

SMALL PLATES TO SHARE



Pimientos de padrón Spanish peppers	95:-
Grilled Avocado Grilled avocado with feta & Pipirrana sallad	145:-
Fried Artichoke Flower Fried and caramelized artichoke with avocado cream	105:-
Burrata Burrata with salad and pesto	125:-
Croqueta de champiñones (<i>per piece</i>) Croquettes with mushrooms	35:-
Goat's Cheese Gratinated goat cheese with onion marmalade	125:-
Garlic Prawns Prawns in hot oil	115:-
Almadraba Tuna Tartare Tuna Tartare with avocado cream	129:-
Adalusian Calamari Fried calamari with aioli	105:-
Serrano Ham Croquettes (<i>per piece</i>) Croquettes with Serrano ham	35:-
Mini Cornet (<i>per piece</i>) Mini cone with shrimp filling and coconut foam	95:-
Pollo al ajillo Garlic fried chicken with aioli	129:-
Beef Migá Taco Crispy taco with beef chili, pico de gallo, avocado cream	95:-
Tortilla Española Creamy Spanish Omelette	115:-
Lamb chops Tender lamb chops grilled to perfection and seasoned with aromatic rosemary salt	155:-

MAIN COURSES



Chicken Schnitzel (<i>choose Side</i>) Golden-fried chicken breast cutlet, tenderized and coated in seasoned breadcrumbs	215:-
Moules Frites (<i>Served with Fries</i>) Blue mussels, white wine, cream, garlic, parsley	215:-
Gös fillet (<i>choose Side</i>) Pikeperch fillet served with a creamy avocado sauce	255:-
Steak Minut (<i>Served with Fries</i>) Pounded steak, Béarnaise sauce, Korean Sauce, tomato salad	255:-

SIDES

Patatas bravas Potatis med aioli och bravasås	French Fries Organic potatoes	Asparagus broccoli Fried broccoli florets
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Allergier? Fråga oss så hjälper vi er gärna!

DESSERTS



chocolate cake	119:-
Basque Cheesecake	115:-
Crema Catalana	95:-
Lemon Sorbete	119:-
E.T.C Espresso, Tryffel & Carlos I brandy	139:-
Affogato	89:-

COFFEE & TEA



Single Espresso	38:-
Double Espresso	42:-
Americano	42:-
Cafe Latte	52:-
Cappuccino	48:-
Cortado	45:-
Te	39:-