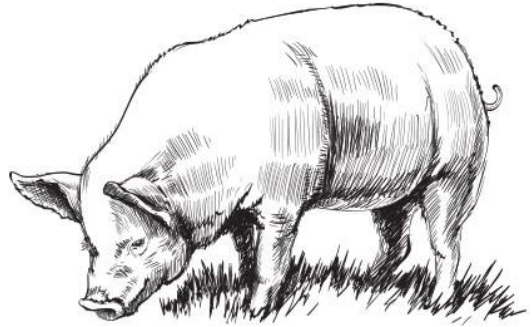




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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 | Oyster poached oyster with coconut, ginger and thai basil | 59 |
| Gordal Olives Picante marinated pipparas, lemon, garlic, herbs | 59 | Green Asparagus grilled butter sauce, Valencia almonds, radish, salsa with jalapeño, lime and green apple | 135 |
| Marcona almonds deep fried, sea salt | 59 | Boquerones grilled pan cristal, labneh, parsley, lemon cest | 79 |
| Patatas bravas deep fried potato, pipian sauce and aioli | 89 | Garlic fried red prawns harissa mayonnaise, burnt lardo, butter fried levain, pickled red onion | 170 |
| Flamed cheese aged manchego cheese, hazelnuts, px reduction, browned butter, orange blossom honey | 125 | Vendace roe Jerusalem artichokes, dill, Wrångebäck cheese, browned butter and pickled silver onion | 155 |
| Iberico Croquetas fermented chili aioli and pickled onion | 115 | Halibut browned butter foam with white soy sauce, yuzu pickled kohlrabi, flame grilled lettuce, kimchi, cream cheese and wasabi peas | 185 |
| Deep fried oyster mushrooms soy mayonnaise, sesame seeds, gochujang glaze | 89 | Beef tartare tarragon mayonnaise, deep fried potato, queso de Mahon, tomatoes and a bearnaise foam | 155 |
| Pan con tomate grilled levain, manchego cheese, colgar tomato and garlic | 70 | Iberico skewer jalapeño glaze, crispy almonds, poblano chili sauce with coconut | 150 |
| Pata Negra Iberico (de bellota gran reserva) 50 gram pata negra ham, aged 36 months | 185 | Sirloin Roasted stir-fry with eggplant, tomato, bell pepper and mint, spiced butter with sobrasada and white asparagus | 240 |
| Charcuteries cecina de león, Salchichon Iberico, aged Serrano served with pimientos, olives and manchego cheese | 195/340 | Pluma iberico fresh chorizo, celeriac puré, green apple, herb and manchego crisps, mojo rojo and a buttered chicken sauce with membrillo and chili | 210 |
| 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 | |
| Baked Rhubarb | 130 |
| raspberry sorbet with tonka bean and lemon grass, lemon curd, whipped pannacotta, macadamia nuts and a green pepper crisp | |
| Rhubarb and vanilla sorbet | 59 |
| Caramelized chocolate and minus 8 vinagre | |
| 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 | |
| Truffles | 45 |
| two flavours; white chocolate/butterscotch and dark chocolate/brandy | |

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 | 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:- |