

**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> . . . . .	65 kr
COPPA <i>Dry-cured loin</i> . . . . .	79 kr
JAMÓN SERRANO <i>Alba real 24 month, dry-cured ham</i> . . . . .	79 kr
CECINA DE LÉON <i>Smoked and dry-cured beef</i> . . . . .	84 kr
TABLA DE EMBUTIDOS - <i>El Gordos deli platter</i> . . . . .	135 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>	
TABLA DE GORDO . . . . .	395 kr
<i>El Gordos large chark and cheese tray (4 people).</i>	
<i>Jamon, Chorizo, Coppa, Cecina, Manchego, Rulo de Cabra, olives and marcona almonds</i>	

## TAPAS DE PESCADO Y MARISCO

BOQUERONES <i>Pickled herrings from Cantabrien</i> . . . . .	58 kr
SAQUITOS DE LANGOSTINO <i>Langoustine stuffed in phyllo with aioli</i> . . . . .	78 kr
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i> . . . . .	82 kr
GAMBAS A LA PARRILLA . . . . .	85 kr
<i>Grilled trawl caught gambas with aioli and lemon</i>	
ALMEJAS <i>Cockles, chili, garlic, parsley, white wine</i> . . . . .	88 kr
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i> . . . . .	94 kr

## TAPAS VEGETARIANAS

PAN Y ACEITE DE OLIVA <i>Bread and olive oil from Mallafré (V)</i> . . . . .	35 kr
BANDERILLAS (V) . . . . .	27 kr (2 pc.) 73 kr/jar
<i>Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers</i>	
ACEITUNAS (V) . . . . .	59 kr
<i>Gordal, manzanilla - green, home marinated olives</i>	
REMOLACHAS CON MIEL (V) . . . . .	62 kr
<i>Beetroots with honey, goat cheese creme and pumpkin seeds</i>	
PATATAS BRAVAS (V) . . . . .	64 kr
<i>Roasted potatoes, brava sauce, aioli</i>	
PIMIENTOS DE PADRÓN <i>Deep-fried padron peppars (V)</i> . . . . .	66 kr
CABREOS EGG STYLE (V) . . . . .	70 kr
<i>French fries, fried egg, aioli and spicy tomato sauce</i>	
BURRATA (V) . . . . .	109 kr
<i>Cottage cheese, tomato, marcona almonds and herbal oil</i>	

## TAPAS DE CARNE

DATILES CON BACON <i>Bacon wrapped dates</i> . . . . .	63 kr
CHORIZO CON PAN . . . . .	66 kr
<i>Grilled chorizo from Salamanca in bread with fried leeks and chipotle</i>	
HAMBURGUESA . . . . .	66 kr
<i>Mini burger with manchego, pickled onions and aioli, served medium well</i>	
POLLO FRITO <i>Deep-fried hot chicken wings, blue cheese dip</i> . . . . .	74 kr
CHULLETILLAS A LA PARRILLA . . . . .	85 kr
<i>Grilled lambracks, parsley, mint, garlic, rosemary</i>	
CARNE CON PAN . . . . .	93 kr
<i>Tenderloin toast, smoked bell pepper butter and pimiento de padron</i>	

## TAPAS LOCALES

SIKAFORSARE . . . . .	79 kr
<i>Smoked roe deer in a horseradish mayonnaise, topped with whitefish roe, served on rye bread</i>	
KANTARELLTOAST (V) . . . . .	84 kr
<i>Chanterelles, chive och västerbotten cheese</i>	
EL GORDOS BABY BACK RIBS . . . . .	94 kr
<i>Grilled with homemade glaze, sweet potatoes, aioli</i>	
VÄTTERNKRÄFTOR . . . . .	145 kr
<i>Crayfish served with västerbotten cheese, crispy bread, butter</i>	
	with Swedish snaps 3 cl. . . . . 195 kr

## 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)*

EL TOFIO (V) <i>Pasteurized goat cheese from Canary Islands</i> . . . . .	72 kr
QUESO CURADO MANCHEGO (V) . . . . .	73 kr
<i>Sheep, goat and cow milk, pasteurized</i>	
RULO DE QUESO DE CABRA <i>Goat cheese, pasteurized (V)</i> . . . . .	74 kr
VALDEON <i>Blue cheese, cow and goat milk, pasteurized (V)</i> . . . . .	78 kr
TABLA DE QUESO <i>Manchego, Valdeon, Rulo de Queso de Cabra</i> . . . . .	230 kr

## POSTRES

CHOCOLATE TRUFA (V) <i>Chocolate truffle</i> . . . . .	35 kr
ICECREAM ALT SORBET <i>Ask for today's tastes (V)</i> . . . . .	69 kr
TARTA DE QUESO (V) . . . . .	70 kr
<i>Cheesecake with taste of strawberries and raspberries</i>	
CREMA CATALANA (V) . . . . .	75 kr