

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>Gran Reserva</i>	79 kr
CECINA DE LÉON <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>	68 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
COLIFLOR (V) <i>Pan-fried cauliflower, chipotle, sesame seeds, green onions</i>	82 kr

We recommend 3 to 4 tapas for a full meal.

(V) = Vegetarian

TAPAS DE PESCADOS Y MARISCO

BOQUERONES <i>Olive oil, roasted garlic, fried kale</i>	90 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, 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
CROQUETAS <i>2 pc, filled with charcuterie</i>	72 kr
DATILES CON BACON <i>Bacon wrapped dates</i>	72 kr
SOBRASADA CON NUECES <i>Grilled sobrasada (chorizo), toast, walnuts, honey</i>	82 kr
CARNE CON PAN <i>Tenderloin toast, paprika/garlic butter and pimiento de padron</i>	108 kr
CHULLETILLAS A LA PARRILLA <i>Grilled racks of lamb, carrot, parsnip, rosemary</i>	115 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

JOHNNYS 200 g

SIRLOIN STEAK <i>Sweden</i>	285 kr
ENTRECÔTE <i>Sweden</i>	285 kr
IBÉRICO RIBS <i>Spain</i>	255 kr

SIDES 55 kr/pc

- * Fries
- * Sweet potatoes
- * Gordo's salad - leaf spinach, silver onion, tomato
- * Coleslaw

SAUCES 35 kr/pc

- * Aioli
- * Chimichurri
- * Bearnaise
- * Pepper sauce

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

QUESOS

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
POLKA ICECREAM <i>Served with chocolate sauce (V)</i>	69 kr
LEMON SORBET (V)	69 kr
CREMA CATALANA (V)	78 kr
CHURROS <i>Served with chocolate sauce (V)</i>	79 kr