something to start with

Pan con aceite de oliva 35

Bread, olive oil

Nuestras olivas..... 68

Boquerias marinated olives

Piquillo carrascal83

Charcoal-grilled, hand-peeled piquillo

peppers from Extremadura with

deep sweetness and smoky flavor

Almendra marcona..... 68

Marcona almonds

Boquerones..... 85

Olive oil, crutons, lemon, chili

Gildas 39/st

Anchovy skewers, olives, piparra

Banderillas (pickles)25/75

Per piece / Whole jar

CHARCUTERÍA

Charcuterie

Cecina de Rubia Gallega 195

Galician beef. Cured 24 months

Chorizo Ibérico de Bellota 110

Ibérico sausage, garlic, pimenton de la vera

Pata Negra de Bellota 235

Ham from Ibérico pigs raised on acorns.

Cured 46 months

Salchichon de Peyes 95

Cured "peasant sausage" with white mold

Serrano Gran Reserva 165

Cured 18 months

Tabla de charcutería 295

Platter with chorizo,

serrano, salchichon and cecina

QUESOS

Cheese

Manchego 105

Unpasteurized sheep cheese

Prado lambón 115

Pasteurized cow's milk cheese, aged 24

months. The cheese is made from fresh

milk from green-grazing Galician cows

Moluengo 115

Ash-rolled goat roll from La Mancha. With

milk from the producer's own goats, it gets

its own nice subtle and elegant character

La peral 115

Pasteurized blue cheese (goat and cow)

Degustación de quesos 292

Platter with Manchego, Prado Lambón,

Moluengo, La Peral and quince marmalade

VEGETARIANAS

Vegetariskt

GAZPACHO BOQUERIA.....135

Spanish cold soup, poured at the table. To-

mato, cucumber, paprika, basil, crutons

Pan con tomate78

Pan Cristal, marinated tomatoes

Pimientos de padrón 85

Fried pimientos, chili salt

Tortilla española 92

Traditional spanish omelette

Patatas bravas95

Fried potatoes, hot tomato sauce, aioli

Burratina 138

Orange, pistachios, pomegranate, fresh

mint, balsamic vinegar

Queso de cabra.....145

Deep fried goat cheese, beetroot cream,

almonds, honey

Maiz frito.....132

Deep fried corn cob, creamy manchego, chili-

popcorn

PESCADOS Y MARISCOS

Fisk & Skaldjur

Calamares a la Andalucía..... 145

Fried squid, aioli, lime

Mejillones135

Moules, white wine, parsley, cream,

shallots, chorizo

Cigalitas 165

Langoustine, lemon browned butter,

roasted garlic

Tartar de atún 148

Tuna, avocado cream, soy pearls, cilantro,

lime, boquerones

Gambas al pil-pil 168

Peeled gambas, garlic, chilli, white wine,

baguette

OYSTERS?

Fine de clair N.4 38/pc

Half dozen 210

Whole dozen 415

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.

CARNES Y POLLO

Kött & Fågel

Taco de pollo 105

Chicken tortilla, coriander mayonnaise,

onion, pickled chili

Croquetas de Ibérico..... 88

Fried croquettes with iberico meat,

aioli, rosemary

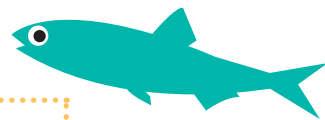
Hamburguesa (Txuleta)..... 115

Braised beef, gruyere,

truffle mayonnaise, caramelized onions

Chuletitas de cordero..... 169

Rack of lamb, pisto, rosemary



ALMUERZO

THIS WEEK'S LUNCH

MEAT OF THE WEEK

Steak minute 185

Truffle butter, red wine sauce,

roasted plum tomato

FISH OF THE WEEK

Smoked rainbow trout fillet 165

Sandefjord sauce, trout roe,

dill-tossed new potatoes, sugar snaps

SALAD OF THE WEEK

Shrimp salad 185

Horseradish dressing, avocado,

egg, asparagus, grilled peppers

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

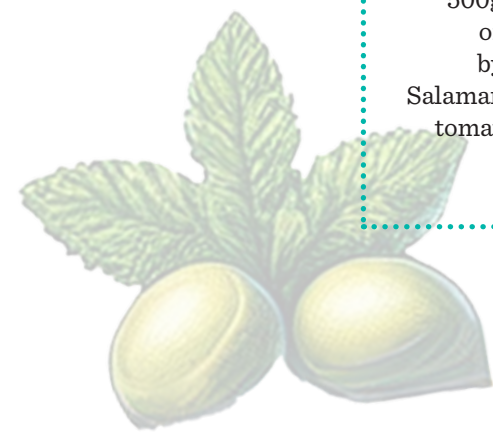
Secreto de Ibérico 180 gr,
Green salad, red bell pepper,
chili, mojo rojo, fries, levain

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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