

COMBINADOS / COCKTAILS

5cl
155

Mojito

Rum, fresh mint, fresh lime, crushed ice

Caipirinha

Pitú, fresh lime, syrup, crushed ice

Whiskey Sour

Jack Daniels, lemon juice, syrup & eggwhite

Margarita

Tequila, Cointreau, lime juice, syrup & fresh lime

Lick of Sunshine

Malibu, coconut liqueur, pineapple juice & passionfruit juice

Limoncello spritz

Cava, Limoncello, fresh lemon & sprite

Muy Caliente

Tequila, Triple Sec, mangosyrup, fresh chili, limejuice, grenadine, topped with sprite and crushed ice

Pornstar Martini

Vanillavodka, passionfruitsyrup, lime juice & syrup, served with a small glas of cava

Lynchburg Lemonade

Jack Daniel's, Cointreau, lemon juice & sprite

Amaretto Sour

Disaronno Amaretto, lemon juice & syrup

Pink Panther

Vodka, Licor 43, Grenedine & milk

French 75

Gin, cava, lemon juice & syrup

Aperol Spritz

Cava, Aperol & sodawater

You can always ask us for different options

Frozen Daiquiri

5cl
159

Frozen Strawberry Daiquiri

Rum, strawberries, strawberriepuré, fresh pressed lime

Frozen Passion Daiquiri

Rum, passionspuré, fresh pressed lime

Frozen Pina colada

Rom, pineapplejuice, milk & coconutsyrup

REFRESCOS / SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Fanta, Sprite	45
Juice (orange, pineapple, cranberry, passionfruit)	45
Loka Natural, Loka lemon	39
Non-alcoholic wine (Red/White)	69
Non-alcoholic drinks	fr. 89

CERVEZAS / BEER / CIDER

TAP BEER 40cl

Estrella Damm, Spain 4,6%	85
Inedit Damm unfiltered, Spain 4,8%	94

BOTTLED BEER 33cl

Sol, Mexico 4,5%	85
Krusovic, Czech Republic 5%	85
Newcastle, England 5,4%	85
San Miguel, Spain 4,5%	85
I.P.A A Ship Full of IPA, Sweden 5,8%	87

BOTTLED BEER 50cl

Mariestads, Sweden 5,3%	98
Paulaner (Weissbier), Germany 5,5%	98

BRISKA CIDER 33cl

Pear 4,5%	82
Demi-sec Reisling & Peach 4,5%	82

NON-ALCOHOLIC BEER

Heineken, Sweden 0,0%	54
A Ship Full of IPA, Sweden 0,0%	59

Bar snacks

Peanuts/chili nuts.....	45
Nachos con guacamole.....	69
Papas Fritas (french fries) with trufflemayo.....	69
Aceitunas (green olives).....	75
Nacho supremos.....	79
(melted cheese-nachos with tomato and jalapeño)	

Ask the staff for allergies!

BLANCO / White

Conejo Bravo EKO Glas Bottle
119 495
Country: Spain, **Region:** Valencia **Grape:** 85%
Macabeo 15% Sauvignon Blanc
Flavour: Dry, refreshing and fruity taste with hints of
citrus, elder, nettles and peach

Olcaviana Chardonnay EKO Glas Bottle
126 525
Country: Spain **Region:** Valencia **Grape:**
Chardonnay **Flavour:** Invigorating and fruity with
tropical tones of pear and peach. Excellent for
fish/seafood and light meat

Burgáns Glas Bottle
139 575
Country: Spain **Region:** Galicien, **District:** DO Rías
Baixas, **Grape:** Albariño 100%
Flavour: Well balanced in a wonderful invigorating
tropical, fruity, elegant style with hints of green apples.
Long aftertaste

ROSADO / ROSÉ

Conejo Bravo EKO Glas Bottle
119 495
Country: Spain **Region:** Valencia **Grape:** 80%
Bobal 20% Cabernet Sauvignon **Flavour:** Dry, fresh
and fruity with hints of sun-ripened strawberries,
rasberry and blackberry

CAVA / CHAMPAGNE

Codorníu Clasico Brut Glas Bottle
115 575
Country: Spain **Region:** Catalonia, **District:** DO
Cava. **Grape:** Macabeo, Xarel-lo, Parellada
Flavour: Dry, fresh, with a pleasant hint of yellow
apples, and the elegant mousse that leaves a wonderful
aftertaste

Mont-Ferrant Bottle
619
Country: Spain **Region:** DO Catalunya **Grape:**
Chardonnay, Macabeo, Parellada **Flavour:** Fruity and
dry with hints of citrus, minerals and herbs. This
cava is made to the traditional champagne
method

Philipponnat Royale Réserve Brut Bottle
895
Land: France, **Region:** Champagne
Grape: Pinot Noir, Chardonnay, Pinot Meunier
Flavour: Elegant, fruity, invigorating, sour dry and well
balanced taste with clear apple tones, creamy caramel
and slightly bready tones

LICOR / SPIRITS

	/cl
Baileys	26
Frangelico	26
Xantè	26
Licör 43	26
Gin Bombay Sapphire	26
Tequila Blanco	26
Tequila Reposado	28
Tequila Don Julio	32
Calvados	26
Grönsteds Monopol	30
Captain Morgan Spiced Gold	28
Havana Club, 7 years	29
Rom Plantation Grande Reserve Barbados	32
Ron Zacapa Gran Reserva, 23 years	46

SPANISH BRANDY

Carlos Primeros 1 Brandy	30
Cardenal Mendoza	32

WHISKY

Blended

Jameson	28
Famous Grouse	28
Jack Daniels	28
Tenjaku Japan	28

Single malt

Tamnavulin Double Cask Speyside	29
Laphroaig, 10 years	30
Glenfiddich, 12 years	32
Lagavulin, 16 years	37
LIP Service Rye USA	40

Wish for anything else? Ask the staff

TAPAS

1. Pan con ajo	47	17. Ensalada de melon y halloumi	95
Garlic bread		Mixed salad with halloumi, honeydew melon, cocktail tomatos, pomegranate and our own honey- vinaigrette dressing	
2. Patatas Fritas	65	18. Mejillones a la marinera	109
Fried potato with aioli		Garlicmarinated mussels cooked in white wine, served with garlicbread	
3. Patatas Bravas	69	19. Brocheta de Pollo	109
Fried potato with bravasauce and aioli		Two skewers of herb-marinated chicken thigh fillet, with trufflemayo	
4. Boniato Caliente	79	20. Quesadillas de Carne	95
Sweetpotato fries with shredded parmesan, chopped parsley & chilli aioli		Quesadilla filled with cheese, minced high reef, onions and parsley served with sour cream	
5. Cazuela del Bosque	85	21. Quesadillas de Pollo	95
Chili and garlic milled mushrooms and broccoli		Cheese and chicken filled wheat tortillas with tomato and jalapeño served with sour cream	
6. Plato de Embutidos con Qeso	175	22. Chuletitas de cordero	129
Charcuterie tray, Pata negra, Jamon Serrano, salchichon, chorizo, Manchego cheee and Marques Curado cheese		Rosemary marinated lamb racks with a mint-yoghurt sauce	
7. Calamares a la Romana	99	23. Queso frito con miel	89
Fried calamari with aioli		Fried spanish goatcheese with honey	
8. Gambas al ajillo (ASC certified)	99	24. Remolacha Y Queso De Cabra	99
Garlic milled prawns in oliveoil, chili and white wine		Pan-fried Chevrecheese with beetroot slices, pear, walnuts and honey vinaigrette	
9. Datiles con bacon	85	25. Pimientos de padron	89
Fried bacon wrapped dates with shredded parmesancheese and balsamico		Spanish minipeppers with flake salt	
10. Albondigas de la Casa	95	26. Triangulo Español	85
Our homemade meatballs made on minced high reef, fine chopped onions and milled in our own traditional spanish tomato sauce		Fried spanish goatcheese wrapped in bacon with caramelized balsamicosauce	
11. Croquetas de Pollo	89	27. Chorizo con Tomate	95
Homemade croquettes filled with chicken thigh fillet and shredded mozzarella cheese		Sliced chorizo, milled in a spicy tomato sauce filled with freshly sliced tomatos and onion	
12. Fajita chica	99	28. Ensalada Mediterranea	89
Shredded chicken fillet, onions & paprika, served with tortilla bread, salad, cheese, salsa, guacamole, sour cream		Mixed salad with buffalo mozzarella, cocktail tomatos, olives, red onion, basilicadressing and balsamico	
13. Tataki de Atun	109	29. Montadito Catalana	129
Lightly grilled tuna with sesameseeds, sea salt and rose pepper, served with wasabicremé		Beef tenderloin toast with aioli and chimichurri	
14. Alitas de pollo	85	30. Perlas del Mar	95
Chicken wings mainated in our own spicy Calientesauce		Butter-fried scallops served with puré made of peppers and crumbs of dried serrano ham	
15. Mini hamburguesa	89		
Mini burger rmade of minced high reef with trufflemayo, caramalized onions, cheddar cheese and coleslaw			
16. Pincho de Solomillo	149		
Beef tenderloin skewer with onion and peppers served with chiliaioli			

Sharing Menu.....368/pp

8 different tapascourses for 2 persons
Nr: 2, 7, 8, 17, 21, 25, 26 and 29

