

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.

CHARCUTERIE FROM SPAIN

CHORIZO IBÉRICO	78 kr
SALCHICHON <i>Truffle salami</i>	82 kr
JAMÓN SERRANO <i>Gran Reserva</i>	82 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, 100% Iberico</i>	185 kr
TABLA DE GORDO <i>El Gordos large charcuterie and cheese tray. Jamon, Chorizo, Salchichon, Manchego, Rulo de Cabra, olives and marcona almonds</i>	2 people / 4 people - 295/595 kr

Guest: Do you have garlic bread?
Gordo: Of course we have!

VEGETARIAN TAPAS

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
MARCONA ALMONDS <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. Burrata. pistachios. olive oil</i>	125 kr

(V) = Vegetarian

TAPAS FROM THE SEA

SAQUITOS DE LANGOSTINO <i>Langoustine stuffed in phyllo with aioli</i>	89 kr
CALAMARES FRITOS <i>Deep-fried squid with lemon and aioli</i>	115 kr
GAMBAS A LA PARRILLA <i>Grilled trawl caught gambas with aioli and lemon</i>	125 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>	165 kr

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

TAPAS FROM LAND

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>Hot chicken wings, sesame seeds, green onions, aioli</i>	89 kr
SOBRASADA CON NUECES <i>Grilled sobrasada (chorizo), toast, walnuts, honey</i>	89 kr
CARNE CON PAN <i>Tenderloin toast, paprika/garlic butter and pimiento de padron</i>	115 kr
CHULLETILLAS A LA PARRILLA <i>Grilled lamb racks, cherval oil</i>	135 kr

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.

We recommend 4 to 5 tapas for a full meal.

GORDO'S FAVORITES

GORDOS BABYBACK RIPS <i>served with birdslaw</i>	105 kr
CARPACCIO <i>of beef fillet</i> <i>Shredded potato chips, truffle aioli, olive oil, arugula and aged cheese</i>	155 kr
GORDOS LOBSTER SALAD <i>Lobster salad with red onion, horseradish, mayonnaise, lemon, dill, salmon roe served with buttered bread</i>	225 kr

MENU DE NIÑOS

MINI BURGER <i>manchego, ketchup, french fries</i>	85 kr
CHICKENFINGERS <i>ketchup, french fries</i>	85 kr
GRILLED BEEF FILLET <i>bearnaise sauce, fries</i>	125 kr

CHEESES FROM SPAINS

QUESO CURADO MANCHEGO (V) <i>Sheep, goat and cow milk, pasteurized</i>	89 kr
RULO DE QUESO DE CABRA (V) <i>Goat cheese, pasteurized</i>	89 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>	355 kr

Guest: What do you serve with the cheese?
Gordo: All cheeses served with the house marmelad
and "knäcke" (local crispy bread).

DESSERTS

CHOCOLATE TRUFA <i>Chocolate truffle (V)</i>	45 kr
ICECREAM <i>ask for the flavor of the day (V)</i>	69 kr
STRAWBERRY SORBET (V)	69 kr
CREMA CATALANA (V)	90 kr
CHURROS <i>Served with chocolate sauce (V)</i>	90 kr