

20&SJÖ

Spanish & Mediterranean

DINNER

MEAT & FISH

MAINE LOBSTER PASTA

Maine-lobster tail with lobster-creamsauce, padron peppers, chili and fresh pasta.
6990

LOUISIANA BLACKENED COD

Served with barbacue-paprika sauce, chili-sauce, chimichurri & rosepeppersauce.
Patatas bravas.
5390

LEBANESE CHICKEN SKEWERS

Grilled chicken skewers, served on a freshly baked flatbread with pickled onion & pickled fennel. Chimichurri, aioli and grilled pepper and chili sauce.
5300

MOROCCO LAMB TAGINE

With salted lemons, olives, dates, walnuts, harissa and couscous.
5600

STEAK Entraña

300g Argentinian style steak with chimichurri, patatas bravas and lemon & rosemary aioli.
7600

COSTILLAS EN BARBACOA ORIENTAL

Spanish pork ribs with eastern influence. Served with french fries and red cabbage coleslaw.
5790

PIRI PIRI CHICKEN

Served with sweet saffron paella rice, grilled pepper sauce, pica de gallo, rosepeppersauce & Feta.
5300

SPANISH PAELLA

With wild prawns from Ecuador, lobster & green mussels. Sweet saffron rice.
8000

OUR FAVOURITE

Two new salad bowls with chicken or lamb.

PEAR & PIRI PIRI FROM LISBON

Piri piri chicken with pico de gallo, glazed pear, feta or goat cheese, pickled red onion, red cabbage, candied walnut, edamame beans, wild berry powder, frise salad, rose salad, beetroot leaves and sorrel. Honey, ginger & lemon dressing.
4700

WILD MEDITERRANEAN SEA

Lamb steak with chimichurri, avocado & spirulina paste, grilled portobello, sweet potato, red cabbage, Spanish paella rice with saffron and coconut. Pickled red onion, black beans, cranberries, tomato powder, frise salad, rose salad, beetroot leaves and sorrel. Lemon, honey & mustard dressing.
4700
vegan version 4100

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DINNER

VEGAN & VEGETARIAN

Black Dahl & Turkish Pide

Black Beluga lentilsoup, served with pide, a boatshaped bread which is filled with feta cheese, tomatoes, red onion, Greek yoghurt and fresh herbs.**

3990

MOROCCO TAGINE

Chickpeas, sweet potatoes, peppers, almonds, apricots, salted lemons and ras el hanout sauce. Cooked in a tagine.*

4900

VEGAN PAELLA

Sweet saffron rice, in the spirit of paella arroz. Served with Buffalo oyster mushrooms.

4300

TOMATO SOUP & CALZONE

Made from fresh tomatoes and black cardamoms. Served with cheese calzone.**

3800

DESSERTS

Crema Catalana

Catalan style creme brulee with orange and cinnamon.

1890

Chocolate mousse

With baked pear, forrestberry-powder, marshmallows with salted caramel.

1890

Vegan Crema Catalana

1890

Dulce de Leche

Homemade caramel ice cream in the South American tradition, from our own condensed milk.

1290 (990 for kids)

Affogato

Dulce de leche ice cream scoop with hot espresso.

1290

Tiramisu

1890

FOR THE LITTLE ONES

RICE PUDDING

1190

PASTA WITH CREAM SAUCE

1290

PIZZA

Margarita or pepperoni.

1290

ICECREAM FOR KIDS

Homemade caramel ice cream in the South American tradition, from our own condensed milk.

990

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**MATHÚS
& BAR**

TAPAS & PINTXOS

GAMBAS AL AJILLO

Tiger prawns in garlic, white wine, olive oil and chili. Served with flatbread.

2990

BERENJENAS CON MIEL

Deepfried aubergine with honey and cream cheese. **

1890

SWEET CORN RIBS

Deepfried with salt, chiliflakes and lime.*

1690

TRASH CAN NACHOS FOR 2 PEOPLE

Nachos tower with lamb steak, cheese, sour cream, salsa and more.**

3400

BAKED PEAR

Served with goat cheese, sugared walnuts, wild berry powder and flower honey.

2690

FOCACCIA

Served with our own caviar-butter, hummus & muhammara, which is made from grilled pepper & walnuts.

1490

SPANISH MEATBALLS

Served with Marinara-sauce & almond sauce and sour-dough flatbread.

2990

ENSALADA DE BACALAO

Bacalao-tartar cured in our best olive oil with onion, tomatoes, grilled sweet pepper and olives. Served with sour-dough flatbread.

2990

PATATAS BRAVAS

Crispy potatoes with chili-barbeque-peppersauce and aioli.*

1590

STEIK DIANE

Grilled sirloin steak with Torres brandy mushroom sauce and crunchy fries.

3.200

IBERICO JAMÓN

Acorn fed Iberico ham. The greatest Jamón of them all.

100 gr 3300

ITALIAN FLATBREAD

Served with a pear, walnuts & gorgonzola.

1890

BLOOM & VERMOUTH

We recommend our own blue gin, BLOOM. The gin is mixed with eleven herbs, including the Butterfly Pea Flower which gives the drink a unique floral aroma, taste and beautiful blue color.

43% vol.

We also make our own Vermouth, based on Portuguese white wine (the grapes are Fernao Pires & Moscatel) along with sixteen herbs.

18% vol.