

TAPAS

- 1. Pan con ajo** 39:-
Garlic bread
- 2. Patatas con alioli** 56:-
Fried potatoes with aioli
- 3. Patatas Bravas** 59:-
Fried potatoes with bravasauce & aioli
- 4. Boniato Caliente** 69:-
Sweet potato fries
- 5. Cazuela del bosque** 73:-
Fried mushrooms in garlic, olive oil and white wine
- 6. Plato Embutidos** 129:-
Iberian cold cuts, Pata negra, Jamon Serrano, Salchichon, Chorizo and Manchego cheese
- 7. Calamares a la Romana** 79:-
Fried calamares with aioli
- 8. Gambas al ajillo** 85:-
Garlic tiger prawns in olive oil and white wine
- 9. Dátiles con bacon** 73:-
Dates wrapped in bacon
- 10. Nachos supremos** 73:-
Nachos with chopped tomatoes, jalapeños and melted cheese
- 11. Croquetas de pollo con Serrano** 79:-
Homemade Spanish croquettes filled with chicken and Serrano ham
- 12. Fajita chica** 79:-
Shredded chicken fillet with wheat tortilla bread, lettuce, cheese, salsa, guacamole and sour cream
- 13. Perlas del Cantabrico** 89:-
Seared scallops with fennel cream
- 14. Alitas de pollo** 73:-
Marinated chicken wings (Hot)
- 15. Albondigas de la casa** 79:-
Spanish meatballs in tomato sauce
- 16. Pincho de Solomillo** 115:-
Two skewers of fillet of beef served with chiliaioli
- 17. Ensalada de verano** 79:-
Mixed salad with Halloumi, mango, strawberries, mint and honey dressing
- 18. Mejillones a la marinera** 79:-
Mussels boiled in white wine with garlic bread
- 19. Pincho langustino** 85:-
Shrimp skewer on a bed of salad with mango, coriander, chilli, ginger and lime

- 20. Quesadillas Toledana** 73:-
Goat cheese and basil filled tortilla bread
- 21. Quesadillas de pollo** 73:-
Cheese and chicken filled tortilla bread, served with sour cream
- 22. Chuletitas de cordero** 85:-
Two grilled lamb chops
- 23. Queso frito con miel** 73:-
Fried Spanish goat cheese with honey
- 24. Aceitunas** 69:-
Marinated Spanish green olives with sundried tomatoes
- 25. Pimientos de padron** 73:-
Pan-fried Spanish minipeppers with sea salt
- 26. Triangulo Español** 79:-
Spanish goat cheese wrapped in bacon served with caramelized balsamico sauce
- 27. Secreto de cerdo iberico** 89:-
Grilled Iberico pork served with black aioli
- 28. Ensalada Mediterranea** 73:-
Salad with buffalo mozzarella, cocktail tomatoes and basil dressing
- 29. Nachos con Guacamole** 65:-
Nachos with guacamole
- 30. Choroizo con tomate** 79:-
Fried Spanish Chorizo with tomato and white wine
- 31. Ceviche Andaluz** 99:-
Avocado and hand peeled shrimp ceviche with chili, coriander and lime juice

Tasting menu

325:-/person

9 different tapas dishes (minimum 2 persons)

Nr: 1, 2, 5, 7, 8, 16, 17, 21 and 25

Extras

Manchego cheese	23:-/piece
Serrano ham	21:-/slice
Aioli	12:-
Chilliaoli	15:-
Black aioli	25:-

Do you have allergies? – Please ask the staff!

MIXED DRINKS

5 cl
125:-

Mojito

Rum, fresh mint, lime with crushed ice

Caipirinha

Pitú, fresh lime, simple suryp with crushed ice

Caipirinoshka

Vodka, fresh lime, simple suryp with crushed ice

Margarita

Tequila, Cointreau, simple suryp, lemon juice & lime

Caliente Razz

Bacardi Razz, cranberry juice, lemon juice, sprite & fresh lime

Fidel Castro

Rum, ginger ale & lime

Cuba Libre

Rum, Coca Cola & lime

P2

Vanilla Vodka, Apple Sourz, lime, sprite

P3

Vanilla Vodka, Razzberry Sourz, lime, sprite

Lynchburg Lemonade

Jack Daniel's, Cointreau, lemon juice, sprite

Amaretto Sour

Disaronno Amaretto, lemon juice & simple suryp

Pina colada

Vodka, pineapple juice, milk & coconut syrup

Pink Panther

Vodka, Licor 43, Grenadine & milk

Pears split

Midori, Licor 43 & milk

Aperol Spritz

Cava, Aperol & soda water

You can always ask us for more options

Frozen Daiquiri

5 cl
139:-

Frozen Strawberry Daiquiri

Rum, strawberries, strawberry puree, lime,

Frozen Passion Daiquiri

Rum, passion, passions puree, lime

DRINKS

Coca Cola / Cola Zero, Fanta, Sprite 40cl 34:-

Juice (orange, pineapple, cranberry, passion) 34:-

Loka 34:-

Non-alcoholic Beer 45:-

Non-alcoholic wine (Red / white) glass 45:-

Non-alcoholic drinks fr. 45:-

BEER / CIDER

DRAFT BEER 40cl

Cruz Campo, Spain 4,8% 69:-

BOTTLED BEER 33cl

Daura Damm Glutenfri, Spain 5,4% 69:-

San Miguel; Spain 5,4% 69:-

Sol, Mexico 4,5% 69:-

I.P.A A Ship Full of IPA, Sweden 5,8% 79:-

Krusovic, Czechia 5% 69:-

Newcastle, Sweden 5,4 % 69:-

Firestone IPA, USA 7,5%, 84:-

Bistro Lager, Sweden 4,2% 62:-

BOTTLED BEER 50cl

Mariestads, Sweden 5,3% 79:-

Paulaner (Weissbier), Germany 5,5 % 84:-

BRISKA CIDER 33cl

Pear 4,5% 65:-

Rosé (raspberries/black currant) 4% 65:-

SANGRIA

Red, White, Rosé wine or Cava

Glass	1/2 liter	1 liter	Pitcher
98:-	195:-	379:-	689:-

WHITE / BLANCO

Ananto Blanco Ecological **Glass Bottle**
87:- 338:-
Country: Spain, **Region:** Valencia, District: DO Utiel-
Requena. **Grapes:** Macabeo

Bicicleta Chardonnay **Glass Bottle**
89:- 345:-
Country: Chile, **Region:** Valle Central, **Grapes:**
Chardonnay

Burgáns **Glass Bottle**
94:- 365:-
Country: Spain, **Region:** Galicia, District: DO Rías
Baixas, **Grapes:** Albariño

Martin Codax Lias **Bottle**
499:-
Land: Spain, **Region:** Galicia, District: DO Rías
Baixas, **Grapes:** Albariño 100%

ROSÈ / ROSADO

Coto Vintage Rosado **Glass Bottle**
89:- 399:-
Country: Spain, **Region:** Rioja, **Grapes:** Tempranillo
and little bit of garnacha grape.

CAVA / CHAMPAGNE

Codorníu Clasico Brut **Glass Bottle**
85:- 399:-
Country: Spain, **Region:** Catalonia, District: DO
Cava. **Grapes:** Macabeo, Xarel-lo, Parellada

Reina Ma Cristina Reserva **Bottle**
569:-
Country: Spain, **Region:** Catalonia, District: DO
Cava. **Grapes:** Pinot Noir 100 %

Philipponnat Royale Réserve Brut **Bottle**
899:-
Country: France, **Region:** Champagne
Grapes: Pinot Noir 65%, Chardonnay 30% and Pinot
Meunier 5%

LICOR / SPRIT

/cl

Baileys 18:-
Frangelico 18:-
Xantè 18:-
Licor 43 18:-

Gin Bombay Sapphire 18:-

Tequila Silver 18:-
Tequila Gold 20:-

Calvados 20:-
Grönsteds Monopol 22:-

Captain Morgan Spiced Gold 20:-
Rom Plantation Grande Reserve Barbados 22:-
Havana Club 7 year 22:-
Ron Zacapa Gran Reserva 23 year 44:-

SPANISH BRANDY

/cl

Torres 10 year Brandy 22:-
Carlos Primeros 1 Brandy 26:-
Cardenal Mendoza 29:-

Whiskey

/cl

Blended

Jameson 22:-
Famous Grouse 22:-
Jack Daniels 22:-

Single malt

Laphroaig 10 year 26:-
Glenfiddich 12 year 26:-
Oban 14 year 29:-
Lagavulin 16 year 34:-
Macallan 12 year 29:-

Mojito

Strawberry 135:-

Passion 135:-

Blueberry 135:-

POSTRES / DESSERT

40. Churros con chocolate Churros with Nutella	79:-
41. Frozen cheesecake Cheesecake served with blackberry jam	79:-
42. Sorbet de la Casa Ice Cream Sorbets	79:-
43. Chocolate lava cake Chocolate fondant with vanilla ice cream	79:-
44. Helado de Catalana Catalan ice cream	84:-

CAFE Y TÉ / COFFEE & TEA

Coffee	29:-
Espresso	29:-
Cortado	35:-
Cappucino	39:-
Doble Espresso	39:-
Café Latte	39:-
Tea	29:-

CÓCTELES DE CAFÉ / COFFEE DRINKS

	5 cl
	125:-
Carajillo Spanish brandy, dubble espresso	
Café Caliente Ron Plantation, Frangelico, coffee, whipped cream	
Café Toledo Baileys, Kahlúa, coffee, whipped cream	
Spanish Coffee Licor 43, coffee, whipped cream	
Irish Coffee Whiskey, coffee, whipped cream	
Kaffe Karlsson Cointreau, Baileys, coffee, whipped cream	

RED / TINTO

Trapiche Malbec Oak Cask	Glass	Bottle
	89:-	348:-
Country: Argentina, Region: Mendoza Grapes: Malbec.		

Coto Vintage Crianza	Glass	Bottle
	92:-	360:-
Country: Spain, Region: Rioja Grapes: Tempranillo (most part from Alavesa)		

Estola Gran Reserva	Glass	Bottle
	96:-	377:-
Land: Spain, Region: La Mancha Druvor: Cencibel (Tempranillo) 65% och Cabernet Sauvignon 35%		

Llebre	Bottle
	398:-
Country: Spain, Region: Catalonia, District: DO Costers del Segre Grapes: Tempranillo 60%, Garantxa 15%, Merlot 15%, Cariñena 10%	

Tres Picos	Bottle
	499:-
Country: Spain, Region: Aragon, District: DO Campo de Borja Grapes: Garnacha	

Scala dei Prior	Bottle
	599:-
Country: Spain, Region: Priorat, Grapes: Garnacha 55%, Cabernet Sauvignon 20%, Cariñena 15%, Syrah 10%	

Altamimbre	Bottle
	699:-
Country: Spain, Region: Castile-Leon, District: DO Ribera del Duero Grapes: Tinta del País (Tempranillo) 100%	