

## APPETIZER

Homemade **AIOLI**  
with olives & bread  
5.50/per person



## STARTERS & TAPAS

**SPANISH-STYLE TOMATO TOAST**  
with smoked sardines 9

**RICOTTA CREAM &  
HONEY GLAZED CARROT** 13

**RUSTIC IBERIAN  
PORK TERRINE** 16

**STEAK TARTARE** 21

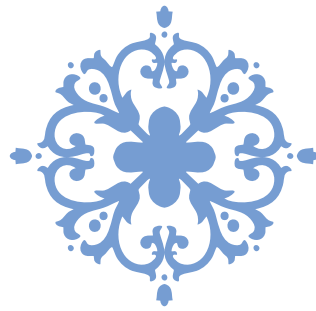
**SPANISH GOURMET PLATTER**  
jamón ibérico, chorizo,  
rustic Iberian pork terrine,  
tuna salad, local cheese,  
bread, pickles & local olive oil 21



## SALADS

**SPINACH SALAD**  
with blue cheese, nuts  
& fresh strawberry 15

**CAESAR SALAD**  
with aged cheese 14  
add chicken +5



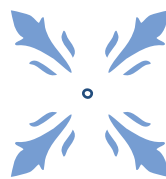
## BURGERS

with French fries

**JALAPEÑO BURGER**  
aged beef, cheddar, ham,  
jalapeño, bbq sauce  
& red onion jam 21

**GRØENK BURGER**  
aged beef, gorgonzola,  
spinach & red onion jam 23

**CRISPY CHICKEN BURGER**  
fried chicken, mayo,  
pickles & green leaves 19



## EXTRAS

Homemade ketchup  
Jalapeño | Iberian ham  
Cheddar | BBQ Sauce  
Mayo relish | Aioli  
1.50



## MAINS

**OUR FAMOUS IBERIAN PORK  
SCHNITZEL**  
served with mashed potatoes 25

**FISH OF THE DAY**  
with green salad & grilled veggies 28

**TUNA STEAK**  
with green salad & grilled veggies  
14.50 / 100g

**GRILLED OCTOPUS**  
with romesco & potato 26

**FRESH PAPPARDELLE**  
with slow cooked beef ragú 19



## STEAK



Our steaks are  
carefully prepared  
in the charcoalgrill.

Served with oven baked  
potatoes & creamy ricotta

Add some salad + 3

Ask your waiter for the  
available daily cuts.

**BEEF**  
from Galicia, Spain  
Tenderloin 34 / portion  
Sirloin 12 / 100 g  
T-bone 12 / 100 g

**TUNA**  
from sustainable source  
14.50 / 100 g

**IBERIAN PORK**  
from Extremadura, Spain  
Tenderloin 32 / piece

