

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.

TABLA DE EMBUTIDOS IBERICOS

CHORIZO IBÉRICO	75 kr
SALCHICHON <i>truffle salami</i>	79 kr
JAMÓN SERRANO <i>Gran Reserva</i>	79 kr
CECINA DE LÉON <i>Smoked and dry-cured beef</i>	89 kr
JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA <i>48-60 month Pata Negra, Alba Real dry-cured ham</i>	185 kr
TABLA DE GORDO <i>El Gordos large chark and cheese tray Jamon, Chorizo, Salchichon, Cecina, Manchego, Rulo de Cabra, olives and marcona almonds</i>	2 people / 4 people – 295/575 kr

TAPAS VEGETARIANAS

BANDERILLAS (V) <i>Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers</i>	35 kr (2 pc.) 84 kr/jar
PAN Y ACEITE DE OLIVA <i>Bread and olive oil from Mallafré (V)</i>	48 kr
ACEITUNAS <i>Gordal, manzanilla (V)</i> <i>Gordal, manzanilla – green, home marinated olives</i>	68 kr
MARCONAMANDLAR <i>Spanish almonds (V)</i>	70 kr
PATATAS BRAVAS (V) <i>Roasted potatoes, brava sauce, aioli</i>	78 kr
PIMIENTOS DE PADRÓN <i>Deep-fried padron peppars (V)</i>	83 kr
CABREOS EGG STYLE (V) / BARCELONA <i>French fries, fried egg, aioli and spicey tomato sauce / jamón serrano</i>	79/98 kr
ENSALADA DE ESPINACA (V) <i>Leaf spinach, beetroot, goat cheese, honey and walnuts</i>	89 kr
ESPÁRRAGOS A LA PARRILLA (V) <i>Grilled green asparagus, romesco sauce, marcona almonds</i>	75 kr

TAPAS DE PESCADOS Y MARISCO

SAQUITOS DE LANGOSTINO <i>Langoustine stuffed in phyllo with aioli</i>	85 kr
BOQUERONES <i>Olive oil, roasted garlic, fried kale</i>	90 kr
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i>	105 kr
GAMBAS A LA PARRILLA <i>Grilled trawl caught gambas with aioli and lemon</i>	105 kr
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i>	125 kr
TARTAR DE ATÚN <i>Tuna tartare with soya, ginger, kale chips, sesame seeds, wasabi mayonnaise</i>	155 kr

TAPAS DE CARNE

DATILES CON BACON <i>Bacon wrapped dates</i>	79 kr
HAMBURGUESA <i>Mini burger with manchego, pickled onions and aioli</i>	79 kr
CROQUETAS <i>2 pc, filled with charcuterie</i>	85 kr
POLLO FRITO <i>Deep fried chicken wings, mango salsa</i>	85 kr
EL GORDOS BABY BACK RIBS <i>Served with grilled corn-cob</i>	105 kr
CARNE CON PAN <i>Tenderloin toast, paprika/garlic butter and pimiento de padron</i>	115 kr

We recommend 3 to 4 tapas for a full meal.

GORDO'S FAVORITES

GORDOS SKAGEN <i>Schrimpsmixture on rye bread</i>	135 kr
CARPACCIO <i>of beef fillet</i> <i>Shredded potato chips, truffle aioli, olive oil, arugula and aged cheese</i>	145 kr

MENU DE NIÑOS

MINI BURGER <i>manchego, ketchup, french fries</i>	85 kr
CHICKENFINGERS <i>ketchup, french fries</i>	85 kr

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>	85 kr
RULO DE QUESO DE CABRA (V) <i>Goat cheese, pasteurized</i>	85 kr
VALDEON (V) <i>Blue cheese, cow and goat milk, pasteurized</i>	95 kr
LA ANTIGUA TRUFA (V) <i>Goat cheese unpasteurized, white truffle</i>	95 kr
TABLA DE QUESO (V) <i>Manchego, Valdeon, Rulo de Queso de Cabra and La Antigua Trufa</i>	335 kr

POSTRES

CHOCOLATE TRUFA <i>Chocolate truffle (V)</i>	45 kr
POLKA ICECREAM <i>Served with chocolate sauce (V)</i>	69 kr
LEMON SORBET (V)	69 kr
CREMA CATALANA (V)	90 kr
CHURROS <i>Served with chocolate sauce (V)</i>	90 kr