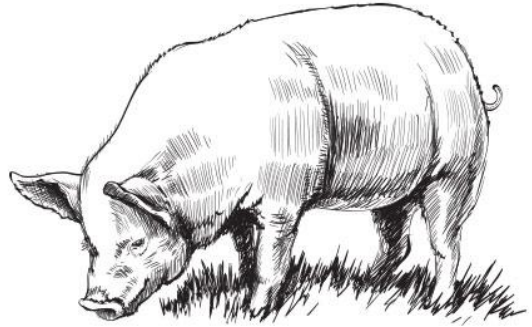




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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

<b>Pimientos Padrones</b> deep fried, sea salt, chives	<b>79</b>	<b>Green Asparagus</b> grilled butter sauce, Valencia almonds, radish, salsa with jalapeño, lime and green apple	<b>135</b>
<b>Gordal Olives Picante</b> marinated pipparas, lemon, garlic, herbs	<b>59</b>	<b>Boquerones</b> grilled pan cristal, labneh, parsley, lemon cest	<b>115</b>
<b>Marcona almonds</b> deep fried, sea salt	<b>59</b>	<b>Garlic fried red prawns</b> harissa mayonnaise, burnt lardo, butter fried levain, pickled red onion	<b>170</b>
<b>Patatas bravas</b> deep fried potato, pipian sauce and aioli	<b>89</b>	<b>Vendace roe</b> Jerusalem artichokes, dill, Wrångebäck cheese, browned butter and pickled silver onion	<b>150</b>
<b>Flamed cheese</b> aged manchego cheese, hazelnuts, px reduction, browned butter, orange blossom honey	<b>125</b>	<b>Pike perch</b> fresh potato, browned butter, creme with horseradish, trout roe, salted cucumber and rhubarb	<b>180</b>
<b>Iberico Croquetas</b> fermented chili aioli and pickled onion	<b>115</b>	<b>Beef tartare</b> tarragon mayonnaise, deep fried potato, queso de Mahon, tomatoes and a bearnaise foam	<b>155</b>
<b>Deep fried Brussel sprouts</b> soy mayonnaise, sesame seeds with chili	<b>89</b>	<b>Iberico skewer</b> jalapeñoglace, crispy almonds, poblano chili sauce with coconut	<b>150</b>
<b>Pan con tomate</b> grilled levain, manchego cheese, colgar tomato and garlic	<b>70</b>	<b>Lamb</b> white asparagus, panceta Iberico, lamb sauce with asparagus and garlic, ramson aioli and cime di rapa	<b>225</b>
<b>Pata Negra Iberico</b> (de bellota gran reserva) 50 gram pata negra ham, aged 36 months	<b>185</b>	<b>Pluma iberico</b> fresh chorizo, celeriac puré, green apple, herb and manchego crisps, mojo rojo and a buttered chicken sauce with membrillo and chili	<b>210</b>
<b>Charcuteries</b> cecina de león, Salchichon Iberico, aged Serrano served with pimientos, olives and manchego cheese	<b>195/340</b>	<b>Rubia Gallega on the bone 1000g</b> sirloin dry aged 4 weeks, lots of flavour!! with romesco sauce and grilled asparagus. <i>ca 45 min</i>	<b>1150</b>
<b>Cecina con trufa</b> lightly smoked beef, truffle creme, truffle vinaigrette and shredded manchego cheese	<b>145</b>		
<b>Tres quesos</b> three aged cheeses. may vary with seasons. Served with onion marmalade, membrillo, pear and seed crackers	<b>140</b>		

**Please let us know  
if you have any allergies**

# Postres

<b>Crema Catalana</b>	<b>95</b>
cinnamon, orange and caramel crisp	
<b>Basil</b>	<b>130</b>
basil sorbet, yoghurt mousse with vanilla, lemon meringue and passion fruit curd	
<b>Baked Rhubarb</b>	<b>130</b>
raspberry sorbet with tonka bean and lemon grass, lemon curd, whipped pannacotta, macadamia nuts and a green pepper crisp	
<b>Rhubarb and vanilla sorbet</b>	<b>59</b>
Caramelized chocolate and minus 8 vinagre	
<b>Grand Final</b>	<b>150</b>
a not so classic "swedish fika" with filter coffee, chocolate truffles and 3 cl Brandy	
<b>Tres quesos</b>	<b>140</b>
three aged cheeses. may vary with seasons. Served with onion marmalade, membrillo, pear and seed crackers	
<b>Truffles</b>	<b>45</b>
two flavours; white chocolate/butterscotch and dark chocolate/brandy	

## Cocteles selection

<b>Nombre Special</b> , butterscotch, passion	<b>175</b>
<b>Mariposa</b> , sour rhubarb	<b>175</b>
<b>Nombre GT</b> , Gin Tonic	<b>176</b>
<b>Pepino</b> , elderflower, cucumber	<b>176</b>
<b>Mezcal old fashioned</b>	<b>176</b>

## Bebida de cafe

<b>Spanish Coffee</b>	<b>175</b>
<b>Espresso Martini</b>	<b>175</b>
<b>Irish Coffee</b>	<b>175</b>

## Whisky

<b>McAllan</b> , single malt	<b>37</b>
<b>Monkey Shoulder</b> , blended malt	<b>42</b>

## Rom

<b>Ron zacapa 23 Años</b>	<b>42</b>
<b>Diplomático Reserva</b>	<b>38</b>

## Brandy

<b>Miguel Torres, 20 Años</b>	<b>34</b>
<b>Jime 1, 30 Años</b>	<b>46:-</b>