

HERE AT EL GORDO we serve tapas as they do in Barcelona. This means that dishes are delivered in the order they are finished from the kitchen. i.e. there is no main course. if you order several tapas, they can come in one and one or on a shared serving dish.

Tapas is not a way to eat but more a way of socializing. You can share your dishes with those who are sitting at your table - sharing is caring.

¡Buen provecho!

ps. Do not forget to tell the waiters if you are allergic.

We recommend 3 to 4 tapas for a full meal.

TAPAS DE CHARCUTERIA

CHORIZO IBÉRICO Sausage of pork	56 kr
FUET Dry-cured, catalan sausage of pork	56 kr
COPPA Cured loin	75 kr
JAMÓN SERRANO Alba real 24 month. Dry-cured ham	74 kr
CECINA DE LÉON Smoked and air-dried ham	76 kr
JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA 48-60 month Pata Negra, Alba Real dry-cured ham	152 kr
TABLA DE EMBUTIDOS - El Gordos deli platter Jamon, Chorizo, Fuet and olives.	125 kr

TAPAS VEGETARIANAS

PAN Y ACEITE DE OLIVA Bread and olive oil from Mallafré (v)	25 kr
ACEITUNAS (v) Gordal, manzanilla - green, home marinated olives	55 kr
BANDERILLAS (v) Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers	27 kr (2 pc.) 73 kr/jar
REMOLACHAS ASADAS (v) Roasted beets with crumbled goat cheese	59 kr
CABREOS EGG STYLE (v) French fries, fried egg, aioli and spicey tomato sauce	65 kr
PAPAS FRITAS CON MOJO ROJ (v) Deep-fried potatoes with mojo rojo.	65 kr
TORTILLA ESPAÑOLA Spanish potato omelette (v)	65 kr
PIMIENTOS DE PADRÓN Deep-fried padron peppars (v)	66 kr
VERDURA CON TEMPURA (v) Deep-fried tempura zucchini, bell pepper, aubergine	68 kr

TAPAS DE PESCADO Y MARISCO

BOQUERONES Pickled herrings from Cantabrien	52 kr
PESCADITOS FRITOS Deep-fried small fish (when available)	61 kr
CEVICHE Ceviche made by salmon, coriander, red onion, cucumber, tomato, mango, bell pepper, lime, chili	78 kr
CALAMARES FRITOS Deep-fried squid with lemon and aioli	82 kr
GAMBAS PIL PIL Chili and garlic marinated shrimps	84 kr
MEJILLONES CON AJO Y CHILE Big blue mussels with garlic and chili in cream	85 kr
ATUN ROJO CON WASABI Tuna tartar with wasabi aioli, soya, chili, garlic	85 kr
PULPO A LA GALLEGA Galician wing octopus, potato puree, smoked paprika, olive oil	87 kr

TAPAS DE CARNE

CROQUETAS DE JAMON Y MANCHEGO Croquetas with ham and manchego	59 kr
HAMBURGUESA Mini burger with manchego, pickled onions and aioli, served medium well	62 kr
HAMBURGUESA DES TIRAS DE CERDO Pulled pork, brioche, pickled onions, crème fraiche	72 kr
CHISTORRA CON PIMIENTOS ASADOS Chistorra with roasted peppers, garlic, egg	78 kr
PLUMA ALA PARILLA Grilled pluma, parsley, garlic and chili	85 kr
CARNE CON PAN Tenderloin toast, smoked paprika butter and pimiento de padron	89 kr
MOUSSE DE FOIE foie gras mousse, marmelade, bread	135 kr

TAPAS LOCALES

SVAMPSOPPA Wild mushroom soup with toast (v)	72 kr
SIKAFORSARE Smoked roe deer in a horseradish mayonnaise, topped with whitefish roe, served on rye bread	79 kr
KANTARELLTOAST Chanterelles with manchego, ham, chive, served on toast	79 kr
RED WINE BRAISED PORK CHEEK WITH POTATO PUREE	85 kr

RACIONES

VECKANS JOHNNY Chef's choice of meat served with french fries, roasted cherry tomatoes, browned garlic butter and chili béarnaisesauce	315 kr
EL GORDOS PAELLA Served with chorizo, chicken, saffron, mussels and gambas	215 kr

QUESOS

All cheeses served with the house marmelad and knäcke (local crispy bread)

QUESO CURADO MANCHEGO (v) Sheep, goat and cow milk, pasteurized	62 kr
VALDEON Blue cheese, cow and goat milk, pasteurized (v)	67 kr
RULO DE QUESO DE CABRA Goat cheese, pasteurized (v)	67 kr
TABLA DE QUESO (v) Manchego, Valdeon, Rulo de Queso de Cabra	178 kr

POSTRES

ICECREAM ALT SORBET (v) Ask for today's tastes.	69 kr
CREMA CATALANA (v)	69 kr
TARTUFO DE CHOCOLATE (v)	28 kr
BUNUELOS DE VIENTO (v) Spanish fritters filled with vanilla cream	62 kr