

LUNCH

Served from 12.00 - 15.00



TAPAS PLATTER | 175

Chefs choice

The selection can vary from day to day, but will always contain bread & tapenade, charcuteri, cheese & a hot dish

LUXUS TAPAS PLATTER | 250

Chefs choice

The luxury version of our normal tapas platter
Sit back and enjoy

CHARCUTERI & CHEESE

- IBERICO HAM 50G | 110
- PATA NEGRA HAM 50G | 165
- SERRANO HAM | 85
- SALCHICON IBERICO | 100
- MIXED CHARCUTERI | 85
- CECINA DE BURGOS 50G | 130
- SELECTION OF 3 CHEESES | 85
- SELECTION OF 5 CHEESES | 135

SNACKS

- ROASTED ALMONDS | 40
- MIXED OLIVES | 35
- GRILLED ARTICHOKEs | 45
- GARLIC BREAD | 35
- BREAD & TAPENADE | 20

COLD DRINKS

- SØBOGAARD ORGANIC JUICES | 40
- SOFT DRINKS | 30

SPANISH BEER

- ALHAMBRA | 55
- DAURA DAMM (GLUTEN FREE) | 40
- INEDIT (75CL) | 120

DANISH BEER

- CARLSBERG PROFIL | 40
- JACOBSEN EXTRA PILSNER | 55
- JACOBSEN PALE ALE | 55
- JACOBSEN INDIA PALE ALE | 55
- JACOBSEN SAAZ BLONDE | 55
- JACOBSEN BROWN ALE | 55

WINE

PLEASE ASK OUR WAITER FOR THE WINE MENU

LUNCH

Served from 12.00 - 15.00



FISH & SEAFOOD

CAVIAR | 220

15G White sturgeon caviar with blinis

LOBSTER | 150

1/1 grilled lobster with garlic butter

GRILLED KINGPRAWNS | 85

Served with aioli

GAMBAS AL PIL PIL | 85

Ovenbaked kingprawns with chili, garlic, parsley and butter

MUSSELS | 85

White wine steamed mussels

CHILI AND SAFRAN MUSSELS | 85

Steamed mussels with chili, garlic and safran

SHERRY VENUS CLAMS | 80

Sauteed venus clams with iberico, chili og pedro ximénez sherry

TUNA & AVOCADO | 90

Grilled tuna with bell pepper, avocado, garlic and red onion

PESCADO DI FRITA | 80

Deep fried cod with herb mayonnaise

CALAMARI ROMANA | 80

Deep fried squid with aioli

MEAT & VEGETABLES

RIB EYE | 125

With chimichurri

CHORIZO IN RED WINE | 80

Chorizo glazed in redwine and brown sugar

FOIE GRAS | 105

Foie gras terrine

SECRETO IBERICO | 95

Grilled iberico neck with apple compote and red onion

TATAR | 90

Classic tatar with raw egg yolk

STICKY SWEET RIBS | 70

Slowly cooked spareribs with smokey barbecuesauce

PORTOBELLO MUSHROOMS | 60

Baked portobello with pistachio, red onion, serrano ham & manchego cheese

ASPARAGUS & CARROT | 70

Sauteed asparagus and carrots with creme fraiche

AUBERGINE & HONEY | 55

Deep fried aubergine with honey

ASPARAGUS IBERICO | 70

Grilled asparagus with iberico ham

SIDE ORDERS

PATATAS BRAVAS | 55

FRENCH FRIES | 55

FRIED ROOT VEGETABLES | 55

ARTICHOKES & ASPARAGUS | 55

SALAD WITH GOATCHEESE | 55

DESSERT

CREPES SUZETTE | 70

Flambeed pancakes with caramel/orange suace and vanilla ice cream

BROWNIE | 70

Brownie with fresh berries and blackcurrant compote