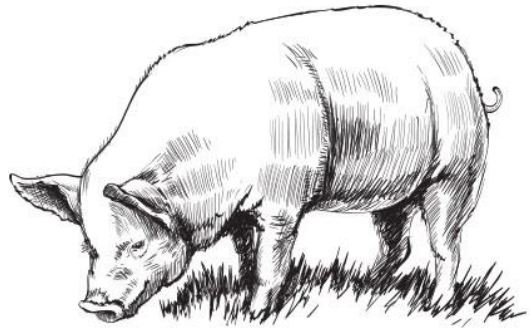




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

Our goal is for you to feel at home, be inspired and enjoy an evening reminiscent of the lively tapas bars in the heart of Madrid

It's not just about eating and drinking - it's also about an experience. Hope you enjoy it.



Menu Mucho Macho

Chefs choice of the day
Five courses. Only for the whole party. Not available as vegan
750:- per person

**We only use lactose-free products,
with the exception of butter**

Lista de tapas

Pimientos Padrones 79
deep fried, sea salt, chives

Gordal Olives Picante 59
marinated pipparas, lemon, garlic, herbs

Marcona almonds 59
deep fried, sea salt

Patatas bravas 89
deep fried potato, pipian sauce and aioli

Flamed cheese 125
aged manchego cheese, hazelnuts, px
reduction, browned butter, orange blossom honey

Iberico Croquetas 115
fermented chili aioli and pickled onion

Deep fried Brussel sprouts 89
soy mayonnaise, sesame seeds with chili

Pan con tomate 70
grilled levain, manchego cheese, colgar tomato and
garlic

Pata Negra Iberico
(de bellota gran reserva) 50 gram 185
pata negra ham, aged 36 months

Charcuteries 195/340
cecina de león, Salchichon Iberico,
aged Serrano served with pimientos, olives and
manchego cheese

Cecina con trufa 145
lightly smoked beef, truffle creme, truffle vinaigrette
and shredded manchego cheese

Tres quesos 140
three aged cheeses. may vary with seasons. Served
with onion marmalade, membrillo, pear and seed
crackers

Baked yellow beetroot 135
soy marinated tapioca, deep fried rice paper, roasted
nori, grilled mayonnaise, browned butter and yuzu

Garlic fried red prawns 170
Chorizo foam, salsa ensanyol, crispy potato,
pickled pumpkin, cream cheese with amarillo chili

Tuna 165
Red curry, papaya, tomatillos and coriander

Monk fish 210
cremé of roasted roscoff onion, green tomato,
espelette, water cress and garlic butter

Venison and truffle 255
black truffle, sauce and freshly grated. Baked
parsley root, deep fried jerusalem artichoke,
mushrooms

Crispy porkbelly 150
jalapeñoglace, kimchi marinated cabbage, lime and
poblano sauce, roasted pumpkin seeds

Beef tartare 155
white soy sauce, chili, radish, deep fried chives

Presa iberico 210
roasted carrot puré with chili, grilled salad, buttered
chicken sauce, black cabbage and apple

Please let us know
if you have any allergies

Postres

Crema Catalana	95
cinnamon, orange and caramel crisp	
Basil	130
basil sorbet, yoghurt mousse with vanilla, lemon meringue and passion fruit curd	
Bizcocho de chocolate	130
baked chocolate, caramel, sour cream ice cream and pistachios	
Grand Final	150
a not so classic “swedish fika” with filter coffee, chocolate truffles and 3 cl Brandy	
Tres quesos	140
three aged cheeses. may vary with seasons. Served with onion marmalade, membrillo, pear and seed crackers	
Monte Enebro	45
Aged goat cheese from sierra de gredos,. With roquefort-culture. <i>flavourful</i>	
Truffles	45
two flavours; white chocolate/butterscotch and dark chocolate/brandy	
Sorbet	45

Cocteles selection

Nombre Special , butterscotch, passion	169
Mariposa , sour rhubarb	169
Nombre GT , Gin Tonic	176
Pepino , elderflower, cucumber	176
Mezcal old fashioned	176

Bebida de cafe

Spanish Coffee	169
Espresso Martini	169
Brandy Coffee	169

Whisky

McAllan , single malt	37
Monkey Shoulder , blended malt	42

Rom

Ron zacapa 23 Años	42
Diplomático Reserva	38

Brandy

Miguel Torres, 20 Años	34
Jime 1, 30 Años	46:-