

# LUNCH

SERVED BETWEEN 1100 AND 1500

## TAPAS MENUES

FOR MIN. 2 OR MORE

### MENU 1

COLD SPANISH FARM OMELET  
HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE  
MUSSELS SERVED IN COCONUT MILK  
CHILI FRIED MUSHROOMS SERVED WITH A HERB DRESSING  
SALT BAKED POTATOES WITH MOJO SAUCE

PER PERSON 165,-

### MENU 2

APPLE JUICE BRAISED CHORIZO WITH RED BELLPEPPERS  
CHICKEN DRUMSTICKS FRIED WITH LEMON  
MUSSELS SERVED IN COCONUT MILK  
SALT BAKED POTATOES WITH MOJO SAUCE  
MARINATED TOMATO SALAD

PER PERSON 180,-

### MENU 3

LAMB WITH MANGO, PAPAYA AND CHILI  
DUCK WING CONFIT WITH APPLEGLASE  
WILD SCAMPI FRIED WITH GARLIC AND CHILI  
SALT BAKED POTATOES WITH MOJO SAUCE  
MARINATED TOMATO SALAD

PER PERSON 205,-

### MENU 4

MANCHEGO CHEESE  
SERRANO HAM  
MARINATED OLIVES  
COLD SPANISH FARM OMELET  
MUSSELS SERVED IN COCONUT MILK  
STOCKFISH FRITTERS WITH ESTRAGON MAJO

PER PERSON 220,-

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## PINCHOS

A PINCHO (SPANISH: [pintfo])  
OR PINTXO (BASQUE: [pintfo]) IS A LITTLE SNACK,  
NORMALLY EATEN IN BARS IN  
NORTHERN SPAIN.

TRADITIONAL "PINCHOS" CONSISTS OF  
SMALL PIECES OF BREAD WHERE ONE  
INGREDIENTS OR A MIXTURE OF INGREDIENTS  
ARE PLACED AND FASTENED WITH A  
TOOTHPICK AND THIS IS WHAT GIVE  
THE FOOD ITS NAME "PINCHO"

AT BAGGÅRDE WE SERVE A SELECTION OF  
PINCHOS, VARYING FROM WEEK TO WEEK.  
ASK OUR SERVICERS ABOUT WHAT WE HAVE  
CHOOSE YOU THIS WEEK

**155, - 6 PIECES**

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MUSSELS SERVED IN COCONUT MILK  
145,-

CHEESE PLATTER WITH MARMELADE AND  
LOCAL HONEY  
155,-

HAM PLATTER  
WITH OLIVE AND CANTALOP MELON  
180,-



ALL LUNCH DISHES SERVED WITH  
BREAD AND AIOLI

## BEVERAGE

COCA COLA, COLA ZERO, FANTA, SPRITE	49,-
MINNERAL WATER W/GAS	49,-
BALADIN ECO. COLA	69,-
APPLEJUICE FROM EGGE 0,25	
- APPLE, APPLE/RASPBERRY, APPLE/BLUEBERRY	59,-
FENTIMANS GINGER ALE	49,-
FENTIMANS ROSÉ LEMONADE	49,-