

All wines contain sulphites

SPARKLING

	15 cl	18 cl	45 cl	75 cl
CAVA (SPAIN) House Cava (1420)		96,-		
PROSECCO (ITALY) Contarini Prosecco (1440/440)		88,-		440,-
CAVA (SPAIN) Freixenet Cordon Negro Gran Selección Brut (421)				475,-
CREMANT (FRANCE) Domaine Musso Cremantde Bourgogne Brut (433)				710,-

WHITES

VALENCIA (SPAIN) House Blanco (1588/2588)	85,-		209,-	
GALICIA (SPAIN) Castro Regio Blanco (1521/2521/521)	95,-	236,-		395,-
RAPEL VALLEY (CHILE) Santa Carolina Chardonnay (1501/2501/501)	105,-	260,-		435,-
BURGUND (FRANCE) Pascal Bouchard Petit Chablis (571)				760,-
LANGUEDOC (FRANCE) Pascal Bouchard Amand Sauvignon Blanc (572)				560,-
RHEINHESSEN (GERMANY) Miss Schmitt Liebe Sweet terasse wine (589)				390,-

REDS

VALENCIA (SPAIN) Husets Crianza (1600/2600)	86,-	210,-		
VALENCIA (SPAIN) Marques de Maza Reserva (1604/2604/604)	112,-	279,-	465,-	
Marques de Maza Crianza (603)				440,-
RIOJA (SPAIN) Baron de Ley Reserva (613)				640,-
Baron de Ley Gran Reserva (614)				780,-
Baron de Ley Siete Vinas Reserva (616)				920,-
GALICIA (SPAIN) Castro Regio Rosso (601)				395,-
PUGLIA (ITALY) Sangiovese de Puglia (1660/2660/660)	92,-	225,-	420,-	
Riparosso Montepulciano (670)				540,-
VENETO (ITALY) Ripasso Valpolicella Classico Superiore (681)				690,-

ROSÉ

RAPEL VALLEY (CHILE) Santa Carolina (1451/2551/551)	107,-	267,-		445,-
---	-------	-------	--	-------

SANGRIA

SPAIN Mia Sangria Classic Royal (442)				445,-
---	--	--	--	-------

DRINKS

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

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

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

707. **Mojito** 116 ,-
Ron Pampero, Club Soda,
mint, lime, sugar

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

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

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

706. **Cuba Libre** 110 ,-
Ron Pampero, 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.
(allergens: wheat, milk, egg, nuts)

93. **Chocolate Fondant** 109,-
Served with vanilla ice cream and
strawberry coulis.
(allergens: wheat, milk, egg, soy)

95. **Chocolate Truffles** 39,-
Homemade chocolate truffles rolled in
crushed pistachio. With a hint of chili.
(allergens: milk, nuts)

98. **Ice Cream (1-3 scoopes)** 28,-/49,-/68,-
Chocolate, strawberry, licorice, vanilla...
(allergens: milk)

Sorbet: mango (no allergens)



DESSERT AVEC

792. **Spanish coffee** 108,-
Licor 43, Velvety vanilla.
(allergens: milk)

791. **Irish coffee** 114,-
Bushmills Whisky.
(allergens: milk)

795. **Liquid fudge cake** 108,-
Baileys, Kahlua, milk og chokolade.
Served in a cocktail glass.
(allergens: milk)

COLD DRINKS

301. **Coca-Cola** 42,-

302. **Coca-Cola Zero** 42,-

304. **Fanta** 42,-

305. **Sprite** 42,-

313. **Burn** 48,-

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

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



308. **Eplemost Apple juice** (0,275) 46,-

309. **Lysekloster Apple cider** (0,33) 46,-

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

311. **Orange juice** (0,275) 46,-

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

316. **Kuli Apple** (0,2) 25,-

327. **Kuli Orange** (0,2) 25,-

COFFE & TEA

331. **Coffee with refill** 34,-

333. **Tea** 31,-

335. **Americano** 35,-

337. **Cappuccino** (allergens: milk) 40,-

339. **Cortado** (allergens: milk) 37,-

341. **Coffee latte** (allergens: milk) 42 ,-

343. **Coffee mocca** (allergens: milk) 47,-

345. **Hot chocolate** (allergens: milk) 42,-

347. **Ice coffee** (allergens: milk) 46,-

349. **Espresso** 34,-

332. **Take-away coffee** 30,-

340. **Coffee syrup** 5,-

EVERGOOD
Kaffe

BEER, CIDER & BREEZER

All beers contain gluten - except where noted.

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

362. **Heineken Draft** (0,4) 77,-

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

379. **Hansa IPA Draft** (0,4) 79,-

378. **Hansa IPA Draft** (0,6) 112,-

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

366. **Austmann Tre Gamle Damer Draft** (0,6) 158,-

385. **Austmann Hoppy Blonde Draft** (0,4) 104,-

399. **Austmann Hoppy Blonde Draft** (0,6) 152,-

380. **Damm Daura Bottle** (0,33) 108,-
(Gluten-free)

364. **Hansa Pilsner Lite Can** (0,5) 99,-
(Gluten-free)

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

377. **Sol Bottle** (0,33) 84,-

368. **Newcastle Brown Ale Bottle** (0,33) 82,-

376. **Hansa Porter Can** (0,5) 102,-

391. **Grevens Pærecider** (0,33) 88,-

392. **Bulmers (0,5)** 134,-
Original, Irish apple cider

393. **Bulmers (0,5)** 138,-
Red berries and lime

394. **Bacardi Breezer** (0,275) 96,-

359. **Crabbies** (0,5) 118,-

Non alcoholic beer

321. **Clausthaler Bottle** (0,33) 49,-

322. **Estrella Damm Can** (0,33) 54,-



San SEBASTIAN®

Please order at the bar or with
your phone* on <http://san.bar>

*A Norwegian telephone number is required.

Open the web page <http://san.bar>

Pick your restaurant and place your orders. Type your table number and press 'Bestill'.

Please pay at the register or online* with a credit card on <http://san.bar>



LUNCH

Served until 15:00



We serve free tea or coffee to all our lunch guests

Grilled sourdough bread with... Lunchmeals

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

101. Meatballs 128,-
With mushrooms, salad, tomato salsa, parmesan and alioli. (allergens: wheat, milk, egg, soy, mustard, sulphites)

102. Serrano ham 142,-
With Cantaloupe melon, parmesan, salad and alioli. (allergens: wheat, milk, egg, soy, mustard, sulphites)

103. Chicken & Bacon 158,-
With salad, mini plum tomato and alioli. (allergens: wheat, egg, milk, soy, mustard, sulphites)

25. Shrimps & Mayonese 192,-
Shrimps with salad, lemon and mayonese. (allergens: wheat, egg, milk, soy, mustard, celery, shellfish)

104. Scampi & Artichokes 158,-
Scampi sauteed in garlic with artichokes, salad and alioli. (allergens: wheat, egg, milk, soy, mustard, celery, shellfish, sulphites)

105. Shredded beef 184,-
With salad, mushroom, onion, cheddar, mayonese and béarnaise sauce. (allergens: wheat, milk, egg, soy, mustard, sesame)

111. Pasta with Spanish meatballs 119,-
Pasta with meatballs, tomato salsa and parmesan cheese. (allergens: wheat, milk, egg, soy, sulphites)

112. Lunch paella with scampi 142,-
Spanish bomba rice prepared with genuine saffron, scampi, tomato salsa, garlic, butter beans, pimientos and organic peas. Served with homemade focaccia and alioli. (allergens: wheat, egg, soy, mustard, celery, shellfish, sulphites)

113. Caesars lunch salad 132,-
With chicken, grated parmesan cheese, caesar dressing and bread croutons. Served with homemade focaccia and alioli. (allergens: wheat, milk, egg, soy, mustard, fish, sulphites)

209. Extra: 2 slices of bacon! **34,-**



EXTRA POTATOS

6. Salt baked potatoes 32,-

34. Basque fries 32,-
(allergens: celery)

100. Basque lunch 168,-

Two fried eggs, grilled chorizo, two slices of crispy bacon, basque fries, baked beans in tomato sauce, salad and mini plum tomato. Served with butter and grilled sourdough bread. (allergens: wheat, egg, milk, soy, mustard, celery, sulphites)

With extra... **202. Egg 15,-** **205. Chorizo 24,-** **209. Bacon 34,-**



KIDS' MENU



For kids under 12

141. Beef burger 78,-
Served with potato wedges. (allergens: wheat, milk, egg)

143. Chicken nuggets 68,-
Served with potato wedges. (allergens: wheat, celery)

142. Pancakes 58,-
With blueberry jam and sugar. (allergens: wheat, egg, milk)

145. Cheeseburger 82,-
Served with cheese and potato wedges. (allergens: wheat, milk, egg)

144. Kids' beef 99,-
Shredded beef with potato wedges and béarnaise sauce. (allergens: egg, soy, sulphites)

146. Pancakes and bacon 88,-
With bacon, blueberry jam and sugar. (allergens: wheat, egg, milk)

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 tomatos, sunflower seeds, pumpkin seeds and coriander dressing. (allergens: wheat, milk, egg, soy, mustard, sulphites, fish, shellfish)

32. Chicken salad 148,-
Salad with chicken, manchego cheese, butter beans, mini plum tomatos, sunflower seeds, pumpkin seeds and coriander dressing. (allergens: wheat, milk, egg, soy, mustard, sulphites, fish, shellfish)

209. Extra bacon: 2 slices **34,-**



33. Vegetarian salad 138,-
Salad with artichokes, manchego cheese, mini plum tomatos, cantaloupe melon, pickled red onions, butter beans, pimientos, sunflower seeds, pumpkin seeds and french dressing. (allergens: wheat, milk, egg, soy, mustard, sulphites)

SNACK MEALS

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

23. Sticky fingers 174,-
Chicken wings with chili butter, calamares, onion rings, guindilla og piquillo. Served with fresh made tortilla chips, chunky salsa and garlic dip. (allergens: wheat, milk, egg, soy, mustard, celery, molluscs, sulphites, nuts, peanuts)

26. Lamb tortilla 162,-
Slow cooked ountain lamb in wheat tortilla with salad, garlic dressing and BBQ sauce. Served with a garlic dip. (allergens: wheat, milk, soy, celery, mustard, sulphites)

29. Chicken tortilla 142,-
Shredded chicken in wheat tortilla with salad, garlic dressing and BBQ sauce. Served with a curry-mango dip. (allergens: wheat, milk, egg, soy, celery, mustard, sulphites)

BURGERS

All burgeres are served with homemade burger dressing, crispy salad, tomato, red onion and basque fries.

35. San Sebastian burger 188,-/215,-
150/200 g. beef burger with bacon and cheddar. Served with béarnaise sauce. (allergens: wheat, milk, egg, soy, mustard, celery, sulphites)

36. Chorizo burger 198,-/225,-
150/200 g. beef burger with grilled chorizo, pimientos and jalapeño cheddar. (allergens: wheat, milk, egg, soy, mustard, celery)

38. BBQ burger 194,-/221,-
150/200 g. beef burger with onion rings and BBQ-sauce. Served with garlic dip. (allergens: wheat, milk, egg, soy, mustard, celery, sulphites)

37. Vegetarian burger 154,-/196,-
100/200 g. vegetarian burger with pimientos. (allergens: wheat (in bread and burger), egg, soy, mustard, celery)

SIDE ORDERS

236. Chunky salsa 19,-
237. Jalapeño cheddar 19,-
(allergens: milk)

238. BBQ sauce 19,-
(allergens: mustard, celery)

239. 3 Onion rings 41,-
(allergens: wheat, gluten)

240. Curry-mango dip 19,-
(allergens: milk, egg, celery)

241. Guacamole 36,-

242. Garlic dip 19,-
(allergens: egg, milk)

243. Béarnaise sauce 19,-
(allergens: egg, sulphites, soy)

PASTA

27. Pasta Chorizo 158,-
Pasta with chorizo, tomato salsa and parmesan. Served with focaccia and alioli. (allergens: wheat, milk, egg, soy, mustard, sulphites)

28. Creamy pasta with chicken 168,-
Pasta with chicken, blue cheese, serrano ham and fresh fried vegetables. Served with focaccia and alioli. (allergens: wheat, milk, egg, soy, mustard, sulphites)

FISH & SEAFOOD

41. Bacalao 248,-
Traditional Basque meal with clipfish loin, potatos, tomatos, onions, pimientos, olives og olive oil. Served with homemade focaccia and alioli. (allergens: wheat, milk, egg, soy, mustard, celery, sulphites, fish)

43. Creamy mussels 198,-
500 g mussels steamed in white wine with chorizo, cream, garlic and chili. Served with homemade focaccia and alioli. (allergens: wheat, egg, soy, milk, mustard, sulphites, molluscs)

44. Paella 228,-
Spanish bomba rice prepared with genuine saffron, scampi, mussels, chorizo, chicken wings, tomato salsa, garlic, pimientos, butterbeans and organic peas. Served with homemade focaccia and alioli. (allergens: wheat, egg, mustard, nuts, peanuts, soy, celery, shellfish, fish, molluscs, sulphites)

MEATS

51. Fajitas 248,-
Shredded beef, shredded chicken, onions, paprika, pineapple and jalapeños. Served with salad, spanish bomba rice, sour cream, salsa, guacamole and wheat tortillas. (allergens: wheat, milk, celery)

56. Shredded beef 239,-
Shredded beef with mushroom, pineapple and red onion. Served with fresh salad, béarnaise sauce and salt baked potatos or basque fries. (allergens: egg, soy, celery, sulphites)

52. Spareribs (Costilla) 262,-
Grilled pork ribs with BBQ sauce, frisk salad, fried corncob and salt baked potatos or basque fries. (allergens: wheat, soy, celery, mustard, milk, egg, sulphites)

54. Beef fuego 318,-
180 g hot beef tenderloin with grilled chili, fresh fried vegetables, creamy pepper sauce and salt baked potatos or basque fries. (allergens: milk, celery, sulphites)

53. Beef chorizo 345,-
180 g beef tenderloin with grilled chorizo, fresh fried vegetables, bravas sauce, béarnaise sauce and salt baked potatos or basque fries. (allergens: sulphites, soy, celery, egg)

GRILL BONANZA

50. GRILL BONANZA 329,- per person (Minimum order: 2 persons)
180 g. grilled beef tenderloin steak, grilled chorizo, grilled spareribs, chicken wings with chili butter, fresh fried vegetables, tomato & red onion salad, basque fries, salt baked potatos, creamy pepper sauce, béarnaise sauce and BBQ sauce. (allergens: wheat, milk, egg, peanuts, nuts, celery, soy, sesame, mustard, sulphites)



TAPAS BOARDS

18. CHEESE & CURED MEATS 248,- (Gluten-free: + 10,-)
Homemade focaccia and alioli / Gordal olives / Manchego / Jamón serrano / Catalan salami / Chorizo cular / Dates with bacon / Salt baked potatos
(allergens: wheat, egg, milk, soy, mustard, sulphites)

20. FULL DINNER 289,- (Gluten-free: + 10,-)
Homemade focaccia and alioli / Gordal olives / Dates with bacon / Jamón serrano / Chicken wings / Spanish meatballs in tomato salsa with parmesan / Fried scampi pintxos with curry-mango dip / Salt baked potatos
(allergens: wheat, egg, milk, soy, shellfish, fish, mustard, sulphites, celery)

19. WIDE VARIETY 428,- (Gluten-free: + 10,-)
FIRST SERVING: Homemade focaccia and alioli / Gordal olives / Dates with bacon / Manchego cheese / Catalan salami / Chorizo cular / Jamón serrano

SECOND SERVING (after approx. 25 minutes): **Homemade focaccia and alioli / Garlic scampi / Spanish meatballs in tomato salsa with parmesan / Tapas lamb in wheat tortilla / Salt baked potatos**
(allergens: wheat, egg, soy, mustard, molluscs, sulphites, milk, peanuts, nuts)

TAPAS

11. Gordal olives 14,-

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

1. Focaccia and alioli 32,-
(allergens: wheat, sulphites, egg, soy, mustard)

2. Gluten-free bread and alioli 42,-
(allergens: sulphites, egg, soy, mustard)

3. Manchego cheese 52,-
Drizzled with chili oil. (allergens: milk)

4. Catalan salami 58,-
Salchichon and chorizo cular.

5. Jamón serrano 64,-
Dry-cured spanish ham.

6. Salt baked potatos 32,-
With chili oil.

7. Patatas bravas 34,-
Deep fried potato wedges with bravas sauce and alioli. (allergens: milk, egg, soy, mustard, sulphites)

14. Tomato and red onion salad 39,-
Salad with mini plum tomato, pickled red onions and coriander dressing. (allergens: sulphites, shellfish, fish, nuts, celery)

13. Garlic sauteed artichokes 52,-

17. Fresh fried vegetables 42,-
With butter beans.

8. Calamares fritto 44,-
Deep fried squid with lemon and alioli. (allergens: wheat, egg, soy, mustard, molluscs, sulphites)

9. Garlic scampi 69,-
Scampi sauteed with chili, garlic and lime. (allergens: shellfish)

21. Fried scampi pintxos 48,-
2 marinated scampis wrapped in wheat tortillas. Served with a curry-mango dip. (allergens: wheat, milk, egg, soy, shellfish, celery)

10. Spanish meatballs 49,-
4 meatballs of pork and beef with tomato salsa and grated parmesan. (allergens: wheat, milk, soy, sulphites)

12. Tapas lamb 64,-
Slow roasted leg of lamb in wheat tortilla with salad, BBQ sauce and garlic dressing. (allergens: wheat, milk, soy, mustard, sulphites, sesame)

15. Chicken wings 42,-
3 chicken wings with chili butter. (allergens: milk, peanuts, nuts)