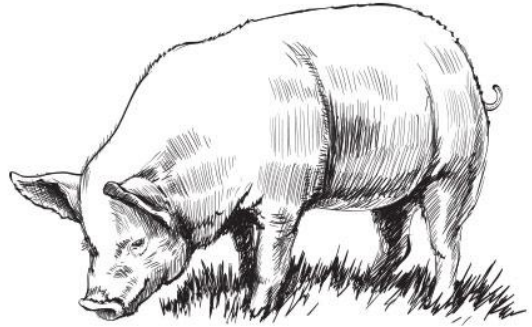




We find inspiration primarily from Spain, but also from Scandinavia and the rest of the world. We prepare all our food from scratch and we follow the seasons having high standards for both our ingredients and beverages.

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 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 corn glazed corn ribs, avocado creme, pickled jalapeño	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 Wagyu & Black Angus lightly smoked beef, truffle creme, truffle vinaigrette and shredded manchego cheese	175
Tres quesos three aged cheeses. may vary with seasons. Served with onion marmalade, membrillo, pear and seed crackers	140

Gnocchi butter fried gnocchi and mushrooms, fresh corn, pickled silver onion, browned butter and sage mayonnaise	145
Grilled Carrot baked and grilled carrot, miso glace, carrot puré with lemon, white sesame mayonnaise and crispy onion	135
Boquerones spanish herring served with grilled pan cristal, lemon	79
Garlic fried red prawns harissa mayonnaise, burnt lardo, fried levain, pickled red onion	170
Pulpo glazed pulpo, salsa verde, lemon, green romesco sauce with almonds	180
Veal tartare swedish veal, tuna mayonnaise, parmesan cheese, deep fried capers, silver onion and frisé salad	160
Iberico dumpling gyoza with iberico meat, cream cheese with kimchi, pickled kohlrabi, tomatillo and a roasted sea food oil	140
Venison Picanha butter fried mushrooms, endive, pickled goose berries, roasted pumpkin seeds and a creamy mushroom sauce	220
Secreto Iberico marinated iberico pig, celeriac puré with browned butter, glazed yellow beetroot, mahon-cheese creme with green chili, deep fried kale and pickled chili	215

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	
Apple	130
baked apple with lingonberry caramel and foam, bavaroise with cardamom, almond cake, rosemary	
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

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