

TAPAS MENY

Embutidos y jamon

Skinke

Fat med Iberico skinke og ulike spanske pølser
Plate of Iberico ham, and spanish sausages

(h) 120 gr **295,-**

Serrano 24 måneder 60 gr **120,-**
Serrano 24 måneder 120 gr **220,-**
Iberico Bellota 60 gr **180,-**
Iberico Bellota 120 gr **320,-**

All skinke og spekemat serveres med «Pan con Tomat»

All ham and sausage plates are served with "Pan con Tomat"

(h)

Queso

Ost

Utvalg av spanske modne oster **180,-**
Selection of mature spanish cheese

(m)

Moden Manchego 60 gr **120,-**
Mature Manchego cheese 120 gr **220,-**

Carne

Kjøtt

Hjemmelagede krokerter med serrano og bellota skinke **2 stk 100,-**
Homemade croquettes with serrano and bellota ham
(e,h,m)

«Montadito» grillet brød med Ibericogris, aubergine og salsa verde **2 stk 195,-**
"Montadito" grilled bread with Iberico pork, aubergine and salsa verde
(h)

Taco med braisert kylling, ananas pico de gallo og chipotlemayo **1 stk 135,-**
Taco with braised chicken, pineapple pico de gallo and chipotle mayo
(su,e,se)

«Bocata» spansk sandwich med 24 mnd lagret Serrano skinke og gratinert manchego **1 stk 140,-**
"Bocata" Spanish sandwich with 24 months matured Serrano ham and gratinated manchego cheese.
(h,m)

Pescados y mariscos

Fisk og skalldyr

Ceviche (fisk eller skalldyr) marinert i tequila og sitron **185,-**
Ceviche of the day (fish or shellfish) marinated in tequila and lemon
(s,f,si) NB! Allergener kan variere - spør servitøren

Hjemmelagede krokerter av torsk med limeaioli **2 stk 95,-**
Home made cod tempura fritters with lime aioli
(h,si,e,f)



Kjøkkenet anbefaler

Hel tapas

Kokkene velger det beste fra menyen

Let the chefs choose our best tapas for you

395,- pr person

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Halv tapas

Perfekt hvis man er småsulten

Perfect as a snack with your drink

275,- pr person



TAPASMENY

Pintxos

Pintxos

Pintxos, fingermat på spansk eller brød med topping om du vil
Spanish fingerfood, small servings of bread with different toppings

Røkt laks, ferskost og syltet løk 65,-

Smoked salmon, cream cheese and pickled onion

(f,m,su,h)

Indrefilet av okse, karamellisert løk, romesco og pimiento padron 75,-

Beef tenderloin, caramelized onion, romesco and pimiento padron

(su,h,ma)

Aubergine, tomatillo, løk og manchego 65,-

Eggplant, tomatillo, onion and manchego

(m,h)

Endive, chevre, serrano og granateple 75,-

Endive, chevre, serrano and pomegranate

(m,h)

Dagens Pintxos - spør din servitør

Pintxos of the day - ask your waiter

Vegetariano

Vegetar

Pimientos de padron med mandelhummus 140,-

Pimientos de padron with almond hummus

(n,se,ma)

«Patatas bravas» ovnsstekte poteter med Bodega44's egen sterke saus og aioli

125,-

«Patatas bravas» oven roasted potatoes with Bodega44's own hot sauce and aioli

(e)

Grillet blomkål med paprika, urtemajones, granateple og gresskarkjerner

155,-

Grilled cauliflower with red pepper, herb mayo, pomegranate and pumpkin seeds

(su,ma,e,hv)

Dagens «Montadito» grillet brød med vegetar topping

130,-

«Montadito» of the day, grilled bread with vegetarian topping

(h)

Snacks

Serveres fra rett fra boksen:

Conservas Yurrita tunfisk

Yellowfin tuna en aceite de oliva (f) **260,-**

Conservas Yurrita sardiner

Sardinas en aceite de oliva (f) **115,-**

Conservas Yurrita blåskjell

Mejillones en escabeche (s) **145,-**

Conservas Yurrita hjerteskjell

Berberechos al natural (s) **135,-**

All hermetikk serveres med grillet brød og godt smør

All conserves are served with grilled toast and butter

Spanske oliven 65,-

Spanish olives

Marcona mandler (ma) 65,-

Marcona almonds

Brød og aioli (e,h) 65,-

Bread and aioli

Jamón iberico potetchips 69,-

Jamón iberico potato chips

Postres

Dessert

Vår egen softis - velg mellom ulike toppinger, hør med din servitør!

85,-

Bodegas own soft ice cream, choose between different toppings, ask your waiter!

(m)



DRIKKEKART

House specials

Cocktails

Passionfruit Margarita

Passionfruit, tequila, cointreau,
lime Juice, simple syrup
155,-

Negroni

Gin, campari, sweet vermouth
155,-

Dark n` Stormy

Rhum, lime juice,
angostura bitter, ginger
145,-

Sidecar

Cognac, cointreau, lemon juice,
simple syrup
155,-

Manhattan

Sweet vermouth, rye whisky,
angostura bitter
155,-

Classic Margarita

Tequila, cointreau,
lime juice, simple syrup
155,-

French 75

Gin, lemon juice,
simple syrup, champagne
145,-

Espresso Martini

Vodka, coffee liquor,
espresso, simple syrup
155,-

Pineapple Daiquiri

Plantation pineapple rum,
lime juice, simple syrup
155,-



Øl og vin

Sangria

Sarango Sangria 0,4 **120,-**

Cider

Ring 3 Lovløs 0,33 **145,-**

Fatøl

Estrella Damm 0,3 **79,-**

Estrella Damm 0,5 **125,-**

Monkey brew 0,4 **135,-**

Flaskeøl

Damm Cerveza Lemon 0,33 **95,-**

Daura Damm Glutenfri 0,33 **115,-**

Damm Complot Mediterranean IPA 0,33 **125,-**

Damm Inedit 0,75 **215,-**

Alhambra Reserva 6,4% 0,33 **105,-**

San Miguel Glutenfri 0,33 **105,-**

Nomada Petricor India Pale Ale 0,33 **125,-**

Nomada Hanami India Pale Lager 0,33 **125,-**

Nomada Revontulet Raspberry Sour Ale 0,33 **130,-**

Bobler 12,5c Fl. 85,- 595,-

Cava glass **160,- 795,-**

Champagne **12,5cl Fl.**

Hvitvin 145,- 765,-

Bierzo **125,- 665,-**

Godello 2020, Pago de Valdoneje **135,- 745,-**

Rueda **130,- 700,-**

Flor de Vetus Verdejo 2020 **150,- 825,-**

Rioja **12,5cl Fl.**

Izadi Blanco 2020, Bodegas Izadi **125,- 665,-**

Rias Baixas **135,- 725,-**

Alba de Vetus Albarino 2021 **180,- 995,-**

Lagar de Costa Albarino 2020 **135,- 745,-**

Rødvin 125,- 665,-

Bierzo **135,- 725,-**

Mencia 2020, Pago de Valdoneje **180,- 995,-**

Rioja **135,- 745,-**

Izadi Reserva 2018, Bodegas Izadi **135,- 725,-**

Orben 2018, Bodegas Orben **180,- 995,-**

Toro **135,- 745,-**

Flor de Vetus 2017, Bodegas Vetus **135,- 745,-**

Ribera del Duero **135,- 745,-**

Pruno 2019, Finca Villacreces **135,- 745,-**

Alkoholfritt

Solo, 7 UP Free, Pepsi, Pepsi Max **65,-**

Ægir Minus **79,-**

Bringeberlimonade fra Frigard **65,-**

Eplemost **55,- 225,-**

Solan De Cabras Sparkling Water 0,75 **120,-**

Jerez 6cl Fl. 115,- 795,-

Fernando de Castilla Manzanilla **165,- 1300,-**

Fernando de Castilla Amontillado **105,- 580,-**

Lustau Amontillado Los Arcos **100,- 700,-**

Lustau Almacenista Fino del Puerto **100,- 800,-**

Lustau East India Solera **290,- 2300,-**

Lustau Pedro Ximénez VORS