

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	58 kr
FUET Dry-cured, catalan sausage of pork	58 kr
COPPA Dry-cured loin	75 kr
JAMÓN SERRANO Alba real 24 month, dry-cured ham	76 kr
CECINA DE LÉON Smoked and dry-cured beef	76 kr
TABLA DE EMBUTIDOS – El Gordos deli platter Jamon, Chorizo, Fuet and olives.	125 kr
JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA 48-60 month Pata Negra, Alba Real dry-cured ham	152 kr

TAPAS VEGETARIANAS

PAN Y ACEITE DE OLIVA Bread and olive oil from Mallafré (V)	27 kr
BANDERILLAS (V) Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers	27 kr (2 pc.) 73 kr/jar
ACEITUNAS (V) Gordal, manzanilla – green, home marinated olives	55 kr
REMOLACHAS CON MIEL (V) Roasted beetroots with honey, Västerbotten cheese and pumpkin seeds	59 kr
CABREOS EGG STYLE (V) French fries, fried egg, aioli and spicey tomato sauce	65 kr
PAPAS FRITAS CON MOJO ROJO (V) Deep-fried potatoes with mojo rojo.	65 kr
PIMIENTOS DE PADRÓN Deep-fried padron peppers (V)	66 kr
CORAZONES DE ALCACHOFA FRITAS CON PANKO (V) Panko fried artichoke with chili aioli	72 kr

TAPAS DE PESCADO Y MARISCO

BOQUERONES Pickled herrings from Cantabrien	52 kr
PESCADITOS FRITOS Deep-fried small fish (when available)	61 kr
CEVICHE DE SALMON CON MANGO Ceviche made by salmon, mango, coriander, red onion, cucumber, tomato, lime and chili	78 kr
MEJILLONES EN SALSA CON POLVO DE CHORIZO Blue mussels, chili, garlic, cream and chorizo crumbs	80 kr
CALAMARES FRITOS Deep-fried squid with lemon and aioli	82 kr
GAMBAS A LA PARRILLA Grilled trawl caught gambas, from Southern Atlantic, with aioli and lemon	82 kr
TARTAR DE ATUN ROJO CON AGUACATE Tuna tartar with avocado, lime, kimchi, ginger, soya and wasabi aioli	85 kr
GAMBAS PIL PIL Chili and garlic marinated shrimps	88 kr

TAPAS DE CARNE

CHORIZO CON PAN Grilled chorizo from Salamanca in bread with fried leeks and chipotle	59 kr
HAMBURGUESA Mini burger with manchego, pickled onions and aioli, served medium well	64 kr
CROQUETAS Filled with charcuterie	62 kr
DATILES CON BACON Bacon wrapped dates	62 kr
PLUMA IBERICA A LA PARRILLA CON SALSA DE QUESO PICANTE Grilled pluma Iberica with El Gordos cheese sauce	85 kr
CARNE CON PAN Tenderloin toast, smoked bell pepper butter and pimiento de padron	89 kr
MOUSSE DE FOIE Foie gras mousse, marmelade, bread	145 kr

TAPAS LOCALES

ANCHOVY AND EGG MIX Browned butter and chive. With Swedish snaps 3 cl	72 kr 132 kr
GRILLED GREEN ASPARAGUS (V) Grilled asparagus, Gordos hollandaise sauce, parsley and toasted bread crumbs.	74 kr
EL GORDOS BABY BACK RIBS Grilled with homemade glaze and coleslaw	82 kr
GORDOS SKAGEN Schrims mixture on rye bread with classic accessories	89 kr

RACIONES

VECKANS JOHNNY Chef's choice of meat served with french fries, roasted cherry tomatoes, browned garlic butter and chili béarnaisesauce	275 g – 325 kr 375 g – 425 kr
EL GORDOS PAELLA Served with chorizo, chicken, saffron, mussels and gambas	225 kr

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

QUESO CURADO MANCHEGO (V) Sheep, goat and cow milk, pasteurized	64 kr
VALDEON Blue cheese, cow and goat milk, pasteurized (V)	69 kr
RULO DE QUESO DE CABRA Goat cheese, pasteurized (V)	69 kr
TABLA DE QUESO Manchego, Valdeon, Rulo de Queso de Cabra	189 kr

POSTRES

DULCE DE CHOCOLATE CON ACETE DE OLIVA (V) Chocolate terrine, sea salt, bread crumbs and olive oil	58 kr
ICECREAM ALT SORBET Ask for today's tastes (V)	69 kr
CREMA CATALANA (V)	69 kr
TARTA DE QUESO (V) Cheesecake with taste of strawberries and raspberries	70 kr