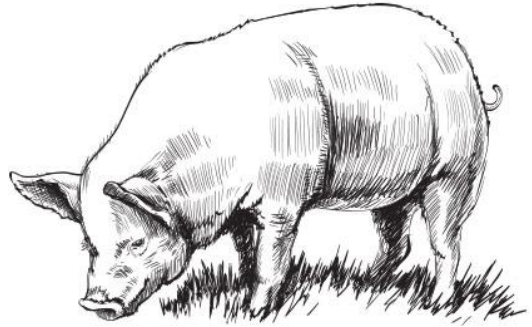




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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
A tasting menu experience that varies with seasons and availability.

-Five servings-
always ending with a dessert

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

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 corn 89
glazed corn ribs, avocado creme, pickled jalapeño

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

Gnocchi 145
butter fried gnocchi and mushrooms, fresh corn,
pickled silver onion, browned butter
and sage mayonnaise

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

Pulpo 165
glazed pulpo, salsa verde, lemon, green romesco
sauce with almonds

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

Iberico dumpling 140
gyoza with iberico meat, cream cheese with
kimchi, pickled kohlrabi,
tomatillo and a roasted sea food oil

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

Secreto Iberico 215
marinated iberico pig with smoked paprika,
celeriac puré with browned butter, glazed yellow
beetroot, mahon-cheese creme with green chili,
deep fried kale and pickled chili

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	
Blueberries and coconut	130
white chocolate ice cream, blueberry compote, coconut foam and lime	
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