



DRINKS

AGUA WATER

- MINERAL WATER, SPARKLING OR STILL, 75 CL. 40,-
- PITCHER OF ICE WATER, 1 L. 20,-

CERVEZA BEER, 33 CL.

- SAN MIGUEL ESPECIAL, LAGER 42,-
- SAN MIGUEL FRESCA, PILSNER 42,-
- ALHAMBRA RESERVA 1925, PILSNER 42,-
- NEGRA MAHOU, NEGRA DARK 42,-
- HØKER BAJER, HANCOCK 35,-
- BLACK LAGER, HANCOCK 35,-

REFRESCOS SODAS, 25 CL.

- COCA COLA 35,-
- COCA COLA LIGHT 35,-
- FANTA 35,-
- SPRITE 35,-
- SPORT-COLA 35,-
- SPORT-COLA LIGHT 35,-
- RASPBERRY 35,-
- SPORT 35,-
- PINEAPPLE 35,-
- HOMEMADE JUICE, 50 CL. 45,-
- HOMEMADE JUICE, 1 L. 70,-

CARTA DE VINOS WINE MENU

ASK THE SERVICE FOR THE WINE MENU

BLANCO WHITE WINE - WINES ON GLASS

- 2017 BLANCO, NEKEAS, NAVARRA 80,-
- 2017 DAMANA VERDEJO, TÁBULA, RUEDA 88,-

ROSADO ROSÉ WINE - WINES ON GLASS

- 2017 ROSADO, NEKEAS, NAVARRA 80,-

TINTO RED WINE - WINES ON GLASS

- 2017 TINTO, NEKEAS, NAVARRA 80,-
- 2015 CRIANZA, ADRIAN SERRANO, RIOJA 88,-
- 2014 DAMANA, CRIANZA, TÁBULA, RIBERA DEL DUERO 98,-



TAPAS ORDERING

11 COURSES

“GORDAL” OLIVES FROM ANDALUSIA

SOURDOUGH BREAD WITH OLIVE OIL & SALT

OYSTERS WITH TOMATO & SMOKED PAPRIKA

TOMATOES WITH BUFFALO MOZZARELLA & BASIL

GRILLED PRAWNS WITH SALAD, AIOLI & CHIVES

SHELLFISH SALAD WITH PICKLED ONIONS & AROMATIC OIL

JAMON SERRANO WITH GRILLED BREAD & TOMATO

BEEF TATAR WITH PICKLED BEETROOT,
HORSERADISH & DRIED EGG YOLK

PATATAS BRAVAS WITH SALSA & AIOLI

DUROC WITH MUSHROOMS Á LA CREME

“MIVS DM DESSERT 2013” CHOCOLATE, LEMON & APPLE

PRICE PER PERSON KR. 375,-

(CAN ONLY BE ORDERED BY THE WHOLE TABLE)

MENU DE LA TRADICIÓN

THE ABOVE-MENTIONED MENU + 3 EXTRA COURSES

14 COURSES

BIKINI WITH TRUFFLE PURÉE,
MOZZARELLA & JAMON DÚLCE

SCALLOP WITH POTATOES, LEMON & SAFFRON

CHEESES WITH FRUTOS SECOS

PRICE PER PERSON KR. 475,-

(CAN ONLY BE ORDERED BY THE WHOLE TABLE)

CAVAMENU

1 GLASS KR. 78,-

2 GLASSES KR. 148,-

3 GLASSES KR. 198,-

WINEMENU

3 GLASSES KR. 275,-

4 GLASSES KR. 325,-

5 GLASSES KR. 375,-

UPGRADED WINE PER GLASS

KR. 50,-



TAPAS ORDERING

DEAR GUEST

We consider our tapas courses as "social food". Therefore, we recommend you to order different tapas for the whole table. By doing so, you allow your taste buds a gastronomic experience likely to exceed your expectations, with a lot of different flavors, levels and impressions from the Spanish kitchen.

CLÁSICOS

Table no.

Clásicos are the tapas, which are always on the menu.

PIZARRA

Pizarra is our blackboard, which varies each day.

WE RECOMMEND

Two guests order 8 to 10 tapas.
Four guests order 16 to 20 tapas.

We do also offer food to go and delivered.

CLASICOS

- TOASTED AND SALTED ALMONDS 28,-
- OLIVES (EMPELTRE & ARBEQUINA) 28,-
- SOURDOUGH BREAD, SALT & OLIVE OIL 28,-
- PAN CON TOMATE (GRILLED BREAD WITH TOMATO & OLIVE OIL) 48,-
- ANCHOVIES FROM L'ESCALA WITH GRILLED BREAD & TOMATO 88,-
- PANKO PRAWNS WITH COS LETTUCE, PIMENT & CAESAR DRESSING 98,-
- PAN CON TOMATE Y JAMON (GRILLED BREAD WITH TOMATO & HAM) 98,-
- GRILLED PRAWNS WITH SALAD, AIOLI & CHIVES 88,-
- BIKINI (TOAST) WITH MOZZARELLA, TRUFFLE & JAMON DULCE 108,-
- PATATAS BRAVAS 48,-
- CANblau BURGER WITH BEEF, MOREL MAYONNAISE & SHISO 68,-
- MINI BRIOCHE BURGER WITH GRILLED ALBONDIGAS 48,-



JAMONES SPANISH HAMS

- JAMON SERRANO DE BATALLÉ, GRAN RESERVA 78,-
- JAMON SERRANO, CENTRO, 24 MONTHS (OUR BEST SERRANO HAM) 98,-
- IBERICO BELLOTA, RECEBO MAXIMUM, EXTREMADURA, 18 MONTHS 128,-
- IBERICO BELLOTA, RECEBO LA JARA, 18 MONTHS 158,-
- IBERICO BELLOTA, LAMPINO, EXTREMADURA, 24 MONTHS 158,-
- IBERICO BELLOTA, PURO, JOSELITO, MIN. 36 MONTHS (OUR BEST IBERICO HAM) 218,-

EMBUTIDOS SPANISH SAUSAGES

- IBERICO CHORIZO 48,-
- IBERICO SALCHICHON 58,-
- IBERICO LOMO 88,-
- PLATO DE EMBUTIDOS (SELECTION OF SPANISH DRIED SAUSAGES) 78,-

PIZARRA THE BLACKBOARD

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.