

COLD TAPAS

SPANISH BELLPEPPER WITH
AVOCADO CREAM
80,-

COLD SPANISH OMELET WITH ONION,
POTATO AND RED BELL PEPPER
50,-

MARINATED TOMATO SALAD
60,-

MARINATED OLIVES
35,-

MELON AND ST.KRISTINA HAM
120,-

HOT TAPAS

PANCETTA WRAPED DATES FILLED WITH
BLUE CHEESE
110,-

CHILI FRIED MUSHROOMS SERVED WITH LETTUCE AND
HERB DRESSING
75,-

VEGETARIAN CHICKPEA BALLS WITH LETTUCE AND
HERB DRESSING
60,-

SALT BAKED POTATOES WITH MOJO SAUCE
60,-

GOAT CHEESE SERVED WITH LOCAL HONEY,
POMEGRANATE AND PEANUTS
99,-

EXTRA

AIOLI 20,- ③

MOJO 20,- ⑨

BREAD 20,- ⑤

SEAFOOD TAPAS

DEEPFRIED COD TOUNGES WITH PARSLEYCREAM
90,-

WILD SCAMPI FRIED WITH GARLIC AND CHILI
120,-

NORWEGIAN SEA LOBSTER WITH
GREMOLATA BUTTER
170,-

HALLIBUTT SERVED WITH
HORSERADISHCREAM AND HAMCRISP
95,-

PAELLA WITH SHRIMPS AND MUSSELS
95,-

HOMEMADE SALTY COD FRITTERS
75,-

SCALLOP IN TRUFFLE NAGE (1 PIECE)
95,-

MUSSELS SERVED IN COCONUT MILK
95,-

FRIED SARDINES
75,-

MEAT TAPAS

HOMEMADE MEATBALLS IN A
PICANTE TOMATO SAUCE
89,-

APPLE JUICE BRAISED CHORIZO SAUSAGE
WITH RED BELLPEPPERS
120,-

LAMB WITH MANGO, PAPAYA AND CHILI
98,-

CHICKEN DRUMSTICKS FRIED WITH LEMON
89,-

MARINATED ENTRECOTE FROM RØROS, WITH
DATES, ZUCCINI AND CARROT
120,-

CHEESE

QUESO DE MANCHEGO
SPANISH SHEEPSMILK CHEESE (6 MONTHS)
98,-

LOCAL CHEESE FROM HITRA (14 MONTHS)
115,-

HERB CHEESE FROM RØROS (18 MONTHS)
105,-

LOCAL BLUE CHEESE FROM HITRA (6 MONTHS)
98,-

CHEESE PLATTER WITH MARMELADE AND
LOCAL HONEY
155,-

LOCAL HONEY
20,-

HAM & CURED MEAT

LOCAL CURED AND GAME MEAT FROM
THE TRØNDERLAG REGION
120,-

JAMON IBERICO BELLOTTA MAXIMUM (48 MONTHS)
1/1 195,-
1/2 110,-

CECINA DE LEÓN DRIED BEEF (36 MONTHS)
60GR 130,-

ST. KRISTINA HAM FROM TYNSET(30 MND)
30GR 110,-
60GR 195,-

ST. KRISTINA CURED PORK NECK
120,-

SPANISH SERRANO HAM
60GR 120,-

HAM PLATTER
WITH OLIVE AND CANTALOP MELON
180,-

EXTRA
AIOLI 20,-
MOJO 20,-
BREAD 20,-

TAPAS MENUES

FOR MIN. 2 OR MORE

MENU 1

CHILI FRIED MUSHROOMS SERVED WITH HERB DRESSING
HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
CHICKEN DRUMSTICKS FRIED WITH LEMONJUICE
APPLE JUICE BRAISED CHORIZO SAUSAGE WITH RED BELLPEPPERS
MUSSELS SERVED IN COCONUT MILK
MARINATED OLIVES
SALT BAKED POTATOES WITH MOJO SAUCE
MARINATED TOMATO SALAD

PER PERSON 305,- WITH DESSERT 390,-

MENU 2

HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
CHICKEN DRUMSTICKS FRIED WITH GARLIC AND LEMON,
LAMB WITH MANGO, PAPAYA AND CHILI
SCAMPI FRIED WITH GARLIC AND CHILI
CHILI FRIED MUSHROOMS SERVED WITH HERB DRESSING
SALT BAKED POTATOES WITH MOJO SAUCE
MARINATED TOMATO SALAD

PER PERSON 345,- WITH DESSERT 425,-

MENU 3

LOCAL CHEESE FROM HITRA AGED IN A GROTTO
ST. KRISTINA CURED PORK NECK
HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
LAMB WITH MANGO, PAPAYA AND CHILI,
HALIBUTT WITH HORSERADISHCREAM AND HAMCRISP
MUSSELS SERVED IN COCONUT MILK
SALT BAKED POTATOES WITH MOJO SAUCE
MARINATED TOMATO SALAD

PER PERSON 350,- WITH DESSERT 435,-

MENU 4

FRIED SARDINES WITH REDONION MARMELADE
NORWEGIAN SEA LOBSTER WITH GREMOLATA BUTTER
DEEFPRIED CODTOUNGES WITH PARSLEYCREAM
PAELLA WITH SHRIMPS AND MUSSELS
HOMEMADE SALTY COD FRITTERS
SCALLOPS IN TRUFFLE NAGE
MUSSELS SERVED IN COCONUT MILK.
MARINATED TOMATO SALAD

PER PERSON 395,- WITH DESSERT 480,-

TAPAS MENU 5

HERB CHEESE FROM RØROS
MELON AND ST.KRISTINA CURED PORK NECK
LAMB WITH MANGO, PAPAYA AND CHILI
CHICKEN DRUMSTICKS FRIED WITH LEMONJUICE
SCAMPI FRIED WITH GARLIC AND CHILI
MUSSELS SERVED IN COCONUT MILK
MARINATED TOMATO SALAD
SALT BAKED POTATOES WITH MOJO SAUCE

PER PERSON 345,- WITH DESSERT 435,-

MENU 6

MANCEGHO CHEESE
LOCAL CHEESE FROM HITRA AGED IN A GROTTO
AGED LOCAL BLUE CHEESE FROM HITRA
CHILI FRIED MUSHROOMS SERVED WITH A HERB DRESSING
CLASSIC SPANISH OMELET WITH ONION AND POTATO
GAZPACHO
MARINATED OLIVES
MARINATED TOMATO SALAD
SALT BAKED POTATOES WITH MOJO SAUCE

PER PERSON 310,- WITH DESSERT 395,-

EXTRA
AIOLI 20,-
MOJO 20,-
BREAD 20,-

DESSERTS

CREMA CATALANA

CLASSIC SPANISH DESSERT À LA CRÈME BRÛLÉE
99,-

CHOCOLATE TERRINE

WITH GINGER AND ORANGE GRANITÉE
99,-

TAPAS DESSERT

3 MINI DESSERTS
(ASK YOUR WAITER)
99,-

OVEN BAKED CHÈVRE

GOAT CHEESE SERVED WITH LOCAL HONEY AND PEANUTS
99,-

SORBET

3 FLAVORS
99,-

