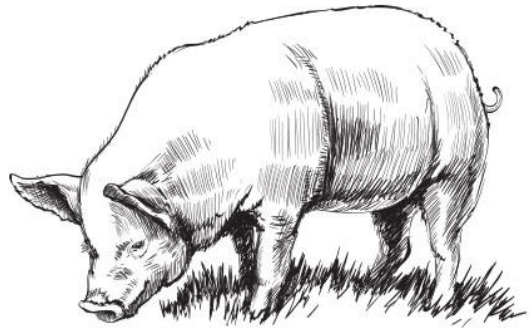




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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 25
classic spanish pickled bar snack

Marcona almonds 59
deep fried, sea salt

Gordal Olives Picante 59
marinated pipparas, lemon, garlic, herbs

Pimientos Padrones 79
deep fried, sea salt, chives

Patatas bravas 89
deep fried potato, pipian sauce and aioli

Flamed cheese 125
aged manchego cheese, hazelnuts, px
reduction, browned butter, orange blossom honey

Iberico Croquetas 115
fermented chili aioli and pickled onion

Deep fried oyster mushrooms 89
soy mayonnaise, sesame seeds, gochujang glaze

Pan con tomate 70
grilled levain, manchego cheese, colgar tomato and
garlic

Pata Negra Iberico
(de bellota gran reserva) 50 gram 185
pata negra ham, aged 36 months

Charcuteries 195/340
cecina de león, Salchichon Iberico,
aged Serrano served with pimientos, olives and
manchego cheese

Cecina con trufa 145
lightly smoked beef, truffle creme, truffle vinaigrette
and shredded manchego cheese

Tres quesos 140
three aged cheeses. may vary with seasons. Served
with onion marmalade, membrillo, pear and seed
crackers

Burrata 110
pickled kumquat with star anise, yellow tomato,
red chili and a tomato crisp with espelette, sorrel

Fresh cabbage 135
butter fried cabbage with a browned butter
vinaigrette, tarragon, marcona almonds and
pickled silver onion

Boquerones 79
spanish herring served with grilled pan cristal,
lemon

Garlic fried red prawns 170
harissa mayonnaise, burnt lardo, butter fried
levain, pickled red onion

Monkfish 179
jalapeño glazed monkfish skewer, avocado creme,
lime and salsa verde

Beef tartare 155
swedish beef, grilled oil, onion mayonnaise,
pickled and deep fried jerusalem artichoke,
parmesan

Montadito 155
grilled pan de coca, lightly charred mangalicia
ham, glazed onion, cream cheese with roasted
garlic, banderillas and lemonzest

Sirloin 240
butter fried chanterelles, endive, pickled apple
with espelette, roasted pumpkin seeds and a
mushroom veloté

Secreto Iberico 210
marinated iberico pig with smoked paprika,
baked fuentes onion, blackened salad, vinaigrette
with capers, herb marinated mahon cheese and a
sherry vinegar sauce

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	
Sorbet	59
flavour of the week	
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