MIXED DRINKS 5 cl

155:-

**Mojito**

Rum, fresh mint, lime with crushed ice

**Caipirinha**

Pitú, fresh lime, simple suryp with crushed ice

**Caipirinoshka**

Vodka, fresh lime, simple suryp with crushed ice

**Margarita**

Tequila, Cointreau, simple suryp, lemon juice & lime

**Caliente Razz**

Bacardi Razz, cranberry juice, lemon juice, sprite & fresh lime

**Fidel Castro**

Rum, ginger ale & lime

**Cuba Libre**

Rum, Coca Cola & lime

**P2**

Vanilla Vodka, Apple Sourz, lime, sprite

**P3**

Vanilla Vodka, Razzberry Sourz, lime, sprite

**Lynchburg Lemonade**

Jack Daniel’s, Cointreau, lemon juice, sprite

**Amaretto Sour**

Disaronno Amaretto, lemon juice & simple suryp

**Pina colada**

Vodka, pineapple juice, milk & coconut syrup

**Pink Panther**

Vodka, Licor 43, Grenadine & milk

**Pears split**

Midori, Licor 43 & milk

**Aperol Spritz**

Cava, Aperol & soda water

You can always ask us for more options

Frozen Daiquiri **5 cl**

165:-

**Frozen Strawberry Daiquiri**

Rum, strawberries, strawberry puree, lime,

**Frozen Passion Daiquiri**

Rum, passion, passions puree, lime

DRINKS

Coca Cola / Cola Zero, Fanta, Sprite 45:-

Juice (orange, pineapple, cranberry, passion) 45:-

Loka 39:-

Non-alcoholic Beer 54:-

Non-alcoholic wine (Red / white) glass 69:-

Non-alcoholic drinks fr. 89:-

BEER / CIDER

**DRAFT BEER 40cl**

Estrella Damm, Spain 4,6% 85:-

Inedit Damm Unfiltered 94:-

**BOTTLED BEER 33cl**

Sol, Mexico 4,5% 85:-

Krusovic, Czechia 5% 85:-

Newcastle, Sweden 5,4 % 85:-

San miguel, Spain 4,5%, 85:-

Mariestad Continental Sweden 75:-

**BOTTLED BEER 50cl**

Mariestads, Sweden 5,3% 94:-

Paulaner (Weissbier), Germany 5,5 % 98:-

**BRISKA CIDER 33cl**

Pear 4,5% 82:-

Demi-sec (Peach) 4,5% 82:-

**SANGRIA**

**Red, White, Rosé wine or Cava**

**Glass 1/2 liter 1 liter Pitcher**

135:- 259:- 508:- 859:-

## WHITE / BLANCO

**Conejo Bravo Ecological Glass Bottle** 115:- 458

**Country**: Spain, **Region**: Valencia, District: DO Utiel-Requena. **Grapes**: Macabeo

Olcaviana Chardonnay Glass Bottle  
 126:- 499:-

**Country:** Chile, **Region:** Valle Central, **Grapes:** Chardonnay

Burgáns Glass Bottle

135:- 535:-  
Country: Spain, Region: Galicia, District: DO Rías Baixas, Grapes: Albariño

## ROSÈ / ROSADO

## Conejo Bravo Eko Glass Bottle

115:- 458:-

**Country:** Spain, **Region:** Katalonia, **Grapes:** Macabeo.

## CAVA / CHAMPAGNE

# Codorníu Clasico Brut Glass Bottle

109:- 458:-**Country:** Spain, **Region:** Catalonia, District: DO Cava. **Grapes:** Macabeo, Xarel-lo, Parellada

**Mont-Ferrant Bottle** 609:-

**Country:** Spain, **Region:** Catalonia, District: DO Cava. **Grapes:** Pinot Noir 100 %

**Philipponnat Royale Réserve Brut Bottle** 895:-

**Country:** France, **Region:** Champagne

**Grapes:** Pinot Noir 65%, Chardonnay 30% and Pinot Meunier 5%

LICOR / SPRIT /cl

Baileys 26:-

Frangelico 26:-

Xantè 26:-

Licor 43 26:-

Gin Bombay Sapphire 26:-

Tequila Silver 26:-

Tequila Gold 28:-

Calvados 26:-

Grönsteds Monopol 30:-

Captain Morgan Spiced Gold 28:-

Rom Plantation Grande Reserve Barbados 32:-

Havana Club 7 year 29:-

Ron Zacapa Gran Reserva 23 year 46:-

**SPANISH BRANDY** /cl

Torres 10 year Brandy 24:-

Carlos Primeros 1 Brandy 30:-  
Cardenal Mendoza 32:-

Whiskey /cl

**Blended**

Jameson 28:-

Famous Grouse 28:-

Jack Daniels 28:-

**Single malt**

Laphroaig 10 year 29:-

Glenfiddich 12 year 30:-

Oban 14 year 32:-

Lagavulin 16 year 37:-

Macallan 12 year 40:-

**Mojito**

Strawberry 165:-

Passion 165:-

Blueberry 165:-

# 

POSTRES / DESSERT

**42. Churros con chocolate** 105:-

Churros with Nutella

**41. Frozen cheesecake** 95:-  
Cheesecake served with blackberry jam

**43. Chocolate lava cake** 105-  
Chocolate fondant with vanilla ice cream

**44. Helado de Catalana**  109:-  
Catalan ice cream

CAFE Y TÉ / COFFEE & TEA

Coffee 42:-  
Espresso 42:-  
Cortado 44:-  
Cappucino 52:-  
Doble Espresso 52:-  
Café Latte 54:-  
Tea 42:-

**CÓCTELES DE CAFÉ / COFFEE DRINKS**

**5 cl**

159:-

**Carajillo**Spanish brandy, dubble espresso

**Café Caliente**Ron Plantation, Frangelico, coffee, whipped cream

**Café Toledo**Baileys, Kahlúa, coffee, whipped cream

**Spanish Coffee**Licor 43, coffee, whipped cream

**Irish Coffee**Whiskey, coffee, whipped cream

**Kaffe Karlsson**Cointreau, Baileys, coffee, whipped cream

## RED / TINTO

**Trapiche Malbec Oak Cask** **Glass Bottle**

# 115:- 458:-

**Country:** Argentina, **Region:** Mendoza

**Grapes:** Malbec.

Coto Vintage Crianza Glass Bottle

139:- 550:-

**Country:** Spain, **Region:** Rioja

**Grapes:** Tempranillo (most part from Alavesa)

Liebre Glass Bottle

152:- 599:-

**Land:** Spain, **Region:** Rioja

**Druvor:** Cencibel (Tempranillo) 65% och Cabernet Sauvignon 35%

Legaris Crianza Bottle

715:-

**Country:** Spain, **Region:** Catalonia, District: DO Costers del Segre

**Grapes:** Tempranillo 60%, Garantxa 15%, Merlot 15%, Cariñena 10%

Scala dei Prior Bottle

795:-

**Country:** Spain, **Region:** Priorat,

**Grapes:** Garnacha 55%, Cabarnet Sauvignon 20%, Cariñena 15%, Syrah 10%

TAPAS

**1. Pan con ajo** 47:-

Garlic bread

**2. Patatas con alioli** 65:-

Fried potatos with aioli

**3. Patatas Bravas** 69:-

Fried potatos with brava sauce & aioli

**4. Boniato Caliente** 79:-

Fried sweet potato

**5. Cazuela del bosque** 85:-

Fried mushrooms in garlic, olive oil and white wine

**6. Plato Embutidos** 145:-

Iberian cold cuts, Pata negra, Jamon Serrano, salchichon, chorizo

**7. Calamares a la Romana** 99:-

Fried calamares with aioli

**8. Gambas al ajillo** 99:-

Garlic tiger prawns in olive oil and white wine

**9. Datiles con bacon** 85:-

Dates wrapped in bacon

**10. Picadillo de gambas** 110:-

Ceviche with chrimps and mango

**11. Croquetas de pollo con Serrano** 89:-

Homemade Spanish croquettes filled with chicken

and Serrano ham

**12. Fajita chica** 99:-

Shredded chicken fillet with wheat tortilla

bread,

lettuce, cheese, salsa, guacamole and

sour cream

**13. Atun a la parilla** 110:-

Grilled tuna with wasabi creme

**14. Alitas de pollo** 85:-

Hot marinated chicken wings

**15. Hamburgesa** 89:-

Hamburger with truffle mayonnaise  
onion and coleslaw

**16. Pincho de Solomillo** 159:-

Two skewers of fillet of beef served with chiliaioli

**17. Ensalada Salvadore dali** 95:-

Mixed salad with halloumi, tomato, and lime dressing.

**18. Mejillones a la marinera** 110:- Mussels boiled in white wine with garlic bread

**19. Quesadillas de Chorizo** 89:-

Cheese and chorizo wiith tortilla bread,

served with sour cream

**20. Quesadillas verdura** 95:-

Goat cheese and vegtebale filled tortilla bread

**21. Quesadillas de pollo** 95:-

Cheese and chicken wiith tortilla bread,

served with sour cream

**22. Chuletitas de cordero** 110:-

Two grilled lamb chops

**23. Queso frito con miel** 89:-

Fried Spanish goat cheese with honey

**24. Remolacha Y Queso De Cabra** 95:-

Goat cheese with beets, orange, walnuts  
and honey vinaigrette

**25. Pimientos de padron** 85:-

Pan-fried Spanish minipeppers with sea salt

**26**. **Triangulo Español** 85:-

Spanish goat cheese wrapped in bacon

served with caramelized balsamico sauce

**27. Brocheta de pollo** 110:-

chicken with tomato, onion and mojo sauce

**28. Ensalada Italiana**  89:-

Salad with buffalo mozzarella, cocktail tomatoes

and basil dressing

**29**. **Montadito catalana** 129:-

fillet of beef on bread with aioli and chimichurri

**30. Perlas del mar** 95:-

Butterfried scallops

**31. Coliflor frita con Romesco** 85:-

Fried cauliflower

Tasting menu368:-/person

**9 different tapas dishes (minimum 2 persons)**

**Nr: 1, 2, 5, 8, 9, 17, 21, 25 and 26**

**Extras**

Nachos supremos 89:-

Nachos guacamole79:-

Aceitunas 79:-

Peanuts 45:-

**Do you have allergies? – Please ask the staff!**