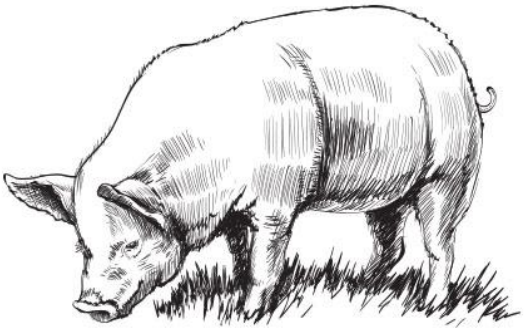
BAR Nombre

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

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 Brussel sprouts 89
Ponzu mayonnaise and sesame seeds

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 Wagyu/ Black Angus 175
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, pickled silver onion, browned butter and sage mayonnaise

Grilled Carrot 135
baked and grilled carrot, miso glace, carrot puré with lemon, white sesame mayonnaise and crispy onion

Boquerones 79
spanish herring served with grilled pan cristal, lemon

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

Halibut 180
baked and deep fried leek, choron sauce, pickled and semi dried tomato, basil and jalapeño oil

Veal tartare 160
swedish veal, tuna mayonnaise, parmesan cheese, deep fried capers, silver onion and frisé salad

Iberico Slider 70gram 125
smashed Iberico burger, potato bun, jalapeñorelish, onion mayonnaise and lemon

Venison Picanha 220
deep fried cauliflower, parsley root puré, pickled cherries, buttered stock with fennel

Secreto Iberico 220
marinated iberico pig, 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

Chocolate 130
Chocolate cake, browned butter ice cream, deep fried sage, coffee syrup, chocolate powder, hazelnut and namelaka

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

Profiterol con Craquelin 45
crema pastillera with anis and roasted almond

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

kr/cl

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