

TAPAS

BREAD WITH AIOLI (<i>wheat, egg, mustard</i>)	45
BREAD WITH OLIVE OIL (<i>wheat</i>)	45
MARINATED OLIVES	49
Olives marinated in olive oil, chili and vinegar	
MANCHEGO (<i>milk</i>)	75
Hard goat cheese from Spain	
MANCHEGO MIX (<i>milk</i>)	169
Three types of Manchego from Spain, aged 12 months	
CAPRESE (<i>milk</i>)	89
Tomato and mozzarella. A classic	
CHEESE PLATTER (<i>milk, wheat</i>)	169
For the cheese lover. A mix of hard and soft cheeses with sides	
SPANISH HAM PLATTER	189
Selection of the best Spanish cold cuts	
SERRANO HAM	120
Cured ham from Spain – it doesn't get better than this	
YELLOW- BEETROOT SALAD (<i>milk</i>)	85
Served with feta cheese, pine nuts and rocket	
CAVIAR (<i>wheat, egg, milk, fish</i>)	179
Exclusive caviar from Kalix in Sweden. Served on blini with classic sides	
CHAMPAGNERIAS TRIO OF PINTXOS (<i>milk, wheat, egg, mustard</i>)	89
With mushrooms, feta cheese, paprika and tomato salsa	
DATES IN BACON (<i>soya</i>)	99
The most classic of all tapas!	
PANFRIED BROCCOLI (<i>milk</i>)	79
With taste of garlic	
CHAMPAGNERIAS CHORIZO	99
With lots of flavor. Pan fried and flambéed in cider	
GRILLED CHEVRE (<i>milk</i>)	99
Classic French creamy goat cheese, served with honey	
FOIE GRAS PINTXO (<i>wheat</i>)	120
Served on fruit bread, topped with chevère and marmalade	
PATATAS BRAVAS (<i>egg, mustard</i>)	85
Deep-fried potatoes with aioli and chili sauce	

TAPAS

ALBONDIGAS <i>(egg, wheat)</i>	95
Spanish meatballs in spicy tomato sauce	
SWEET POTATO FRIES <i>(egg, mustard)</i>	85
Fries of sweet potato served with cheddar dip	
PLUMA IBERICA	120
Fried pork neck from the Iberico pig, a Spanish secret	
TENDERLOIN OF LAMB	120
Served with Champagnerias Pedro Ximenez-sauce	
STANGE CHICKEN	95
High quality chicken from Stange, with hint of paprika and curry, served with pineapple reduction	
SCAMPI AL AJILLO <i>(milk)</i>	95
Pan fried with cava, flavored with garlic and chili	
TAGLIATA DI MANZO <i>(milk)</i>	120
Grilled Norwegian sirloin served with rocket and Manchego	
CALAMARES <i>(wheat, egg, mustard)</i>	85
Champagnerias calamares served with aioli and lemon	
PIMIENTOS DE PADRON	79
Spanish green paprika, deep-fried. Perfect also as a bar snack	

DESSERT

CREMA CATALANA <i>(milk, egg, pistachios, walnuts)</i>	95
Hint of orange with a crispy top	
CHOCOLATE FONDANT <i>(wheat, milk, egg, pistachios, walnuts)</i>	99
Served with berries and vanilla ice cream	
PANACOTTA <i>(egg, milk, pistachios, walnuts)</i>	95
Classic Italian dessert with taste of Norwegian berries	