



¡Hola!

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

OSTRON?

Fine de Claire N. 4.....38kr/pc
Half dozen 210kr
Whole dozen 438 kr

ENTRANTES

Something to start with

Pan con aceite de oliva	35
Bread, olive oil	
Nuestras olivas.....	68
Boquerias marinated olives	
Piquillo carrascal	85
Charcoal-grilled, hand-peeled piquillo peppers from Extremadura with deep sweetness and smoky flavor	
Almendra marcona.....	68
Marcona almonds	
Boquerones.....	75
Boquerones, piquillo, butter beans, lemon, pan cristal	
Gildas	39/pc
Anchovy skewers, olives, piparra	
Banderillas (pickles)	25/75
Per piece / Whole jar	

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

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	

BRUNCH

Egg benedict.....	145
Brioche, baked egg, cold smoked salmon, hollandaise	
Garbanzos asados.....	125
Roasted chickpeas, piquillo, halloumi, dried olives	
Bikini.....	155
Grilled sandwich, tarell ham, pesto, buffalo mozzarella	
Tostada rebozuelos.....	165
Brioche, chantarelles, manchego, parsley	
Huevos rotos.....	175
Potatoes, fried egg, freash truffle, serrano	
Ostras exclusivas (2 pc).....	135
Fresh oysters, oscietra caviar, sherry-vinegar, shallots	
Pescaditos fritos	145
Traditional spanish dish with fried small fish, aioli, pita bread	
Aguacate pipirraña.....	145
Grilled avocado, feta cheese, corianderpesto	

TORTILLAS

Omeletter

Tortilla española	92
Traditional spanish omelette	
Tortilla con trufa.....	175
Spanish omelette, fresh truffle, truffle cream	
Tortilla pata negra	175
Spanish omelette, pata negra, manchego	

DRINKS

DRINKS & WINES

Champ. Gonet Sulcova Brut..	195/1195
Cava Vilarnau	140/670
Cava Mas Xarot	155/725
Mimosa	135/525
Bellini	135/525
Sangria	145/595
Red/white/rosé/cava	
Mango Loco	175
A sweet mango dream with vodka, topped with sweetened coconut cream	
Pica Rica	175
On the sour side, enjoy this tequila drink with a chili kick! Flavoured with raspberry, peach & agave	
Hotshot.....	130
Espresso martini.....	175

BRUNCH

POSTRES

Desserts

Crema Catalana.....	80
Classic dessert from Cataliona, Spain	
Churros.....	125
Chocolate cream, dulce de leche, vanilla ice cream	
Fondant de chocolate.....	125
Chocolate fondant, vanilla ice cream, pea- nuts, salt caramel	
Boqueria sandwich.....	125
Vanilla ice cream, chocolate, coffee, passion, daim, macadamia nuts	
Sueño de verano.....	128
Ruhbarb bavaroise, strawberry sorbet, oat crunch, fresh strawberries	
Ice cream / Sorbet.....	55
Ask your waiter for todays flavor	
Tres tipos de trufa.....	55



PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andaluza	145
Fried squid, aioli, lime	
Mejillones	135
Moules, white wine, cream, shallots, chorizo	
Tartar de atún	155
Tuna tartar, boquerones, avokado, soy pearls, coriander oil	
Gambas al pil-pil	168
Peeled gambas, garlic, chilli, white wine, baguette	



TAPAS

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

We recommend 3-5 tapas per person

VEGETARIANAS

Vegetarian

Pan con tomate	78
Pan Cristal, marinated tomatoes	
Pimientos de padrón	85
Fried pimientos, chili salt	
Patatas bravas.....	95
Fried potatoes, hot tomato sauce, aioli	
Burratina	138
Orange, pistachios, pomegranate, balsamic vinegar, fresh mint	
Maiz frito.....	132
Fried corn cob, machego cream, chili pocorn	
Queso de cabra.....	145
Deep fried goat cheese, beetroot cream, almonds, honey	
Papas fritas con trufa	115
Fries, truffle mayo, manchego	

CARNES Y POLLO

Meat & Poultry

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
Beef burger, gruyere, truffle mayo, caramelized onions	
Brochetas morunos.....	155
Lamb skewer, jalapeno, spring onion, 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
bomba 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	

A LA BRASA

Från grillen

Tomahawk.....	1495
800 g Wagyu, Carrara 640, Japanese black / Black angus, Australia. Papas fritas, tomao salad, chimichurri	
Chuletón	895
500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain	
Papas fritas, tomao salad, chimichurri	
Grilled corn chicken.....	385
Whole corn chicken, mixed salad, papas fritas, garlic , mojo rojo	

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