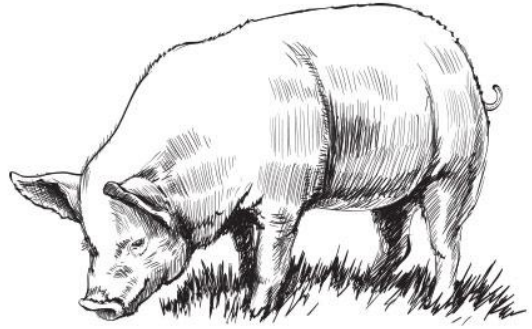




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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

Muchas tapas

Chefs choice of the day tapas for the whole table to share, always ending with a dessert

Only for the whole party.

Not available as vegan
695 per person

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

Lista de tapas

Banderillas classic spanish pickled bar snack	25
Marcona almonds deep fried, sea salt	59
Gordal Olives Picante marinated pipparas, lemon, garlic, herbs	59
Pimientos Padrones deep fried, sea salt, chives	79
Patatas bravas deep fried potato, pipian sauce and aioli	89
Flamed cheese aged manchego cheese, hazelnuts, px reduction, browned butter, orange blossom honey	125
Iberico Croquetas fermented chili aioli and pickled onion	115
Deep fried oyster mushrooms soy mayonnaise, sesame seeds, gochujang glaze	89
Pan con tomate grilled levain, manchego cheese, colgar tomato and garlic	70
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

Burrata pickled kumquat with star anise, yellow tomato, red chili and a tomato crisp with espelette, sorrel	110
Fresh cabbage butter fried cabbage with a browned butter vinaigrette, tarragon, marcona almonds and pickled silver onion	135
Boquerones spanish herring served with grilled pan cristal, lemon	79
Garlic fried red prawns harissa mayonnaise, burnt lardo, butter fried levain, pickled red onion	170
Monkfish jalapeño glazed monkfish skewer, avocado creme, lime and salsa verde	179
Beef tartare swedish beef, grilled oil, onion mayonnaise, pickled and deep fried jerusalem artichoke, parmesan	155
Montadito grilled pan de coca, lightly charred mangalicia ham, glazed onion, cream cheese with roasted garlic, banderillas and lemonzest	155
Sirloin fritata with eggplant, tomato, bell pepper and mint, spiced butter with sobrasada and fried broccolini	240
Secreto Iberico marinated iberico pig with smoked paprika, baked fuentes onion, blackened salad, vinaigrette with capers, herb marinated mahon cheese and a sherry vinegar sauce	210

**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	
Strawberries	130
summer berries, mascarpone mousse, vanilla ice cream, valencia almonds, salty caramel with white soy, amaretto and raspberry meringue	
Sea buckthorn sorbet	59
Baked chocolate, sea salt	
Grand Final	150
a not so classic "swedish fika" with 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
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