

ALMUERZO

TODAY'S LUNCH

MONDAY

Roast veal 165

*Gremolata, saffron risotto,
tomato sauce, root vegetables*

TUESDAY

Chicken leg fillet 165

*Savoy cabbage, onion,
potatoes, port wine sauce*

WEDNESDAY

Wallenbergare 165

*Clarified butter, potato puree,
peas, lingonberries*

THURSDAY

Braised prime rib 165

*Caramelized onion, potato cake, roasted
celeriac, red wine sauce, truffle cream*

FRIDAY

Grilled entrecôte 165

*Pepper salsa, roasted garlic butter,
red wine sauce, sliced potatoes*

FISH OF THE WEEK

Steamed Haddock 165

*White wine sauce, butter-fried mushrooms,
fennel crudite, boiled potatoes*

SALAD OF THE WEEK

Tuna salad 185

*Grilled vegetables,
aioli, capers, olives, croutons*

WEEKLY VEGETARIAN

Salted baked beets 185

*Goat cheese, yogurt dressing, lentils, root
vegetables, tomato, marcon almonds*

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

Nuevo!

IBÉRICO SANDWICH

Schnitzel on the bone, café the Salamanca butter, grilled peppers, broccolini, papas fritas

295 KR

GRILLED CORN CHICKEN

Half corn chicken, papas fritas, aioli, mojo rojo, fries

245 KR

CHULETÓN

500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain. Papas fritas, tomato salad, chimichurri

895 KR

We also serve from our a la carte during lunch!

¡Bienvenido!