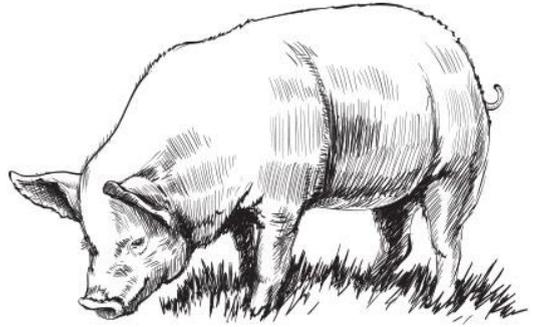




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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 deep fried, sea salt, chives	79	Baked yellow beetroot soy marinated tapioca, deep fried rice paper, roasted nori, grilled mayonnaise, browned butter and yuzu	135
Gordal Olives Picante marinated pipparas, lemon, garlic, herbs	59	Garlic fried red prawns chorizo foam, salsa españoll, crispy potato, pickled pumpkin, cream cheese with amarillo chili	170
Marcona almonds deep fried, sea salt	59	Vendace roe pommes Anna, dill, Wrångebäck cheese, browned butter and pickled silver onion	105 /st
Patatas bravas deep fried potato, pipian sauce and aioli	89	Skrei cod baked cabbage roll with shellfish, green pepper sauce, trout roe and deep fried buckwheat	180
Flamed cheese aged manchego cheese, hazelnuts, px reduction, browned butter, orange blossom honey	125	Venison and truffle black truffle, sauce and freshly grated. Baked parsley root, deep fried jerusalem artichoke, mushrooms	255
Iberico Croquetas fermented chili aioli and pickled onion	115	Iberico skewer jalapeñoglace, crispy almonds, poblano chili sauce with coconut	150
Deep fried Brussel sprouts soy mayonnaise, sesame seeds with chili	89	Beef tartare white soy sauce, chili, radish, deep fried chives	155
Pan con tomate grilled levain, manchego cheese, colgar tomato and garlic	70	Pluma iberico saltbaked carrot, jerusalem artichokepuré, chipotle sauce, deep fried chicharrónes, herb butter, jalapeño	210
Pata Negra Iberico (de bellota gran reserva) 50 gram pata negra ham, aged 36 months	185		
Charcuteries cecina de león, Salchichon Iberico, aged Serrano served with pimientos, olives and manchego cheese	195/340		
Cecina con trufa lightly smoked beef, truffle creme, truffle vinaigrette and shredded manchego cheese	145		
Tres quesos three aged cheeses. may vary with seasons. Served with onion marmalade, membrillo, pear and seed crackers	140		

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	
Biscocho de chocolate	130
baked chocolate, caramel, sour cream ice cream and pistachios, seabuckthorn	
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	175
Mariposa , sour rhubarb	175
Nombre GT , Gin Tonic	176
Pepino , elderflower, cucumber	176
Mezcal old fashioned	176

Bebida de cafe

Spanish Coffee	175
Espresso Martini	175
Irish Coffee	175

Whisky

McAllan , single malt	kr/cl 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:-