



## RED WINE



	Glass	Bottle
<b>CALIZA</b> Grape: Merlot, Tempranillo, Syrah,	90	360
<b>ISASA</b> ECO, Grape: Tempranillo; Region: Rioja;	105	420
<b>ONTAÑON CRIANZA</b> Tempranillo, Garnacha; Region: Rioja	115	460
<b>ONTAÑON RESERVA</b> Grape: Tempranillo, Graciano; Region: Rioja	145	580
<b>MAS DE SUBIRA</b> Druva: Cariñena, Garnacha tinta; Region: Priorat		650

## WHITE WINE

<b>CALIZA</b> Grape: Sauvignon blanc, Verdejo och Viura Region: La Mancha	90	360
<b>ISASA</b> Grape: Eco Verdejo; Region: Kastilien-León;	105	420
<b>PULPO ALBARIÑO</b> Grape: Albariño Region: Rias Baixas	135	540



## ROSE OCH CAVA

<b>ROSÉ</b> PAUL MAS VALMONT	90	360
<b>CAVA EXTRA BRUT</b>	95	380



## BEER /CIDER

Draft beer Estrella 48cl 75:-  
Draft beer Estrella 33 cl 60:-  
San Miguel 33cl 65:-  
Budvar Czech Lager 50cl 75:-  
Ipa Lagunitas 33cl 85:-  
medium strong beer 33cl 45:-  
alcohol-free beer 33cl 40:-  
Cider Somersby 33cl 70:-



## SANGRIA / TINTO VERANO

Classisk sangria red /white wine 85:-  
Tinto verano with red wine 85:-  
Sangria with Cava 95:-  
Pitcher Sangria red / white wine 295:-  
Pitcher Sangria Cava 350:-

## ALCOHOL FREE

Mocktails 69:-  
Pepsi / Pepsi Max 38:-  
Fanta / Sprite 38:-  
Orangejuice 38:-  
Applejuice 38:-  
Passionsfruktsjuice 38:-  
Alkoholfri sangria 65:-  
Alkoholfri Cider 45:-  
Ginger Beer 65:-

## CHARCUTERIE MIX



### 2 PEOPLE

MANCHEGO, GOAT CHEESE, CECINA & SERRANO  
HAM , CHORIZO IBERICO, OLIVES, WALNUTS AND  
SUNDRIED TOMATOES

180

## TABLAS MIXTAS

<b>TABLA DE QUESO</b> Cheese plate with 3 different cheeses , jam & walnuts, figs	150
<b>TABLA DE CHORIZO IBERICO</b> Selection of chorizos/salamis	130
<b>TABLA DE JAMON IBERICO PATA NEGRA</b> Plate with pata negra ham	165
<b>TABLA CECINA DE LEON</b> Plate with Cecina ham (beef), tomato. olive oil	165

## Snacks



<b>BAR BRICKA</b> 3 snacks: olives, marcona almonds and potato chips	125
<b>OLIVAS</b> Vitlöksmarinerade gröna & svarta oliver Olives in garlic marinade	65

# Vegetarian & Vego

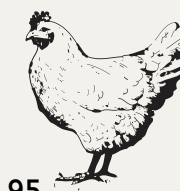
## TAPAS



- 1. ENSALADA DE QUESO DE CABRA** 110  
Green salad with goat cheese, walnuts and figs
- 2. PAN CON TOMATE** 55  
Roasted farm bread with fresh tomato sauce
- 3. PAN CON AJO** 55  
Roasted farm bread with garlic & olive oil
- 4. PATATAS BRAVAS** 75  
Friterad potatis med tomatsås & aioli
- 5. PIMIENTOS DEL PADRÓN** 85  
Deep fried Padron peppers
- 6. TORTILLA DE PATATA** 85  
Spanish potato and onion omelett
- 7. HOJALDRE CON QUESO** 95  
Goat cheese cream on puff pastry bed with fig sauce
- 8. PROVOLON EMPANADO FRITO** 90  
Breaded, fried provolone cheese
- 9. CHAMPIÑONES SALTEADOS** 90  
Garlic marinated champignons with parsley
- 10. BOCADITOS CRUJIENTES** 95  
Crispy, fried vegetable filled dumpling

# Meat & Chicken

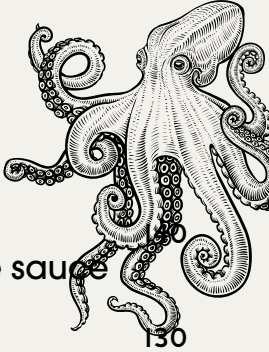
## TAPAS



- 12. TORTILLA RELLENA** 95  
Spanish potato and onion omelett filled with cheese and serrano ham
- 13. ENSALADA DE CÉSAR IBERICA** 115  
Romaine lettuce, marinated chicken, caesar dressing, parmesan cheese, Iberian pancetta
- 14. ROLLO DE POLLO** 125  
Bacon wrapped chicken filled with spinach, cheese and salsa criolla
- 15. CROQUETAS DE JAMÓN Y POLLO** 95  
Ham and chicken croquettes
- 16. PATO BRASEADO** 145  
Braist duck breast with pear confit and berry sauce
- 17. CARRILLERA ASADA CON PARMENTIER** 145  
Slow cooked beef cheeks in beef juice & parmentier
- 18. CARNECITA CON PAN TOSTADO** 145  
Angus flap steak bread and salsa criolla or duck liver mousse (choose)
- 19. PRESA IBERICA** 145  
Braised presa Iberico (pork) with creamy celeriac mash, beet chips and cheese sauce
- 20. RULO DE CARNE Y MOUSSE DE PATO** 135  
thinly sliced raw beef-roll filled with duck liver mousse, Parmesan, capers, mustard, y rucola, served on pan cristall
- 21. CORDERO** 165  
Lamb racks with potatoes and red wine sauce

# Fish & Seafood

## TAPAS



- 23. CALAMARES FRITOS** 130  
Crispy fried squid served with lime sauce
- 24. TARTAR DE SALMON** 130  
Salmon tartare marinated in asian dressing with avocado, wasabi mayo, topped with fried leeks
- 25. GAMBAS AL AJILLO** 125  
Tiger prawns cooked with garlic, white wine & hot pepper
- 26. BROCHETTA DE GAMBA CON PANCETTA IBERICA** 125  
Small skewers with tiger prawns wrapped with Iberian pancetta and salsa criolla on toasted bread
- 27. CAZUELA DE MARISCOS** 130  
seafood stew in vegetable sauce, with bread and aioli
- 28. PULPO A LA GALLEGA** 145  
Galisk bläckfisk med pimentón och potatis

**FOOD ALLERGIES AND INTOLERANCES?**      
Please ask our staff for help

**EXTRA WITH TAPAS**  
Bread 30:-  
Extra Aioli 30:-



