

Lunch

is served until 15:00



We serve free tea or coffee to all our lunch guests

Grilled sourdough bread with...

Can be served gluten-free. (+ kr 10,-)

101. Meatballs 114,-
Meatballs, mushrooms, salad, salsa and alioli. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

102. Serrano 132,-
Serrano ham, parmesan, salad and alioli. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

103. Fried scampi w/artichokes 148,-
Scampi fried in garlic with artichokes, salad and alioli. *Allergens: wheat, egg, milk, soya, mustard, celery, shellfish, sulphites*

104. Chicken & bacon 148,-
Chicken, bacon, salad, mini plum tomato and alioli. *Allergens: wheat, egg, milk, soya, mustard, sulphites*

105. Halloumi 144,-
Fried halloumi, pimientos, salad and alioli. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

Lunchmeals

111. Pasta with Spanish meatballs 119,-
Pasta with meatballs, tomato salsa and parmesan cheese. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

112. Lunch paella with scampi 142,-
Spanish bomba rice prepared with genuine saffron, mini plum tomato, onion, garlic, butter beans, pimientos, organic peas and scampi. Served with homemade focaccia and alioli. *Allergens: wheat, milk, egg, soya, mustard, celery, shellfish, sulphites*

113. Caesar salad 128,-
Salad with chicken, grated parmesan cheese, caesar dressing and bread croutons. Served with homemade focaccia and alioli. *Allergens: wheat, milk, egg, soya, mustard, fish, sulphites*

Ekstra: 2 slices of bacon! 34,-



A BIT EXTRA!

- 6. Salt baked potatoes 28,-
- 7. Patatas bravas 32,-
Allergens: milk, egg, soya, mustard, sulphites

BASQUE LUNCH

100. Basque lunch 164,-
Two fried eggs, grilled chorizo, two slices of crispy bacon, butterbeans in bravas sauce, potato wedges, salad and mini plum tomato. Served with butter and grilled sourdough bread. *Allergens: wheat, egg, milk, soya, mustard, sulphites*

110. Basque lunch grande 198,-
Same as above, but with three eggs and three slices of bacon. *Allergens: wheat, egg, milk, soya, mustard, sulphites*

Snacks and small dishes

21. Fried scampi pintxos 152,-
Marinated scampi, rolled in wheat tortillas. Served with salad and coriander sauce. *Allergens: wheat, milk, egg, soya, peanuts, nuts, shellfish, fish, celery*

22. Chorizo nachos 158,-
Fresh made tortilla chips with minced chorizo, jalapeños cheddar, salsa and garlic dip. *Allergens: milk, mustard, celery*

23. Chili potatos with bacon 148,-
Potato wedges with chicken wings, fried onion rings, guindilla, piquillo and chili alioli. *Allergens: wheat, milk, egg, soya, mustard, celery, shellfish, sulphites, nuts, peanuts*

24. Beef sandwich 198,-
Shredded beef fillet on grilled sourdough bread with salad, mushroom, onion, cheddar and mayonese. Served with potato wedges and Béarnaise sauce. *Allergens: milk, soya, mustard, sulphites, wheat, sesame*



Salads

Alle salads are served with homemade focaccia and alioli.

31. Serrano salad 168,-
Salad with serrano ham, Cantaloupe melon, manchego cheese, butter beans, mini plum tomatoes, sunflower seeds, pumpkin seeds and coriander dressing. *Allergens: wheat, milk, egg, soya, mustard, sulphites, fish, shellfish, nuts*

32. Chicken salad 148,-
Salad with chicken, manchego cheese, butter beans, mini plum tomatoes, sunflower seeds, pumpkin seeds and coriander dressing. *Allergens: wheat, milk, egg, soya, mustard, sulphites, fish, shellfish, nuts*
Extra: 2 slices of Bacon! 34,-

33. Vegetarian salad 138,-
Salad with manchego cheese, artichokes, mini plum tomatoes, pickled red onions, butter beans, pimientos, sunflower seeds, pumpkin seeds and coriander dressing. *Allergens: wheat, milk, egg, nuts, soya, mustard, sulphites, fish, shellfish*

25. Shrimp sandwich 198,-
Hand peeled shrimps on sourdough bread with salad, lemon and mayonese. *Allergens: wheat, egg, soya, mustard, shellfish*

26. Leg of lamb in wheat tortilla 152,-
Slow roasted leg of lamb in wheat tortilla with salad, garlic dressing and San Sebastian glaze. *Allergens: milk, soya, mustard, sulphites, wheat, sesame*

27. Chorizo pasta 158,-
Pasta with chorizo, tomato salsa and parmesan. Served with homemade focaccia and alioli. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

28. Creamy chicken pasta 164,-
Pasta with chicken, blue cheese, serrano ham and fresh fried vegetables. Served with homemade focaccia and alioli. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

Burgers

35. San Sebastian burger 186,-
150 g. beef burger with bacon, cheddar, alioli, salad og tomato relish. Served with potato wedges, Béarnaise sauce and bravas sauce. *Allergens: wheat, milk, egg, soya, mustard, sulphites*



36. Pintxo burger 214,-
150 g. beef burger with grilled chorizo, salad, alioli, tomato relish, pimientos, onion rings and jalapeño cheddar. Served with potato wedges, garlic dip and bravas sauce. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

37. Vegetarian burger 152,-
100 g. vegetarian burger with salad, alioli, tomato relish, mini plum tomato and pimientos. Served with potato wedges, garlic dip and bravas sauce. *Allergens: wheat, milk, egg, soya, mustard, sulphites*

Fish & seafood Meat & steaks

40. Bacalao 238,-
Traditional Basque meal with clipfish, potatoes, tomatos, onions, pimientos, olives og olive oil. Served with homemade focaccia and alioli. *Allergens: wheat, milk, egg soya, mustard, celery, sulphites, fish*

41. Halibut fillet 258,-
Grilled halibut fillet with a celery root & potato mash, fresh fried vegetables and creamy capers sauce. *Allergens: fish*

42. Creamy mussels 196,-
500 g mussels steamed in white wine with chorizo, cream, garlic and chili. Served with homemade focaccia and alioli. *Allergens: soya, milk, sulphites, molluscs*

43. Paella 224,-
Spanish bomba rice prepared with genuine saffron, tomato, red onion, garlic, pimientos, paprika, organic peas, butterbeans, chicken wings, scampi, mussels and chorizo. Served with homemade focaccia and alioli. *Allergens: milk, nuts, peanuts, soya, celery, shellfish, fish, molluscs, sulphites*

51. Secreto Iberico 289,-
Marbled cut of Iberico pig. Served medium rare, with pimiento salad and a celery root & potato mash. *Allergens: milk, celery*

52. Costilla 238,-
Grilled pork ribs with San Sebastian glaze, fried corn cob and patatas bravas. *Allergens: wheat, soya, sesame, celery, mustard, milk, egg, sulphites*

53. Beef chorizo 338,-
180 g beef tenderloin with grilled chorizo, fresh fried vegetables, potato wedges, bravas sauce and Béarnaise sauce. *Allergens: sulphites, soya, egg*

54. Beef fuego 318,-
180 g hot beef tenderloin with grilled chili, potato wedges, fresh fried vegetables and creamy pepper sauce. *Allergens: milk, sulphites*

55. Surf & Turf 344,-
180 g beef tenderloin with scampi, fresh fried vegetables, potato wedges, tomato salsa and Béarnaise sauce. *Allergens: milk, sulphites*

GRILL BONANZA for 2 or more



50. Grill bonanza 328,- per person (Minimum 2 persons per order)
180 g. grilled beef tenderloin steak, grilled chorizo, grilled spareribs with San Sebastian glaze, chicken wings with chili butter, fried fresh vegetables, tomato & red onion salad, patatas bravas, salt baked potatoes, creamy pepper sauce, Béarnaise sauce and San Sebastian glaze. *Allergens: wheat, milk, egg, peanuts, nuts, celery, soya, sesame, mustard, sulphites*

KIDS' MENU for kids under 12 years

141. Beef burger 78,-
Served with potato wedges. *Allergens: wheat, milk, egg*

142. Pancakes 58,-
With blueberry jam and sugar. *Allergens: wheat, egg, milk*

Extra: 3 slices of bacon! 39,-

143. Chicken nuggets 72,-
Served with potato wedges. *Allergens: wheat, celery*

144. Shredded beef 99,-
With potato wedges and Béarnaise sauce. *Allergens: egg, soya, sulphites*

SET TAPAS MENUS

Set tapas menus cost less than the same tapas dishes ordered individually.

18. CHEESE & CURED MEAT 229,- (Gluten free: + 10,-)
Focaccia and alioli / Gordal olives / Dates with bacon / Manchego / Jamón serrano / Fuet and chorizo cular / Salt baked potatoes
Allergens: wheat, egg, milk, soya, mustard, molluscs, sulphites

19. LARGE VARIATIONS 395,- (Gluten free: + 10,-)
FIRST SERVING: Focaccia and alioli / Gordal olives / Dates with bacon / Manchego / Jamón serrano / Garlic scampi
SECOND SERVING: Salt baked potatoes / Chicken wings / Spanish meatballs in tomato salsa with parmesan / Mountain lamb in wheat tortilla
Allergens: wheat, egg, soya, mustard, molluscs, sulphites, milk, peanuts, nuts



Tapas

11. Gordal olives 14,-

16. Dates with bacon 48,-
3 bacon-wrapped dates.

1. Focaccia and alioli 29,-
Allergens: wheat, sulphites, egg, soya, mustard

2. Gluten free bread and alioli 39,-
Allergens: sulphites, egg, soya, mustard

3. Manchego 48,-
Manchego drizzled with chili oil. *Allergens: milk*

4. Fuet and chorizo cular 72,-

5. Jamón serrano 59,-
Spanish cured ham.

6. Salt baked potatoes 28,-
Small salt baked potatoes with chili oil.

7. Patatas bravas 32,-
Fried potato wedges with bravas sauce and alioli. *Allergens: milk, egg, soya, mustard, sulphites*

8. Calamares frito 42,-
Fried squid with lemon and alioli. *Allergens: wheat, egg, soya, mustard, molluscs, sulphites*

9. Garlic scampi 69,-
Scampi fried with chili, garlic and lime. *Allergens: shellfish*

10. Spanish meatballs 48,-
4 meatballs of pork and beef with tomato salsa and grated parmesan. *Allergens: milk, soya, celery*

12. Mountain lamb in wheat tortilla 58,-
Slow roasted leg of lamb in wheat tortilla with salad, garlic dressing and San Sebastian glaze. *Allergens: milk, soya, mustard, sulphites, wheat, sesame*

15. Chicken wings 42,-
3 chicken wings with chili butter. *Allergens: milk, peanuts, nuts*

14. Tomato and red onion salad 38,-
Salad with mini plum tomato, pickled red onions and korianderdressing. *Allergens: sulphites, shellfish, fish, nuts, celery*

All wines contain sulphites

SPARKLING

	15 cl	18 cl	45 cl	75 cl
Cava (Spain) House Cava (1420)	94,-			
Prosecco (Italy) Contarini Prosecco (1440/440)	86,-			425,-
Cava (Spain) Freixenet Cordon Negro Gran Selección Brut (421)				460,-
Cremant (France) Domaine Musso Cremantde Bourgogne Brut (433)				690,-

WHITE WINE

Spain: Galicia Castro Regio Blanco (1521/2521/521)	95,-	236,-	395,-	
Spain: Valencia Marques de Maza Blanco (1588/2588)	84,-	209,-		
Chile: Rapel Valley Santa Carolina Chardonnay (1501/2501/501)	104,-	259,-	430,-	
France: Burgundy Pascal Bouchard Petit Chablis (571)				695,-
France: Languedoc Pascal Bouchard Amand Sauvignon Blanc (572)				560,-
Germany: Rheinhessen Miss Schmitt Liebe Sweet wine (589)				380,-

RED WINE

Spain: Rioja House Crianza (1600/2600)	84,-	209,-		
Spain: Valencia Marques de Maza Reserva (1604/2604/604)	112,-	279,-	465,-	
Spain: Valencia Marques de Maza Crianza (603)				430,-
Baron de Ley Reserva (613)				630,-
Baron de Ley Gran Reserva (614)				770,-
Baron de Ley Siete Vinas Reserva (616)				920,-
Spain: Galicia Castro Regio Rosso (601)				395,-
Italy: Puglia Sangiovese de Puglia (1660/2660/660)	88,-	219,-	410,-	
Riparosso Montepulciano (670)				530,-
Italy: Veneto Ripasso Valpolicella Classico Superiore (681)				670,-
ROSÉ				
Chile: Rapel Valley Santa Carolina (1451/2551/551)	106,-	264,-	435,-	
SANGRIA				
Spain Mia Sangria Classic Royal (442)				435,-

DRINKS

701. San Sebastian Gin Tonic 115,-
Tanqueray Gin, tonic water

743. Aperol Spritz 119,-
Aperol, Prosecco, Club Soda

607. Captain Coke 110,-
Captain Morgan Spiced Gold,
Coca-Cola

707. Mojito 116,-
Pampero Rhum, Club Soda,
mint, sugar

916. Strawberry Mojito 116,-
Pampero Rhum, Club Soda,
mint, lime, sugar, strawberry coulis

708. Long Island Iced Tea 120,-
Smirnoff Vodka, Tanqueray Gin,
Pampero Rhum, Cointreau, Jose Cuervo,
Coca-Cola, sugar, lime

917. Moscow Mule 118,-
Smirnoff Vodka, Ginger Ale

706. Cuba Libre 110,-
Pampero Rhum, Coca-Cola

BRANDY

801. Fernando de Castilla 99,-
Petersen XO

802. Fernando de Castilla 110,-
Solera Reserva

803. Fernando de Castilla 145,-
Gran Reserva

DESSERTS

88. Crema Catalana 86,-
Allergens: milk, egg

94. Apple cake 86,-
Served with vanilla ice cream and
strawberry coulis.
Allergens: wheat, milk, egg, soya

93. Chocolate fondant 109,-
Served with vanilla ice cream and
strawberry coulis.
Allergens: wheat, milk, egg, soya

95. Chocolate truffles 39,-
Two homemade chocolate truffles.
Allergens: milk, nuts

98. Ice cream/Sorbet
(1-3 scoopes) 28,-/49,-/68,-
Ice cream: Chocolate, strawberry, licorice,
vanilla. Allergens: milk
Mango sorbet (no allergens)



DESSERT AVEC

792. Spanish coffee 108,-
Licor 43. Velvet vanilla taste.
Allergens: milk

791. Irish coffee 114,-
Bushmills Whisky
Allergens: milk

795. Liquid fudge cake 108,-
Baileys, Kahlua, milk and chocolate.
Shaken with ice and served in a cocktail glass.
Allergens: milk

OTHER BEVERAGES?
CONSULT THE BAR

COLD DRINKS

301. Coca-Cola 39,-

302. Coca-Cola Zero 39,-

304. Fanta 39,-

305. Sprite 39,-

306. Bonaqua Naturell (0,33) 44,-

307. Bonaqua Sitron (0,33) 44,-

313. Burn (0,25) 44,-



308. Eplemost Apple juice (0,275) 44,-

309. Lysekloster Apple cider (0,33) 44,-

310. Nestea ice tea White Peach (0,3) 44,-

311. Orange juice (0,275) 44,-

312. Olden Still water (0,35) 34,-

316. Kuli Apple/Orange (0,2) 25,-

BEER, CIDER & BREEZER

All beers contain gluten except Damm Daura.

BAR SNACKS: 11. Gordal-olives 14,- / 200. Peanuts 30,-

362. Heineken Draft (0,4) 76,-

361. Heineken Draft (0,6) 109,-

379. Hansa IPA Draft (0,4) 78,-

397. Hansa Chili Blonde Draft (0,4) 82,-

386. Austmann
Tre Gamle Damer Draft (0,4) 109,-

388. Austmann
Hoppy Blonde Bottle (0,33) 104,-

380. Damm Daura Bottle (0,33) 104,-
Gluten free

365. Estrella Inedit Bottle (0,33) 99,-

377. Sol Bottle (0,33) 82,-

368. Newcastle Brown Ale Bottle (0,33) 79,-

376. Hansa Porter Can (0,5) 97,-

COFFEE & TEA

331. Coffee with refill 32,-

333. Tea 29,-

335. Americano 34,-

337. Cappuccino (milk) 37,-

339. Cortado (milk) 35,-

341. Coffee latte (milk) 40,-

343. Coffee mocca (milk) 45,-

345. Hot Chocolate (milk) 40,-

478. Iced Coffee (milk) 44,-

349. Espresso 34,-

332. Take-away coffee 30,-

340. Coffee syrup 5,-

EVERGOOD
Kaffe

San SEBASTIAN®

WELCOME

PLEASE ORDER AT THE BAR
REMEMBER YOUR TABLE NUMBER

