

# SE<sup>an</sup>BASTIAN<sup>®</sup>

TAPAS & VINBAR



SPANIE

# Welcome!

Our meals may contain allergenes. Please inform our staff if you suffer from any severe allergies. We have wheat free bread - ask your waiter.

## Pintxos of the day

Why not enjoy a small appetizer  
while you make your choice?

# 39

Any allergies? Ask our staff.



## Kids' favourites!

- |  |    |
|--|----|
| 240. Burger with Potato Wedges<br>Allergens: wheat, milk, egg                          | 65 |
| 242. Pancakes with Blueberries and Sugar<br>Allergens: wheat, egg, milk                | 59 |
| 210. Extra: Bacon, 3 slices  | 39 |
| 244. Grilled Chicken<br>with Potato Wedges and Béarnaise Sauce<br>Allergens: egg, soya | 79 |
| 245. Ham and Cheese Toast<br>Allergens: wheat, egg, milk, soya, mustard, sulphites     | 69 |



# Lunch

Served daily until 15h00



We serve free tea or coffee to all our lunch guests

**120. French Toast** 98  
White bread with ham, cheese and alioli.  
Served with salad and sour cream dip.  
*Allergens: wheat, milk, egg, soya, mustard, sulphites*

**121. Lunch Pasta** 96  
Pasta penne with chorizo, tomato salsa and parmesan cheese.  
Served with homemade focaccia and alioli.  
*Allergens: wheat, milk, egg, soya, mustard, sulphites*

**122. Caesar Salad** 119  
Salad with chicken, parmesan cheese, caesar dressing and bread croutons.  
Served with homemade focaccia and alioli  
*Allergens: wheat, milk, egg, soya, mustard, fish, sulphites*

**209. Additional: Bacon, 2 slices** 29

**123. San Sebastian Soup with Cheese** 119  
Based on beef, with onions, garlic, tomato and root vegetables.  
Served with croutons, cheese, homemade focaccia and alioli.  
*Allergens: wheat, milk, egg, soya, mustard, sulphites, celery*

**124. Serrano Sandwich** 149  
Fresh flaguette bread with serrano, soft cheese, semi dried tomato and kale pesto. Served with sour cream dip.  
*Allergens: wheat, milk, pine nuts*

**125. Chicken Sandwich** 138  
Fresh flaguette bread with chicken, salad, semi dried tomato, cheese, alioli and kale pesto. Served with sour cream dip.  
*Allergens: wheat, milk, egg, soya, mustard, sulphites, pine nuts*

**209. Additional: Bacon, 2 slices** 29

**126. Lunch Burger** 158  
120g beef burger with bacon, cheese, alioli, salad, tomato relish, potato wedges, béarnaise sauce and bravas sauce.  
*Allergens: wheat, milk, egg, soya, mustard, sulphites*

**127. Lunch Paella with Scampi** 138  
Spanish bomba rice prepared with genuine saffron, tomato, onion, garlic, pimentos, paprika, ecological peas and scampi.  
Served with homemade focaccia and alioli.  
*Allergens: wheat, milk, egg, soya, mustard, celery, shellfish, sulphites*

**128. Tapas Lunch** 188  
Serrano ham, fuet, manchego cheese and gordal olives.  
Served with homemade focaccia and alioli  
*Allergens: wheat, mustard, egg, sulphites*

**235. Side order: Potato Wedges** 32

# Small Dishes

with great taste

**130. San Sebastian Burger** 185

150 g beef burger with bacon, cheese, alioli, salad, tomato relish, potato wedges, béarnaise sauce and bravas sauce.

Allergens: wheat, milk, egg, soya, mustard, sulphites

**131. Vegetarian Burger** 152

100 g vegetarian burger with salad, alioli, tomato relish, tomatoes, caramelized onion, potato wedges, bravas sauce and sour cream dip.

Allergens: wheat, milk, egg, soya, celery, mustard, sulphites

**132. Chicken Pasta** 178

Pasta penne with blue cheese, serrano ham, chicken and fried vegetables. Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, mustard, sulphites

**133. Pasta with Scampi** 178

Pasta penne with scampi, tomato cream sauce, green asparagus and parmesan cheese. Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, mustard, shellfish, sulphites

**134. Creamy Mussels** 192

500 g mussels with in white wine with chorizo sausage, cream, garlic and herbs. Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, mustard, molluscs, sulphites

**135. Bacalao** 182

Traditional basque dish made with clipfish, potato, onion, olive oil, tomato, pimento and olives. Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, mustard, fish, sulphites, celery

## Salads

**136. Chicken Salad** 169

Salad with chicken, bacon, plum tomato, white beans, sunflower seeds, pumpkin seeds, manchego cheese and coriander dressing.

Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, shellfish, fish, celery, mustard, sulphites

**137. Serrano Salad** 168

Salad with serrano ham, plum tomato, melon, white beans, sunflower seeds, pumpkin seeds, manchego cheese and coriander dressing.

Served with homemade focaccia and alioli.

Allergens: wheat, milk, egg, soya, shellfish, fish, celery, mustard, sulphites

**138. Vegetarian Salad** 138

Salad with plum tomato, pickled red cabbage, artichokes, green asparagus, sunflower seeds, pumpkin seeds, manchego cheese and coriander dressing.

Served with homemade focaccia and alioli.

Allergens: wheat, milk, sulphites, shellfish, fish, celery, mustard, soya

# Sharing Platters

(for two or more)

*The tapas menus cost less than the same tapas dishes ordered individually.*

## 101. Tapas menu: Cheese & Cured Meats

- This is a small menu. Add some of your favourite tapas -

Focaccia and alioli, manchego with chili oil, blue cheese with PX sherry marmelade, jamón serrano, chorizo cular, bacon wrapped dates, sobrasada, tomato salsa and gordal olives.

Allergens: wheat, milk, egg, soya, mustard, sulphites

198 per person

## 106. Tapas menu: Large Variation

- Served in two rounds -

Focaccia and alioli, manchego with chili oil, sobrasada, jamón Ibérico, fuet Ibérico, gazpacho and gordal olives.

Grilled sliced entrecôte with béarnaise sauce and red wine glaze, grilled lamb with butter beans, red wine glaze and feta cheese, garlic scampi, clipfish balls with pickled red cabbage and chili alioli, creamy mussels with chorizo, fried fresh vegetables with butter beans, San Sebastian potatoes with truffle oil, garlic and parmesan cheese.

Allergens: wheat, milk, egg, soya, mustard, shellfish, fish, molluscs, celery, sulphites

428 per person

## 102. Paella

Focaccia and alioli, Spanish Bomba rice with genuine saffron, tomato, red onion, garlic, pimientos, paprika, ecological peas, butter beans, chicken wings, halibut, mussels, scampi, calamares and chorizo.

Allergens: nuts, wheat, milk, peanuts, egg, soya, mustard, celery,

shellfish, fish, molluscs, sulphites

248 per person

## 104. Steak Platter

Focaccia and alioli, grilled sliced entrecôte, grilled pork ribs with San Sebastian glaze, grilled chorizo, chicken wings with chili butter, fried fresh vegetables with Spanish butter beans, tomato- and red cabbage salad, patatas bravas, San Sebastian potatoes with truffle oil, garlic and parmesan, red wine glaze and béarnaise sauce.

Allergens: nuts, wheat, milk, peanuts, sesame, egg, soya, mustard, sulphites, celery

298 per person

## 105. Steak Platter Grande

Same as platter 104, but with tapas burger - a 50 g beef burger served with chili alioli, salad, grilled chorizo cular and cheddar cheese.

Allergens: nuts, wheat, peanuts, sesame, milk, egg, soya, mustard, celery, sulphites

345 per person

# Pick & Mix Tapas

In addition to bread and alioli, we recommend 3-4 tapas per person.

## Cheese and Cured Meat

- |   |  |
|---|--|
| <b>10. Focaccia bread and Alioli</b> 37<br>Allergens: wheat, sulphites, egg, soya, mustard                                | <b>14. Fuet Ibérico</b> 68<br>Catalan sausage.   |
| <b>11. Manchego</b> 58<br>Manchego cheese made from sheep's milk, topped with chili oil.<br>Allergens: milk               | <b>15. Chorizo Cular</b> 62<br>Spanish paprika sausage.  |
| <b>12. Blue Cheese of the Month</b> 63<br>Served with picos and PX sherry marmelade.<br>Allergens: milk, sulphites, wheat | <b>16. Sobrasada</b> 58<br>Soft sausage served on crostini with grilled peppers.<br>Allergens: wheat |
| <b>13. White Cheese of the Month</b> 63<br>Served with picos and paprika marmelade.<br>Allergens: milk, wheat             | <b>17. Jamón Serrano</b> 79<br>Spanish cured serrano ham.  |
|   | <b>18. Jamón Ibérico</b> 119<br>Spanish cured Iberico ham.   |

- |   |   |
|---|---|
| <b>29. San Sebastian Potatoes</b> 42<br>Salt baked potatoes with truffle oil, garlic and parmesan.<br>Allergens: milk               | <b>34. Asparagus with Bacon</b> 79<br>Fresh asparagus fried with bacon. Topped with manchego cheese.<br>Allergens: milk   |
| <b>30. Salt baked potatoes</b> 38<br>Salt baked potatoes with chili oil.  | <b>35. Gordal Olives</b> 36<br>Large green Spanish olives.  |
| <b>31. Patatas Bravas</b> 42<br>Fried potato wedges with bravas sauce and alioli.<br>Allergens: milk, egg, soya, mustard, sulphites | <b>38. Tomato and Red Cabbage Salad</b> 34<br>Salad with mini plum tomato, pickled red cabbage and coriander dressing.<br>Allergens: soya, sulphites, shellfish, fish, milk |
| <b>32. Baked Mushrooms</b> 44<br>Marinated in apple cider, white wine, lemon, garlic and herbs.<br>Allergens: sulphites             | <b>39. Green Lentils</b> 36<br>With red onions and olive oil.<br>Allergens: sulphites   |
| <b>33. Garlic Roasted Artichokes with Serrano</b> 76<br>Artichokes fried with garlic and Serrano.                                   | <b>40. Fried Fresh Vegetables</b> 46<br>With Spanish butter beans.  |

## Vegetables

If you are in a company of 6 or more,  
we recommend you to try one of our Tapas Menus

## Seafood

- 50. Calamares** 58  
4 pcs fried Squid with lemon and alioli.  
**Allergens:** wheat, egg, soya, mustard, molluscs, sulphites
- 51. Clipfish** 58  
4 fried clipfishballs with pickled red cabbage and chili alioli.  
**Allergens:** fish, milk, soya, mustard, sulphites
- 52. Scallops** 109  
2 scallops with sweet potato puree, green lentils and Serrano.  
**Allergens:** milk, molluscs, sulphites
- 61. Fried Scampipintxos** 96  
4 pcs marinated scampi rolled in wheat tortillas with coriander sauce.  
**Allergens:** wheat, milk, egg, soya, shellfish, fish, celery
- 62. Creamy Mussels with Chorizo** 138  
300 g mussels steamed in white wine with chorizo, cream, garlic and herbs.  
**Allergens:** soya, milk, sulphites, molluscs
- 60. Garlic Scampi** 96  
100 g scampi fried with chili, garlic and lime.  
**Allergens:** shellfish
- 64. Baccalao** 98  
200 g Traditional Basque dish made with clipfish, potato, onion, olive oil, tomato, olives and pimento.  
**Allergens:** fish
- 65. Grilled Halibut** 136  
120 g halibut fillet with sweet potato puree and creamy kaper sauce.  
**Allergens:** fish, milk, soya, sulphites

- 70. Dates with Bacon** 68  
4 pcs Bacon wrapped dates.
- 71. Spanish Meatballs** 56  
4 beef and pork meatballs with tomato salsa and grated parmesan.  
**Allergens:** milk, soya, celery
- 72. Røros Lamb Tortilla** 54  
Slowly roasted lamb in wheat tortilla with salad, garlic dressing and San Sebastian glaze.  
**Allergens:** milk, soya, mustard, sulphites, celery, wheatwheat
- 73. Grilled Chorizo Sausage** 69  
65 g hot paprika sausage, served with sweet potato puree.  
**Allergens:** milk
- 81. Chicken Wings** 56  
4 chicken wings with chili butter.  
**Allergens:** milk, sesame, peanuts, nuts
- 74. Røros Lamb in Red Wine glaze** 89  
80 g Røros lamb with butter beans, feta cheese and red wine glaze.  
**Allergens:** milk, celery, sulphites
- 82. Grilled Pork Ribs** 96  
180 g grilled pork ribs with San Sebastian glaze.  
**Allergens:** celery, soya, sesame, mustard, wheat
- 83. Tapas Burger** 59  
50 g beef burger with chili alioli, salad, grilled chorizo cular and cheddar.  
**Allergens:** milk, sulphites, wheat, egg
- 84. Grilled Entrecôte** 89  
75 g grilled sliced entrecôte from beef, served with caramelized onions and Béarnaise sauce.  
**Allergens:** sulphites, celery, egg, soya

## Meat

# Desserts



- 90. Triple Heaven** 89  
Crema Catalana, lemon ice cream and chocolate truffles.  
*Allergens: milk, egg, nuts*
- 91. Cheese Platter** 109  
Manchego, blue cheese and soft cheese. Served with picos, paprika marmelade and PX sherry marmelade.  
*Allergens: milk, wheat, sulphites*
- 93. Chocolate fondant** 94  
Chocolate fondant baked with Belgian chocolate. Served with vanilla ice cream and strawberry coulis.  
*Allergens: milk, wheat, egg, soya*
- 94. Apple Cake** 89  
Home baked apple cake. Served with vanilla ice cream.  
*Allergens: milk, egg, nuts, wheat*
- 95. Chocolate truffles** 36  
Two homemade chocolate truffles, with a hint of chili.  
*Allergens: milk, nuts*
- 97. 2 ice cream balls** 47  
Vanilla, strawberry, chocolate and others  
*Allergens: milk*
- 98. 3 ice cream balls** 64  
Vanilla, strawberry, chocolate and others  
*Allergens: milk*



# Dessert avec

- 792. Spanish Coffee** 108  
Licor 43  
Velvety vanilla taste  
*Allergens: milk*
- 791. Irish Coffee** 115  
Bushmills whisky  
*Allergens: milk*
- 794. Norwegian Coffee** 115  
Linje aquavit  
*Allergens: milk*
- 795. Liquid Fudge Cake** 108  
Baileys, Kahlua, milk and chocolate. Shaken with ice and served in a cocktail glass.  
*Allergens: milk*

# Dessert Wines



## Spain

- 406. Finca Antigua** 86  
Fresh and fruity, with hints of pear, melon and citrus fruits.  
Glass 6 cl

## Italy

- 407. Recioto** 87  
A sweet and rich dessert wine, red berries. A perfect companion to chocolate.  
Glass 6 cl





## BOTTLED WINES

# Sparkling

All wines contain sulphites

Why wait for a special occasion? Enjoy a sparkling aperitif, or simply treat yourself to a sparkling good time.

## Cava

### Spain

Spanish sparkling wines are developed with the same meticulous methods as Champagne – *methode traditionnelle/metodo tradicional*. Local grape varieties, a warm climate and methodical surveys throughout all parts of the production give cava its distinct character.

**420. Freixenet Mia Sparkling Fresh and Crisp** 440  
*Fresh and easy-going, with aromas of pears and ripe apples.*

**421. Freixenet Cordon Negro Vintage Especial Brut** 460  
*Fresh and fruity, with flavours of peach, melon, pineapples and hints of apples.*

**422. Freixenet Vintage Reserva Brut Nature** 485  
*A high quality Cava, perfectly matured.  
Refreshing and fruity, with citrus flavours.*

## Champagne & Cremant

### Frankrike

**431. Bollinger Special Cuvée, Brut** 990  
*Flavours of mature apples and light toast. Wonderful dryness.*

**433. Domaine Musso Cremant de Bourgogne, Brut** 690  
*Ecological. Aromas of apples, berries and citrus. Nicely balanced.*

## Prosecco

### Italia

**440. Contarini Prosecco Treviso, Brut** 420  
*Fresh and fruity.*

**441. Prosecco Doc Brut Teresa Rizzi** 550  
*Exceptional quality. Hints of ripe apples and pears.*

## Sangria

### Spania

**442. Mia Sangria Classic Royal** 435  
*Aromas of lemon and oranges. Like the Sangria you enjoyed in Spain.*

**408. Mia Sangria White Frizzante** 420  
*Lemony color, nicely balanced.*

# Non-Alcoholic (0%)

**325. White wine**  
*Glass 18 cl.*

62

**336. Red wine**  
*Glass 18 cl.*

62

## BOTTLED WINES

# Whites

All wines contain sulphites

*Spania / Valancia*

**511. Marques de Merino**

*Easy-going with fruity aromas.*

380

*Spania / Galicia*

**521. Castro Regio Blanco**

*Fresh and fruity, dry, buttery, a pleasant and harmonious wine.*

399

*Spania / Castilla*

**530. Candidato Viura**

*Pure aromas of apple, grapefruit, flowers and bread. Unoaked.*

430

*Spania / Rioja*

**531. Tres Vinas**

*Powerful Rioja with flavours of nuts, almonds and herbs, with a fresh finish. Oak-aged for 14 months. Not to miss!*

690

*Chile*

**501. Santa Carolina Chardonnay**

*Fresh and fruity, tropical aromas and flavours of ripe citrus fruits.*

430

*Frankrike / Burgund*

**571. Pascal Bouchard Petit Chablis**

*Minerals, fresh, dry and elegant.*

695

*Frankrike / Alsace*

**561. Gentil Hugel**

*Dry, fruity and fresh. Hints of lemon, green apples and herbs.*

550

*Frankrike / Languedoc*

**572. Pascal Bouchard Amand Sauvignon Blanc**

*Delicate fruity aromas of ripe apples, citrus fruits, melons and minerals.*

550

*Tyskland / Rheingau*

**588. Miss Schmitt Riesling Trocken**

*Fresh and fruity aromas of apple, grapefruit, peach and apricot.*

430

*Tyskland / Rheinhessen*

**589. Miss Schmitt Liebe**

*Medium dry, great for the terrace.*

365

# Rosés

*Chile*

**451. Santa Carolina**

*Rich and fruity.*

435

*Spania*

**461. Coto Vintage Rosé**

*Fruity, with hints of strawberries and cherries.*

540

## BOTTLED WINES

# Reds

All wines contain sulphites

### Spania / Galicia

**601. Castro Regio Rosso** 395  
*Rich and fruity, with flavours of blackcurrant and spices.*

### Spania / Valencia

**603. Marques de Maza Crianza** 425  
*Earthy aromas, with hints of fruits and vanilla. Oak-aged for 12 months.*

**604. Marques de Maza Reserva** 465  
*Berry aromas, spices and oak. Oak-aged 18 months, bottle-aged 18 months.*

### Spania / Castilla-La Mancha

**602. Candidato** 455  
*Lightly oaked. Aromas of morals, plums, berries and hints of vanilla.*

### Spania / Rioja

**611. Coto Vintage Crianza** 525  
*Fruity aromas, hints of oak, easy-going.*

**613. Baron de Ley Reserva** 635  
*Rich and rounded, very elegant. Oak-aged for 20 months.*

**614. Baron de Ley Gran Reserva** 780  
*Soft, elegant, fruity and rounded. Oak-aged for 24 months.*

**615. Baron de Ley Graciano** 690  
*Dark berries, spices. Oak-aged. A wine for special occasions.*

**616. Baron de Ley Siete Vinas Reserva** 920  
*7 grape varieties, 4 reds and 3 whites. A grand and rich wine with flavours of ripe berries. Oak-aged for 54 months. Unforgettable!*

### Frankrike / Bordeaux

**606. Baron Phillippe de Rothschild Bordeaux** 610  
*Deep red colors, harmonious wine with aromas of red berries.*

### Italia / Puglia

**660. Sangiovese de Puglia** 420  
*Deep red colors, fruity flavours.*

**670. Riparosso Montepulciano** 530  
*Fruity, red berry flavours, rich and rounded, lightly oaked.*

### Italia / Piemonte

**662. Barbera d'Asti** 690  
*Rich and fruity, well balanced wine with hints of red berries and plums.*

### Italia / Veneto

**681. Ripasso Valpolicella Classico Superiore** 680  
*A modern ripasso, aromas of fruit and cherries, hints of vanilla.*

**682. Santi Amarone Della Valpolicella** 940  
*Rich and fruity, rounded and elegant aftertaste.*

### Italia

**691. Nero Passo** 595  
*Modern, fruity and flavoursome wine. Rich dark berries.*

### Argentina

**695. Santa Ana Eco Malbec** 490  
*Ecological. Soft aromas of dark berries, fresh taste.*

# Wine by the glass

All wines contain sulphites

<b>Sparkling</b>	<b>15 cl</b>
1420. <b>House cava</b>	94
1440. <b>House prosecco</b>	86
<b>Rosés</b>	<b>18 cl</b>
1451. <b>Santa Carolina</b> <i>Rich and fruity.</i>	106
<b>Whites</b>	
1521. <b>Castro Regio Blanco, Spania</b> <i>Fresh and fruity, dry, buttery, pleasant and harmonious wine.</i>	95
1588. <b>Miss Schmitt Riesling Trocken, Tyskland</b> <i>Fresh and fruity aromas of apple, grapefruit, peach and apricot.</i>	105
1589. <b>Miss Schmitt Liebe, Tyskland</b> <i>Medium dry, great for the terrace.</i>	87
1501. <b>Santa Carolina Chardonnay, Chile</b> <i>Fresh and fruity, tropical aromas and flavours of ripe citrus fruits.</i>	105
<b>Reds</b>	
1600. <b>House Crianza Rioja, Spain</b>	84
1603. <b>Marques de Maza Reserva, Spania</b> <i>Aromas of berries, spices and oak. Oak-aged 18 months, bottle-aged 18 months.</i>	112
1611. <b>Coto Vintage Crianza, Spania</b> <i>Fruity aromas, hints of oak, easy-going.</i>	128
1613. <b>Baron de Ley Reserva, Spania</b> <i>Rich and rounded, very elegant, oak-aged for 20 months.</i>	154
1660. <b>Sangiovese de Puglia Italia</b> <i>Deep red colors, fruity flavours.</i>	103
1670. <b>Riparosso Montepulciano Italia</b> <i>A modern ripasso, aromas of fruit and cherries, hints of vanilla.</i>	130
<b>Sherry</b>	<b>6 cl</b>
412. <b>Hidalgo Pedro Ximenez Triana, Spania</b> <i>A sweet sherry with flavours of dried raisins and figs.</i>	93
413. <b>Manzanilla La Gitana Spania</b> <i>Aromas of berries, spices and oak, oak-aged for 18 months and bottle-aged for 18 months.</i>	107

# Beer & Cider

## Beer Snacks

35. Gordal olives <i>Big Green Spanish Olives</i>		36
200. Nuts		30

## Beers

362. Heineken, draft	0,35	68
361. Heineken, draft	0,5	95
<i>Classic lager, perfect for tapas.</i>		
379. Hansa IPA, draft	0,35	70
378. Hansa IPA, draft	0,5	99
<i>Rich and bitter, three varieties of hops, try with fat and spicy food.</i>		
386. Austmann Tre Gamle Damer, draft	0,4	118
<i>Belgian Pale Ale from Trolla in Trondheim.</i>		
388. Austmann Hoppy Blonde, draft	0,4	108
<i>Fresh and fruity "summer beer", goes well with fish and lamb.</i>		
365. Estrella Inedit, bottle	0,33	99
364. Estrella Inedit, bottle	0,75	212
<i>Developed by Spanish chefs in 2008, to go with tapas.</i>		
<i>Inedit (meaning: unpublished) - because it had not been done before.</i>		
377. Sol, bottle	0,33	84
<i>Light and refreshing Mexican "clara cerveza", very low gluten.</i>		
 380. Damm Daura, bottle	0,33	98
<i>Gluten-free. Tasty beer, goes well with lightly spiced food.</i>		
374. Hansa Hvete, can	0,5	98
<i>Unfiltered, fruity wheat beer. For salads and light meals.</i>		
384. Austmann IPA, bottle	0,33	132
<i>Classic beer, perfect for spicy food.</i>		
389. Austmann Onkel i Amerika, bottle	0,33	104
<i>Classic beer, perfect for spicy food.</i>		
387. Austmann Northumberland, bottle	0,33	132
<i>Brown Ale, sweetness, built on 8 malt varieties. Goes with lamb.</i>		
376. Hansa Porter, can	0,5	98
<i>Dark, almost black beer. Enjoy it with seafood or a sweet dessert.</i>		

## Non-Alcoholic Beers

321. Claustahler, bottle	0,33	45
<i>Ailght beer with all the flavours you expect from a lager.</i>		
322. Estrella Damm, can	0,33	49
<i>Tasty non-alcoholic lager from the largest brewery in Spain.</i>		

## Ciders & Breezers

391. Grevens pærecider, medium dry pear cider	0,33	85
392. Bulmers Original, Irish cider	0,56	128
393. Bulmers, Red berries and lime	0,56	128
394. Bacardi Breezer	0,275	85

# Drinks

## – and some snacks

<b>Pintxos of the Day</b>	39
<b>Big Spanish Gordal-Olives</b>	36
<b>Nuts</b>	30

<b>San Sebastian Gin Tonic</b>	115
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<b>Aperol Spirits</b>	110
<i>Prosecco, Aperol, Orange, Club Soda</i>	

<b>Tanqueray 10 Tonic</b>	165
<i>Tanquaray Ten, tonic water, lime</i>	

## Longdrinks

<b>Captain Coke</b>	110
<i>Captain Morgan Spiced Rhum, Coca Cola</i>	

<b>Mojito</b>	116
<i>Pampero Rhum, mint, lime, sugar</i>	

<b>Stawberry Mojito</b>	116
<i>Pampero Rhum, mint, lime, sugar, strawberry</i>	

<b>Long Island Iced Tea</b>	120
<i>Smirnoff Vodka, Gordons Gin, Pampero Rhum, Cointreau, Jose Cuervo, Coca Cola, lime</i>	

<b>Sure Føtter</b>	115
<i>Jägermeister, Peachtree, lime, Sprite</i>	

<b>Vodka Burn</b>	108
<i>Smirnoff red, Burn</i>	

<b>Cuba Libre</b>	110
<i>Pampero Light Rhum, Coca Cola, lime</i>	

## Cocktails

<b>Sour Appeltini</b>	119
<i>Apple Sour, Smirnoff apple, lime juice, syrup</i>	

<b>Espresso Martini</b>	119
<i>Kahlua, Smirnoff Vodka, espresso, syrup</i>	

<b>Margarita</b>	119
<i>Jose Cuervo Tequila, Cointreau, lime juice, syrup</i>	

<b>Cosmopolitan</b>	119
<i>Smirnoff Vodka, Cointreau, cranberry juice, syrup, lime juice</i>	

## Sours

<b>Whiskey Sour</b>	115
<i>Bourbon, lemon juice, syrup</i>	

<b>Naughty Peachkiss</b>	115
<i>Tanqueray Gin, Peachtree, syrup, lime juice</i>	

<b>Amaretto Sour</b>	110
<i>Amaretto, lemon juice, syrup</i>	

<b>Passion Summer</b>	115
<i>Smirnoff Vanilla vodka, Pampero Rhum Blanco, Monin Passion, lime juice, sugar, Sprite, cranberry juice</i>	

# Spirits

## Brandy

801. Fernando de Castilla <i>Pettersen XO</i>	99
802. Fernando de Castilla <i>Solera Reserva</i>	110
803. Fernando de Castilla <i>Gran Reserva</i>	145

## Cognac

805. Tesson <i>VSOP Evolution</i>	115
806. Tesson <i>Lot No 90 XO</i>	190
804. Martell <i>Noblige</i>	156

## Whiskey

811. Bushmills	96
813. Bulleit Bourbon	96
812. Jack Daniels	110
817. Talisker 10	140

## Likør

881. Baileys	65
882. Cointreau	110
883. Kahlua	76
884. Drambuie	110
888. Licor 43	96

## Aquavit

874. Simers Taffel	105
871. Lysholm Linie	110
873. Gammel Opland	120

## Rhum

834. Pampero Blanco	90
833. Captain Morgan <i>Spiced Gold</i>	90
831. Ron Zacapa 23	160
832. Ron Zacapa XO <i>Kåret til verdens beste rom</i>	260

## Bitter

841. Fernet Branca	105
842. Gammel Dansk	115
843. Jägermeister	105

## Tequila

864. Jose Cuervo <i>Especial Silver</i>	105
863. Jose Cuervo <i>Especial Resposado</i>	110
862. Jose Cuervo 1800	160
861. Jose Cuervo <i>Reserva de La Familia</i>	260

## Vodka

891. Smirnoff Red	88
894. Russian Standard <i>Platinum</i>	125

## Gin

856. Tanqueray	95
853. Tanqueray 10	145
854. Hendricks	150

# Hot & cold

## Cold drinks

301. Coca-Cola		39
302. Coca-Cola Zero		39
304. Fanta		39
305. Sprite		39
306. Bonaqua Naturell, <i>Still water</i>	0,33	44
307. Bonaqua Sitron, <i>Lemon</i>	0,33	44
313. Burn	0,25	44



308. Eplemost <i>Apple juice</i>	0,275	44
309. Lysekloster <i>Apple cider</i>	0,33	44
310. Nestea Iste <i>White Peach</i>	0,3	44
311. Orange juice	0,275	44
312. Olden <i>Still water</i>	0,35	34
316. Kuli <i>Apple/Orange juice</i>	0,2	25

## Hot drinks

331. Coffee, with refill		32
333. Tea		29
335. Americano		34
337. Cappuccino <i>Contains milk</i>		37
339. Cortado <i>Contains milk</i>		35
341. Coffee Latte <i>Contains milk</i>		40
343. Coffee Mocca <i>Contains milk</i>		45
345. Hot Chocolate		40
347. Iced Coffee <i>Contains milk</i>		44
349. Espresso		34
332. Take-away Coffee		30
Coffee Syrup		5

EVERGOOD  
*Kaffe*

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