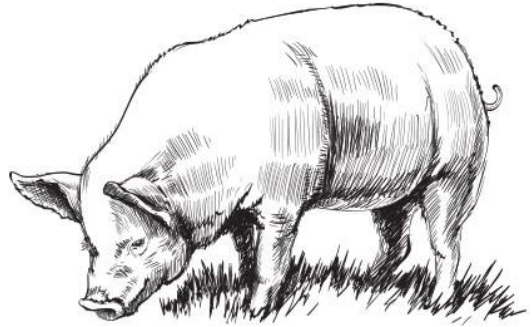




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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	Lamb white asparagus,, lamb sauce with asparagus and garlic, ramson aioli and cime di rapa	225
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:-