

TAPAS MENUES

FOR MIN. 2 OR MORE

TAPAS 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

**PR. PERSON 305,-
(WITH DESSERT CHOCOLATE TERRINE 390,-)**

TAPAS 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
MARINATED TOMATO SALAD
SALT BAKED POTATOES WITH MOJO SAUCE

**PR. PERSON 345,-
(WITH DESSERT CREMA CATALANA 425,-)**

TAPAS MENU 3

MANCHEGO CHEESE
ST.KRISTINA HAM
HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
LAMB WITH MANGO, PAPAYA AND CHILI,
FISH OF THE DAY SERVED WITH HORSERADISHCREEM AND HAMCRISP
MUSSELS SERVED IN COCONUT MILK
MARINATED TOMATO SALAD
SALT BAKED POTATOES WITH MOJO SAUCE

**PR. PERSON 350,-
(WITH DESSERT WILD BERRIES AU GRATIN 435,-)**

TAPAS MENU 4

MARINATED SARDINES
NORWEGIAN SEA LOBSTER WITH GREMOLATA BUTTER
DEEPIED CODTOUNGES WITH PARSLEYCREM
PAELLA WITH SHRIMPS AND MUSSELS
HOMEMADE SALTY COD FRITTERS
SCALLOPS IN TRUFFLE NAGE
MUSSELS SERVED IN COCONUT MILK.
MARINATED TOMATO SALAD

**PR. PERSON 395,-
(WITH DESSERT CREMA CATALANA 480,-)**

TAPAS MENU 5

AGED LOCAL BLUE CHEESE FROM HITRA
MELON AND ST.KRISTINA HAM
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

**PR. PERSON 340,-
(WITH DESSERT CHOCOLATE TERRINE 425,-)**

TAPAS MENU 6

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

**PR. PERSON 310,-
(WITH DESSERT CREMA CATALANA 395,-)**

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

COLD TAPAS

SPANISH BELL PEPPER WITH AVOCADO CREAM
80,-

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

MARINATED TOMATO SALAD
60,-

GAZPACHO
COLD TOMATO BASED VEGETABLE SOUP
35,-

MARINATED OLIVES
35,-

MARINATED SARDINES
60,-

MELON AND ST. KRISTINA HAM
120,-

HOT TAPAS

PANCETTASURREDE 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,-

FRIED POTATOES WITH AIOLI
60,-

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

SPECIAL OVEN BAKED BREAD WITH GARLIC BUTTER AND SESAME SEEDS
60,-

CHEESE

QUESO DE MANCHEGO
SPANISH SHEEPSMILK CHEESE (9 MONTHS)
98,-

LOCAL CHEESE FROM HITRA AGED IN A GROTTA
115,-

HERB CHEESE FROM RØROS (36 MONTHS)
105,-

SPICE CHEESE FROM RØROS (72 MONTHS)
120,-

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

HEATHER HONEY FROM HITRA
20,-

CHEESE PLATE WITH OLIVES AND LOCAL SUMMERHONEY
155,-

HAM AND CURED MEAT

LOCAL CURED AND GAME MEAT FROM HITRA AND FRØYA ISLANDS
120,-

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

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

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

ST. KRISTINA CURED PORK NECK
120,-

SPANISH SERRANO HAM
60GR 120,-

HAN PLATTER
WITH OLIVE AND CANTALOP MELON
180,-

SEAFOOD

DEEPFRIED CODTOUNGES WITH PARSLEYCREM
90,-

SCAMPI FRIED WITH GARLIC AND CHILI
120,-

FRIED CALAMARI
60,-

NORWEGIAN SEA LOBSTER WITH GREMOLATA BUTTER
170,-

FISH OF THE DAY SERVED WITH HORSERADISHCREEM 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,-

MEAT

HOMEMADE MEATBALLS IN A PICANTE TOMATO SAUCE
89,-

APPLE JUICE BRAISED CHORIZO SAUSAGE WITH RED BELL PEPPERS
120,-

LAMB WITH MANGO, PAPAYA AND CHILI
98,-

CHICKEN DRUMSTICKS FRIED WITH LEMON
89,-

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

EXTRA
AIOLI 20,-
MOJO 20,-