

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.

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!

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

We recommend 3 to 4 tapas for a full meal.

TABLA DE EMBUTIDOS IBERICOS

CHORIZO IBÉRICO	65 kr
SALCHICHON <i>truffle salami</i>	79 kr
CHORIZO MORCILLA IBÉRICO BELLOTA	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> <i>Jamon, Chorizo, Salchichon och oliver.</i>	145 kr
JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA <i>48-60 month Pata Negra, Alba Real dry-cured ham</i>	168 kr
TABLA DE GORDO <i>El Gordos large chark and cheese tray (4 people).</i> <i>Jamon, Chorizo, Salchichon, Cecina, Manchego, Rulo de Cabra, olives and marcona almonds</i>	495 kr

TAPAS DE PESCADOS Y MARISCO

BOQUERONES <i>Pickled herrings from Cantabrien</i>	62 kr
SAQUITOS DE LANGOSTINO <i>Langoustine stuffed in phyllo with aioli</i>	79 kr
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i>	88 kr
GAMBAS A LA PARRILLA <i>Grilled trawl caught gambas with aioli and lemon</i>	92 kr
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i>	105 kr
TARTAR DE ATÚN <i>Tuna tartare with soya with ginger, kale chips, sesame seeds, wasabi mayonnaise</i>	125 kr

(V) = Vegetarian

TAPAS VEGETARIANAS

PAN TUMACA <i>Toast with tomato mixture (V)</i>	55 kr
BANDERILLAS (V) <i>Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers</i>	32 kr (2 pc.) 78 kr/jar
ACEITUNAS <i>Gordal, manzanilla (V)</i> <i>Gordal, manzanilla – green, home marinated olives</i>	62 kr
PATATAS BRAVAS (V) <i>Roasted potatoes, brava sauce, aioli</i>	68 kr
PIMIENTOS DE PADRÓN <i>Deep-fried padron peppars (V)</i>	68 kr
CABREOS EGG STYLE (V) <i>French fries, fried egg, aioli and spicey tomato sauce</i>	73 kr
ENSALADA DE ESPINACA (V) <i>Leaf spinach, beetroot, goat cheese, honey and walnuts</i>	82 kr
BURRATA (V) <i>Cottage cheese, Mallafre olive oil, red wine marinated pickled onions and crostini</i>	120 kr

TAPAS DE CARNE

DATILES CON BACON <i>Bacon wrapped dates</i>	65 kr
SOBRASADA CON NUECES <i>Grilled sobrasada (chorizo), toast, walnuts, honey</i>	78 kr
HAMBURGUESA – EL GORDO STYLE <i>Mini burger with manchego, pickled onions and aioli, served medium well</i>	72 kr
HAMBURGUESA – STEFAN LIV-EDITION <i>Mini burger with steak sauce, caramelized onions, served medium well</i>	72 kr
POLLO FRITO <i>Deep fried chicken wings, mango salsa</i>	78 kr
CROQUETAS <i>Filled with charcuterie</i>	78 kr
CHULLETILLAS A LA PARRILLA <i>Grilled lambracks, parsley, mint, garlic, rosemary</i>	88 kr
CARPACCIO <i>Saffron aioli, potato chips, fried capers, aged cheese</i>	122 kr

TAPAS LOCALES

ASPARAGUS (V) <i>Grilled green asparagus, romesco sauce, marcona almonds</i>	78 kr
GORDOS SKAGEN <i>Schrimpsmixture on rye bread</i>	96 kr
EL GORDOS BABY BACK RIBS <i>Grilled with homemade glaze, deep fried sweet potatoes, aioli</i>	98 kr

RACIONES

VECKANS JOHNNY <i>Chef's choice of meat served with french fries, pimientos de padrón, steak sauce and garlic butter</i>	275 g – 375 kr 375 g – 475 kr
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QUESOS

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

QUESO CURADO MANCHEGO (V) <i>Sheep, goat and cow milk, pasteurized</i>	78 kr
RULO DE QUESO DE CABRA (V) <i>Goat cheese, pasteurized</i>	79 kr
VALDEON (V) <i>Blue cheese, cow and goat milk, pasteurized</i>	82 kr
LA ANTIGUA TRUFA (V) <i>Goat cheese unpasteurized, white truffle</i>	84 kr
TABLA DE QUESO (V) <i>Manchego, Valdeon, Rulo de Queso de Cabra and La Antigua Trufa</i>	295 kr

POSTRES

CHOCOLATE TRUFA <i>Chocolate truffle (V)</i>	40 kr
ICECREAM or SORBET <i>Ask for today's tastes (V)</i>	69 kr
CREMA CATALANA (V)	78 kr
KEY LIME PIE <i>with raspberry sorbet (V)</i>	79 kr