

TAPAS DISHES

We recommend 2-3 dishes per person.

GAZPACHO 70:-
Fresh cold vegetable soup with cucumber, garlic, yoghurt, mint & olive oil.

PAN TUMACA 65:-
Toasted bread with tomato, garlic & olive oil.

REINDEER MIXTURE 130:-
Reindeer, crème fraîche, lemon, rosé pepper & horseradish. Served with flat bread.

MARINATED OLIVES 60:-
Olives marinated in garlic & herbs.

CHAMPIÑONES AL AJILLO 90:-
Mushrooms fried in garlic & white wine.

GAMBAS AL AJILLO 140:-
King prawns fried in garlic, with chili & parsley. Served with toasted bread.

CORN RIBS 90:-
Butter-fried corn with paprika powder & garlic. Served with cheese sauce.

VEGETARIAN DUMPLINGS 150:-
Served with soy sauce.

CHICKEN DUMPLINGS 140:-
Served with soy sauce & sriracha.

PATATAS BRAVAS 80:-
Fried potatoes topped with hot sauce & aioli.

PICANHA 170:-
Beef picanha, served with chimichurri.

CALAMARI 180:-
Deep-fried squid, served with aioli.

ALBONDIGAS 185:-
Juicy Spanish meatballs in rich tomato sauce. Topped with manchego cheese.

MUSSELS 210:-
Cooked in sandefjord sauce, served with bread.

TOAST SKAGEN 180:-
Classic skagen mixture with shrimps, majonnaise, dill, lemon & white fish roe. Served on toasted bread.

DEEP-FRIED KING PRAWNS 140:-
Served with sweet chili sauce.

CHARCUTERIE BOARD FOR TWO 250:-
Moose sausage, dry cured pork loin, brie, västerbotten cheese, smoked salmon, pickles, sun-dried tomatoes, grapes & flat bread.

BBQ CHICKEN WINGS 150:-
With smokey barbeque sauce, chili & honey.

PULLED PORK SLIDERS 150:-
Burgers in mini format with pulled pork & crispy onion.

NACHO PLATE 90:-
With salsa, jalapeños & cheese sauce.

FRENCH FRIES 55:-

SOMETHING SWEET

AFFOGATO 75:-
Vanilla ice cream in espresso.

PISTAGE MOCHI 80:-
Pistage ice cream wrapped in rice dough.

SAN SEBASTIAN CHEESECAKE 140:-
Basque cheesecake, served with berry compote.

VANILLA ICE CREAM 80:-
With caramelized nectarines.

MAIN COURSES

For those who don't feel like tapas today

PICANHA 390:-
Beef picanha.
Served with potatoes, salad & bearnaise sauce.

SCANDINAVIAN COD 340:-
Served with potatoes, salad & sandefjord sauce.

BEETROOT HUMMUS 220:-
Topped with tomatoes, olives & red onion. Served with pita bread.

