

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	65 kr
SALCHICHON <i>truffle salami</i>	79 kr
JAMÓN SERRANO <i>Isaac Martin 24 month, dry-cured ham</i>	79 kr
CECINA DE LEÓN <i>Smoked and dry-cured beef</i>	84 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 Jamon, Chorizo, Salchichon, Cecina, Manchego, Rulo de Cabra, olives and marcona almonds</i>	2 people/4 people - 285/550 kr

TAPAS VEGETARIANAS

PAN Y ACEITE DE OLIVA <i>Bread and olive oil from Mallafré (V)</i>	45 kr
BANDERILLAS (V) <i>Pickled olivs, cornichon, guindilla, pepper and pickled onions on skewers</i>	35 kr (2 pc.) 84 kr/jar
ACEITUNAS <i>Gordal, manzanilla (V)</i> <i>Gordal, manzanilla - green, home marinated olives</i>	66 kr
PATATAS BRAVAS (V) <i>Roasted potatoes, brava sauce, aioli</i>	74 kr
PIMIENTOS DE PADRÓN <i>Deep-fried padron peppars (V)</i>	74 kr
CABREOS EGG STYLE (V) <i>French fries, fried egg, aioli and spicey tomato sauce</i>	76 kr
MAÍZ FRITO (V) <i>Fried corn, smoked pepper, truffle aioli, manchego</i>	78 kr

We recommend 3 to 4 tapas for a full meal.

(V) = Vegetarian

TAPAS DE PESCADOS Y MARISCO

BACALAO FRITO BAO BUN <i>Fried cod fillet, romanesco sauce, pickled onion/carrot, aioli, watercress</i>	89 kr
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i>	96 kr
GAMBAS A LA PARRILLA <i>Grilled trawl caught gambas with aioli and lemon</i>	96 kr
GAMBAS PIL PIL <i>Chili and garlic marinated shrimps</i>	115 kr
TARTAR DE ATÚN <i>Tuna tartare with soya with ginger, kale chips, sesame seeds, wasabi mayonnaise</i>	145 kr

TAPAS DE CARNE

HAMBURGUESA <i>Mini burger with manchego, pickled onions and aioli</i>	72 kr
DATILES CON BACON <i>Bacon wrapped dates</i>	73 kr
CROQUETAS <i>Filled with charcuterie</i>	78 kr
PEINE A LA PARRILLA CON CAMOTE <i>Baby back ribs with roasted sweet potato, pomegranate, basil, salad</i>	95 kr
CHULLETILLAS A LA PARRILLA <i>Grilled racks of lamb, carrot, parsnip, rosemary</i>	105 kr
CARNE CON PAN <i>Tenderloin toast, paprika/garlic butter and pimiento de padron</i>	108 kr

FLATBREADS

REMOLACHA (V) <i>Beetroot, goat cheese, honey, walnuts, leaf spinach</i>	105 kr
IBÉRICO <i>Jamon serrano, chorizo ibérico, mozzarella, manchego, tomato sauce, arugula</i>	110 kr
LÖJROM <i>Roe, red onion, crème fraiche, Västerbotten cheese, chives</i>	150 kr

JOHNNYS 200 g

SIRLOIN STEAK <i>Valdemarsvik, Sweden</i>	295 kr
ENTRECÔTE <i>Valdemarsvik, Sweden</i>	295 kr
PLUMA IBÉRICA <i>Salamanca, Spain</i>	275 kr

Served sliced with grilled broccolini, miso emulsion, fried kale, sesame seeds.

SIDES 45 kr/pc
 * Fries
 * Sweet potatoes
 * Gordo's salad - Leaf spinach, silver onion, tomato

SAUCES 30 kr/pc
 * Aioli
 * Chimichurri
 * Chipotle mayo
 * Pepper sauce

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>	335 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
CHOCOLATE CHEESECAKE <i>Served with lightly whipped cream (V)</i>	79 kr