

MEDIUM-SIZED DISHES

Burrata with grilled tomatoes & dried olives
185 kr

Tuna tartar with yuzu, sesame & trout roe
245 kr

Vongole with chili, garlic & herbs
155 kr

Spanish tortilla with autumn truffle
235 kr

Deep fried chipirones & chistorra
165 kr

Garlic fried porcini mushroom with egg yolk, sesame
& mushroom broth
215 kr

Fried black cabbage with parmesan cheese,
anchovy butter, lemon & bread croutons
145 kr

Pumpkin & feta cheese cream with almond, honey,
rosemary & pita bread
145 kr

MEDIUM-SIZED DISHES A LA BRASA

Eggplant with white miso, sesame & ginger
165 kr

Grilled lobster tail, browned butter, salicorn
335 kr

Grilled pulpo with mojo rojo
175 kr

Grilled Gigas oyster, hollandaise, kafir lime, furikake &
trout roe
255 kr

Solomillo de Bellota with potatoe puré, autumn ragu &
pata negra jus
255 kr

Seared beef tartar of spanish milk-cow with egg yolk,
onion cream, parmesan cheese & autumn truffle
285 kr

Grilled autumn lamb with roasted garlic cream, lemon
& herbs
255 kr

Spicy chicken wings with smoaked crème fraiche
155 kr

CHEESE & DESSERT

Toast Brillat Savarin with membrillo
135 kr

Basque cheesecake with berries
135 kr

Profiteroles with pistachio & chocolate
155 kr

Clafoutis with red apples & vanilla ice cream
145 kr

Bröd & Vin's Crema Catalana
150 kr

Roasted grapes & plum sorbet
145 kr

*Please inform the staff if you have any allergies.