

# TAPAS

<b>BREAD WITH AIOLI</b> ( <i>wheat, egg, mustard</i> )	45
<b>BREAD WITH OLIVE OIL</b> ( <i>wheat</i> )	45
<b>MARINATED OLIVES</b>	49
Olives marinated in olive oil, chili and vinegar	
<b>MANCHEGO</b> ( <i>milk</i> )	75
Hard goat cheese from Spain	
<b>MANCHEGO MIX</b> ( <i>milk</i> )	169
Three types of Manchego from Spain, aged 12 months	
<b>CAPRESE</b> ( <i>milk</i> )	89
Tomato and mozzarella. A classic	
<b>CHEESE PLATTER</b> ( <i>milk, wheat</i> )	169
For the cheese lover. A mix of hard and soft cheeses with sides	
<b>SPANISH HAM PLATTER</b>	189
Selection of the best Spanish cold cuts	
<b>PATA NEGRA HAM</b>	249
The best ham in the world, melts on you're tongue	
<b>YELLOW- BEETROOT SALAD</b> ( <i>milk</i> )	85
Served with feta cheese, pine nuts and rocket	
<b>CAVIAR</b> ( <i>wheat, egg, milk, fish</i> )	179
Exclusive caviar from Kalix in Sweden. Served on blini with classic sides	
<b>CHAMPAGNERIAS TRIO OF PINTXOS</b> ( <i>milk, wheat, egg, mustard</i> )	89
With mushrooms, feta cheese, paprika and tomato salsa	
<b>DATES IN BACON</b> ( <i>soya</i> )	99
The most classic of all tapas!	
<b>PANFRIED BROCCOLI</b> ( <i>milk</i> )	79
With taste of garlic	
<b>CHAMPAGNERIAS CHORIZO</b>	99
With lots of flavor. Pan fried and flambéed in cider	
<b>GRILLED CHEVRE</b> ( <i>milk</i> )	99
Classic French creamy goat cheese, served with honey	
<b>FOIE GRAS PINTXO</b> ( <i>wheat</i> )	120
Served on fruit bread, topped with chevère and marmalade	
<b>PATATAS BRAVAS</b> ( <i>egg, mustard</i> )	85
Deep-fried potatoes with aioli and chili sauce	

# TAPAS

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

# DESSERT

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