

MAMAS and TAPAS

PINTXOS

”CENAR CON AMIGOS”

CHARKBRICKA

1. GETOST, SALTBAKAD RÖDBETA, ROSMARINHONUNG, VALNÖTTER 35:-
GOAT CHEESE, SALTED BEETROOT, ROSEMARY HONEY, WALNUTS

2. IBERICO RÖRA, SVARTKÅL, TRYFFEL MAJONNÄS, POLKABETA, PEPPARROT 45:-
IBERICO STIR, BLACK CABBAGE, TRUFFLE MAYONNAISE, CHIOGGIA BEET, HORSERADISH

3. SKALDJURSSALLAD, POTATIS, CITRON, AVRUGA CAVIAR, DILL 40:-
SEAFOOD SALAD, POTATO, LEMON, AVRUGA CAVIAR, DILL

4. SPENATCREME, KRONÄRTSSKOCKA, TRYFFELST, BLOMSTERKRASSE 35:-
SPINACH CREAM, ARTICHOKE, TRUFFLE CHEESE, FLOWER CROAS

1. MANCHEGOOST MED FIKONMARMELAD, SPANSKT TUNNBRÖD, RÖDVINSMARINERADE VINDRUVOR 85:-
MANCHEGO CHEESE WITH FIG MARMALADE, SPANISH THIN BREAD, RED WINE MARINATED GRAPES

2. FRITERAD GETOST MED, MARCONA MANDLAR, VINDRUVS KARAMELL, SYRAD RÖDLÖK, TIMJAN 75:-
FRIED GOAT CHEESE WITH MARCONA ALMONDS, GRAPES CARAMEL, SOUR RED ONION, THYME

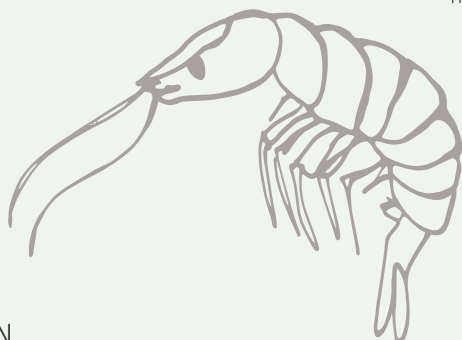
3. IBERICOTALLRIK LOMO, CHORIZO, SALCHCHON, CECINA, JAMON IBERICO, PIEMENTOS PADRONES, SPANSKA OLIVER, ROSTAT TOMATRÖD 195:-
LOMO, CHORIZO, SALCHICHON, CECINA, HAM IBERICO, PEPPER PADRONES, SPANISH OLIVES, TOASTED TOMATO BRED

4. MAMAS AND TAPAS OSTTALLRIK, MONTENEBRO, SAN SIMONE, TRYFFEL, MANCHEGO, FIKONKOMPOTT, TOMATBAGUETTER, MARINERADE VINDRUVOR, TÅRTA INES 165:-
MAMAS AND TAPAS CHEESE PLATE, MONTENEBRO, SAN SIMONE, TRUFFLES, MANCHEGO, FIG COMPOTE, TOMATO BAGUETTES, MARINATED GRAPES, CAKE INES

PAELLA

2 PEOPLE MINIMUM

SKALDJUR/SEAFOOD 195:-/PERSON
VEGETARISK/VEGETARIAN 155:-/PERSON
MIXAD/MIXT 245:-/PERSON



TAPAS

1. FRITTERAD CALAMARE MED AIOLI, CITRON, BLÄCKFISKCHIPS 69:-
DEEP-FRIED CALAMARE WITH AIOLI, LEMON, INK CHIPS

3. ÅNGADE BLÅMUSSLOR MED ROMESCO SÅS, MYNTA, LIME, JALAPENO, GÅRDAGENS BRÖD 65:-
STEAMED MUSSELS WITH ROMESCO SAUCE, MINT, LIME, JALAPENO, YESTERDAYS BREAD

5. TONFISKTATAKI MED AVOCADOCREME, INGEFÄRS DRESSING, JALAPENO, AVRUGA CAVIAR, SESAMFRÖN 85:-
TUNA TATAKI WITH AVOCADO CREAM, GINGER DRESSING, JALAPENO, AVRUGA CAVIAR, SESAME SEEDS

7. VITLÖKSSTÉKT KYCKLINGLÅR MED ROSTAD PAPIKA, GULBETA, JALAPENO, KYCKLINGBULJONG, ROSMARIN, PERSILJA 75:-
GARLIC FRIED CHICKEN SWEDEN THIGH WITH ROASTED PEPPER, YELLOW BEETROOT, JALAPENO, CHICKEN BROTH, ROSEMARY, PARSLEY

9. MANCHEGO O IBERICO QROCUETTER MED TRYFFELAIOLI, KRISPIGSALLAD 75:-
IBERICO O MANCHEGO QROCUETTES WITH TRUFFLE ALIOLI, CRISPY SALAD, ONION

11. SALTBAKADE POTATISAR MED BRAVASÅS, FRASIG POTATIS, GRÄSLÖK, RÖDCHILI 65:-
SALTED POTATOES WITH BRAVA SAUCE, CRISPY POTATOES, CHIVES, RED CHILI

13. FRITERADE PIMIENTO PADRONES MED ROSTAD PAPIKA, VITLÖKSOLJA, FLINGSALT 65:-
DEEP FRIED PEPPER PADRONES WITH ROASTED PAPIKA, GARLIC OIL, FLAKE SALT

15. TEMPURA FRITERAD BROCCOLI MED SPENATCREME, KÖRSBÄRSREDUKTION, ROTFRUKTCHIPS 75:-
TEMPURA DEEP-FRIED BROCCOLI WITH SPINACH CREAM, CHERRY REDUCTION, ROOT FRUIT CHIPS

2. TEMPURA RÄKOR 69:-
FRIED TEMPURA SHRIMP

4. GAMBAS MED VITLÖK, CHILI, CITRON, PERSILJA, ROSTAD TOMAT & VITLÖKSBRÖD 85:-
GAMBAS WITH GARLIC, CHILI, LEMON, PARSLEY, TOASTED TOMATO AND GARLIC BREAD

6. LAMMRACKS MED POTATIS CRÉME, SYRAD LÖK, SVARTKÅL, HONUNGSRESSING 85:-
LAMB RACKS WITH POTATO CRÉME, CAMEL ONIONS, BLACK CABBAGE, HONEY DRESSING

8. HÄLLSTÉKT SECRETO IBERICO BELOTTA MED KRISPIG POTATIS, VITLÖK, PERSILJA, KRONÄRTSSKOCKSMAJONNÄS, KÖRVEL 85:-
ROASTED IBERICO SECRETO REWARDED WITH CRISPY POTATOES, GARLIC, PARSLEY, ARTICHOKE MAYONNAISE, CHERVIL

10. FÄRSK STÉKT CHORIZO MED BRYNT LÖK, RÖDVIN, TIMJAN, VITLÖKSOLJA, SENAPSÖRT 70:-
FRESH FRIED CHORIZO WITH BROWN ONION, RED WINE, THYME, GARLIC OIL, MUSTARD

12. STÉKT HÖSTSVAMP MED CHERRY, VITLÖK, JORDÄRTSKOCCA, TRYFFELolja 70:-
FRIED AUTUMN MUSHROOM WITH CHERRY, GARLIC, TRUFFLE OIL

14. MINIBURGARE PÅ HÖGREV 70:-
MINI BURGER

SIDES

OLIVES 35:-
SPANISH NUTS 35:-
MARINERA CHEESE 45:-

VI REKOMMENDERAR 3-4 TAPAS PER PERSON

DESSERT

1. CREMA CATALANA MED APELSIN, VANILJ, BRÄNT FARINSOCKER, AMARETTO GLASS, ROSTAD MANDEL 75:-
CREMA CATALANA WITH ORANGE, VANILLA, ROASTED BROWN SUGAR, AMARETTO ICE CREAM, ROASTED ALMOND

2. TÅRTA SANTIAGO MED ROMMARINERADE SULTANRUSSIN, KONSERVERAD APELSIN, VANILJGLASS 75:-
CAKE SANTIAGO WITH RUM MARINATED SULTAN RAISIN, PRESERVED ORANGE, VANILLA ICE CREAM

3. CHURROS 35:-
HOT CHOCOLATE WITH DULCE DE LECHE AND MINI CHURROS

INFORMERA OSS OM EVENTUELLA ALLERGIER



SANGRIAS

SANGRIA RED WINE	99/310:-
SANGRIA CAVA	115/395:-



CAVA

MONTCADI	79/299:-
CHIC BARCELONA	82/320:-
PERE VENTURA TRESOR BRUT ROSÉ TREPAT	95/380:-
CAVA PERE VENTURA VINTAGE BRUT XAREL·LO CHARDONNAY	650:-

BOTTLED BEER

ÀLHAMBRA RESERVA 33CL	69:-
ALHAMBRA 7.2 33CL	75:-
CORONA FL. 33CL	69:-
DESPERADOS 33CL	69:-
SAN MIGUEL GLUTENFRI 33CL	45:-
STRONGBOW APPLE 33CL	65:-

RED WINE (TINTOS)

BOTANICUM IBERICUM ORGANIC, TEMPRANILLO/MERLOT	79/295:-
SIERRA CANTABRIA SELECCIÓN, TEMPRANILLO	85/310:-
GRAN CORONAS, CABERNET SAUVIGNON TEMPRANILLO	99/365:-
JEAN LEON, MERLOT	109/415:-
INICI PRIORAT, GARNACHA	135/530:-
CELESTE, TINTO FINO	535:-
MAS LA PLANA, CABERNET SAUVIGNON	915:-

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UNA CERVEZA, POR FAVOR

DRAFT BEER

BRYGGMÄSTARENS PILSNER	59/70:-
ZLATOPRAMEN	69:-
BRON INDIA PALE ALE	75:-
SAN MIGUEL	75:-

WHITE WINE (BLANCOS)

BOTANICUM IBERICUM ORGANIC, MACABEO/CHARDONNAY	85/295:-
BLANCO NIEVA VERDEJO, VERDEJO	98/380:-
VIÑA ESMERALDA MOSCATEL, GEWÜRZTRAMINER	98/390:-
PACO & LOLA ALBARIÑO	120/465:-
ALBARIÑO PAZO ROSQUEIRA ALBARIÑO	480:-
FINCA MONTEPEDROSO VERDEJO MAGNUM	804:-

SOFT DRINKS

GINGER ALE	30:-
COCA COLA	30:-
COCA COLA ZERO	30:-
FANTA	30:-
SPRITE	30:-

ROSE WINE (ROSADOS)

PROTOCOLO ORGANIC ROSÉ BOBAL	89/299:-
DIORAMA PINOT NOIR ROSÉ EKO PINOT NOIR	99/360:-

VINO DULCE

FLORALIS MOSCATEL	80:-
RON MIEL LA NEGRA TOMASA	80:-
RON MUY VIEJO	80:-
LICOR 43	80:-



MAMAS
and
TAPAS



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