

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
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>	
MEJILLONES CON AJO Y CHILE	92 kr
<i>Mussels with garlic and chili in cream</i>	
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i>	94 kr
TARTAR DE ATUN ROJO	95 kr
<i>Tuna tartare with chili and soy mayonnaise. gyoza. sesame seeds. ginger</i>	

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>	
PATATAS BRAVAS (V) <i>Roasted potatoes, brava sauce, aioli</i>	64 kr
REMOLACHAS ASADAS (V)	59 kr
<i>Roasted beets with crumbled goat cheese</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>	
COLIFLOR FRITA CON PANKO (V)	70 kr
<i>Panko-breaded fried cauliflower with soy, green onions, sweet chili mayo, sesame seeds</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>	
PULLED PORK FRITTERS	74 kr
<i>Panko-breaded fried pulled pork with aioli, pickled red onion</i>	
TIRADITO DE POLLO CON BAO BUN	74 kr
<i>Pulled chicken, Bao bun, crispy salad, Asian coleslaw</i>	
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>	
OXKIND	92 kr
<i>Braised beef, potato puree, roasted carrots, red wine sauce</i>	
CARPACCIO <i>Rucola, pine nuts, olive oil, aged cheese</i>	108 kr
KALIX LÖJROM <i>Whitefish roe from Kalix – 30g.</i>	185 kr
<i>Butter-fried toast, red onion, creme fraiche, lemon</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)

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
APPLE PIE (V) <i>with vanilla ice cream</i>	75 kr
CREMA CATALANA (V)	75 kr