

COLD TAPAS

SPANISH BELLPEPPER WITH
AVOCADO CREAM
80,-

COLD SPANISH OMELET WITH ONION,
POTATO AND RED BELL PEPPER
65,-

MARINATED TOMATO SALAD
60,-

MARINATED OLIVES
45,-

MELON AND ST.KRISTINA HAM
85,-

HOT TAPAS

PANCETTA WRAPED DATES FILLED WITH
BLUE CHEESE
110,-

CHILI FRIED MUSHROOMS SERVED WITH LETTUCE AND
HERB DRESSING
65,-

CHICKPEA FRITTERS WITH LETTUCE AND
ONION CREAM
60,-

RED WINE BRESERT ONION WITH TOMATO CONCASSE ⑥
65,-

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
125,-

NORWEGIAN SEA LOBSTER WITH
GREMOLATA BUTTER (1 PIECE)
90,-

HALLIBUTT SERVED WITH
HORSERADISHCREAM AND HAMCRISP
95,-

PAELLA WITH SHRIMPS AND MUSSELS
95,-

STOCKFISH FRITTERS
WITH ESTRAGON MAJO
85,-

SCALLOP IN TRUFFLE NAGE (1 PIECE)
95,-

MUSSELS SERVED IN COCONUT MILK
95,-

MEAT TAPAS

HOMEMADE MEATBALLS IN A
PICANTE TOMATO SAUCE
80,-

DUCK WING CONFIT WITH APPLGLASE
90

APPLE JUICE BRAISED CHORIZO
WITH RED BELLPEPPERS
105,-

MOUNTAIN LAMB WITH MANGO, PAPAYA AND CHILI
95,-

CHICKEN DRUMSTICKS FRIED WITH LEMON
70,-

BRESED CHUCK WITH BUTTER FRIED KALE
90,-

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)
60GR. 210,-
30GR. 120,-

CECINA DE LEÓN DRIED BEEF (36 MONTHS)
30GR. 80,-
60GR. 140,-

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

ST. KRISTINA CURED PORK NECK
60GR. 80,-

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 WITH RED BELLPEPPERS
MUSSELS SERVED IN COCONUT MILK
MARINATED OLIVES
SALT BAKED POTATOES WITH MOJO SAUCE
MARINATED TOMATO SALAD

PER PERSON 290,- WITH DESSERT 375,-

MENU 2

HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
DUCK WING CONFIT WITH APPEGLASE
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 320,- WITH DESSERT 405,-

MENU 3

LOCAL CHEESE FROM HITRA AGED IN A GROTTA
ST. KRISTINA CURED PORK NECK
BRESKED CHUCK WITH BUTTER FRIED KALE
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 335,- WITH DESSERT 420,-

MENU 4

NORWEGIAN SEA LOBSTER WITH GREMOLATA BUTTER
WILD SCAMPI FRIED WITH GARLIC AND CHILI
STOCKFISH FRITTERS WITH ESTRAGON MAJO
DEEPFRIED CODTOUNGES WITH PARSLEYCREAM
PAELLA WITH SHRIMPS AND MUSSELS
HOMEMADE SALTY COD FRITTERS
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
MOUNTAIN LAMB WITH MANGO, PAPAYA AND CHILI
CHICKEN WINGS FRIED WITH LEMONJUICE
WILD 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
CHICKPEA FRITTERS WITH ONION CREAM
MARINATED OLIVES
MARINATED TOMATO SALAD
SALT BAKED POTATOES WITH MOJO SAUCE

PER PERSON 295,- WITH DESSERT 380,-

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

DESSERTS

CREMA CATALANA

CLASSIC SPANISH DESSERT À LA CRÈME BRÛLÉE
99,-

SORBET

3 FLAVORS
99,-

ITALIAN MERINGUE

WITH LEMONCURD AND HAMCRISP
99,-

TAPAS DESSERT

3 MINI DESSERTS
(ASK YOUR WAITER)
99,-

OVEN BAKED CHÈVRE

GOAT CHEESE SERVED WITH LOCAL HONEY AND PEANUTS
99,-

