

APPETIZERS

AIOLI 3,5 / per person
with olives & bread

GILDAS 3,5
olive, anchovies, guindilla & Manchego cheese

TAPAS / SMALL PLATE

GRILLED BLACK PORK SAUSAGES with mustard & pickles 14

CALAMARI RINGS fried in panko breadcrumbs with tartare 14

LIVER PATÉ with caramelized onion & toast 13

VEGETARIAN THREESOME: eggplant cream, hummus & avocado dip 15

GRILLED OCTOPUS with pumpkin puree, shichimi, yuzu greens & roasted seeds 18

SALADS

CAESAR SALAD with aged cheese 12
add shrimp +7 /// add chicken + 5

SPINACH SALAD 15
w/ fresh strawberry, blue cheese & nuts

MAINS

SCHNITZEL from black IBERIAN PORK with potato salad 22
(you can ask it w/ chicken)

SHRIMP PORN - Grilled whole large tiger shrimps with lemon garlic & salad 5.5 / piece

FISH & CHIPS with dill tartare 22

Whole grilled DORADA with garlic butter & salad 23

Steak with garnish & French fries (price varies on weight) 16 / 100gr

BURGERS served with french fries

GRØENK BURGER 19
w/ aged beef, gorgonzola, spinach & caramelized onion

JALAPENØ BURGER 19
w/ aged beef, cheddar, ham, jalapeno & caramelized onion

RØYAL CHEESE 19
w/ aged beef, camembert & semi-dry tomato

CRISPY CHICKEN BURGER 19
w/ fried chicken, mayo, cucumber & spinach leaves

DESSERTS

Tiramisú 9

Eclair (chocolate) 9

**DAILY
STEAK
OFFER**
on the
blackboard

Our beef burgers
are made with
dry-aged Charolais
beef patty,
prepared at
medium rare.