

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

TAPAS DE PESCADO Y MARISCO

BOQUERONES <i>Pickled herrings from Cantabrien</i>	52 kr
PESCADITOS FRITOS <i>Deep-fried small fish (when available)</i>	61 kr
MEJILLONES EN SALSA CON POLVO DE CHORIZO	80 kr
<i>Blue mussels, chili, garlic, cream and chorizo crumbs</i>	
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i>	82 kr
GAMBAS A LA PARRILLA	82 kr
<i>Grilled trawl caught gambas, from Southern Atlantic, with aioli and lemon</i>	
ATUN ROJO, SOYA Y JENJIBRE, WASABICREMA	87 kr
<i>Tuna, soy with ginger and wasabicrema</i>	
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i>	88 kr

TAPAS VEGETARIANAS

PAN Y ACEITE DE OLIVA <i>Bread and olive oil from Mallafré (V)</i>	32 kr
BANDERILLAS (V)	27 kr (2 pc.) 73 kr/jar
<i>Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers</i>	
ACEITUNAS (V)	55 kr
<i>Gordal, manzanilla - green, home marinated olives</i>	
PATATAS BRAVAS (V)	59 kr
<i>Roasted potatoes, brava sauce, aioli</i>	
REMOLACHAS ASADAS (V)	59 kr
<i>Roasted beets with crumbled goat cheese</i>	
COLIFLOR FRITA CON PANKO Y PIMENTON (V)	62 kr
<i>Panko-fried cauliflower with chiliaioli</i>	
CABREOS EGG STYLE (V)	65 kr
<i>French fries, fried egg, aioli and spicey tomato sauce</i>	
PIMIENTOS DE PADRÓN <i>Deep-fried padron peppars (V)</i>	66 kr

TAPAS DE CARNE

CHORIZO CON PAN	59 kr
<i>Grilled chorizo from Salamanca in bread with fried leeks and chipotle</i>	
PULLED PORK CON PAN	68 kr
<i>Pulled pork on briochebread with creme fraiche and pickled onions.</i>	
CHULLETILLAS A LA PARRILLA	85 kr
<i>Grilled lambracks, parsley, mint, garlic, rosemary</i>	
CARNE CON PAN	89 kr
<i>Tenderloin toast, smoked bell pepper butter and pimiento de padron</i>	
MOUSSE DE FOIE <i>Fote gras mousse, marmelade, bread</i>	145 kr

TAPAS LOCALES

HAMBURGUESA	64 kr
<i>Mini burger with manchego, pickled onions and aioli, served medium well</i>	
GORDOS SKAGEN	79 kr
<i>Schrimpsmixture on rye bread with classic accessories</i>	

RACIONES

VECKANS JOHNNY	275 g - 345 kr	375 g - 445 kr
<i>Chef's choice of meat served with french fries, tomato salad, browned garlic butter and chili béarnaisesauce</i>		

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

QUESO CURADO MANCHEGO (V)	68 kr
<i>Sheep, goat and cow milk, pasteurized</i>	
RULO DE QUESO DE CABRA <i>Goat cheese, pasteurized (V)</i>	69 kr
VALDEON <i>Blue cheese, cow and goat milk, pasteurized (V)</i>	72 kr
TABLA DE QUESO <i>Manchego, Valdeon, Rulo de Queso de Cabra</i>	194 kr

POSTRES

CHOCOLATE TRUFA (V) <i>Chocolate truffle, ask for today's tastes</i>	35 kr
CHUROS CON CHOCOLATE (V)	66 kr
<i>Churros with chocolate sauce</i>	
ICECREAM ALT SORBET <i>Ask for today's tastes (V)</i>	69 kr
CREMA CATALANA (V)	69 kr