



an
SEBASTIAN[®]



English menu

sansebastian.no

Tip: Order a selection and share it between everyone at the table.
- In true Basque fashion!

TAPAS

We recommend 2-4 dishes per person. Dish sizes vary, so feel free to ask us for a volume recommendation.

JAMÓN SERRANO 123,-
Dry cured Spanish ham

JAMÓN IBERICO DE BELLOTA
50g: 230,- / 100g: 421,-
Aged for a minimum of 42 months

SPANISH MEATBALLS 122,-
6 pcs. meatballs of beef and pork with tomato sauce and parmesan cheese

CURED CATALAN SAUSAGE 129,-
Salchichón Ibérico & chorizo cular

BACON WRAPPED DATES 91,-
4 dates rolled in bacon

MANCHEGO TAPAS BURGER 147,-
75g beef burger mixed with manchego cheese, with alioli and salad.
Served with fries and garlic dip

CHORIZO TAPAS BURGER 147,-
75g beef burger mixed with chorizo, with alioli and salad.
Served with fries and garlic dip

GOURMET TAPAS BURGER 153,-
75g beef burger mixed with cheddar, w/ pickled red onion, alioli and salad
Served with fries and garlic dip

TAPAS STEAK 252,-
100g of beef sirloin. Served with béarnaise, broccoli, and patatas bravas

CROQUETTES 153,-
Croquetas de Jamón served with alioli

RAVIOLI CHORIZO 125,-
Ravioli filled with cheese, served with chorizo butter

CHICKEN WINGS 6 pcs. 96,-
With brandy glaze

BACALAO SMALL / LARGE 199,-/359,-
Traditional basque dish made with salted cod, potatoes, tomatoes, onion, pimento peppers, olives og olive oil. Served with homemade focaccia and alioli

PAELLA 182,-
Bomba rice with real saffron, scampi, chorizo, chicken wings, tomato sauce, pimento peppers, blue mussels and organic peas. Served with homemade focaccia and alioli

CREAMY MUSSELS 164,-
250g of blue mussels steamed in white wine with chorizo, heavy cream, garlic and chili. Served with homemade focaccia and alioli

PAN SEARED HALIBUT 239,-
With mushy peas, herb roasted potatoes and chorizo butter

CALAMARES FRITOS 107,-
5 pcs. deep fried squid with lemon and alioli

TORPEDO SCAMPI 102,-
6 pcs. breaded and fried torpedo shrimp with mango-chili dip

GARLIC SCAMPI 118,-
6 pcs. scampi cooked with garlic, chili and lime

RAVIOLI SCAMPI 125,-
Ravioli filled with cheese, served with garlic fried scampi

PATATAS BRAVAS 58,-
Fried Spanish potatoes with salsa bravas and alioli

SALT BAKED POTATOES 51,-
FRIES 58,-
With our own spice mix and San Sebastian dip

SWEET POTATO FRIES 69,-
Spiced sweet potato fries, served with garlic dip

GREEN OLIVES 47,-

OLIVE AND GARLIC MIX 58,-
Manzanilla, Chupadados and Hojiblanca olives with capers and pickled garlic

MUSHROOM MIX 80,-
Mix of button mushrooms and oyster mushrooms, cooked in butter with thyme and garlic

GAZPACHO 73,-
Gazpacho served with serrano, olive oil and our own picos

TOMATO ONION SALAD 54,-
Salad with tomato, pickled red onion and cilantro dressing

VEGGIE CROQUETTES 85,-
Plant based croquettes. Served with San Sebastian dip

VEGGIE TAPAS BURGER 128,-
Plant based tapas burger with bravas sauce and alioli. Served with fries and garlic dip

VALDEON BLUE CHEESE 90,-
Cave aged blue cheese from León in the north of Spain. Served with plum marmalade and rye chips

MANCHEGO 67,-
Pasteurized cheese from the milk of the Castilla La Mancha sheep

FRIED CHEVRE 129,-
Breaded and deep fried chevre, sprinkled with honey and walnuts

BAKED CAMEMBERT 146,-
With burned figs and homemade focaccia

CABRA AL VINO 85,-
Mild, semi-hard goat cheese marinated in red wine. Served with red wine marmalade and rye chips

FOCACCIA & ALIOLI 46,-
3 pieces of our home made focaccia, served with alioli. Baked fresh every day

BOARDS

The chefs especially selected combinations. The amount in a board suits one adult.

BARBECUE BOARD 397,-
Beef tenderloin + BBQ spareribs + Chicken wings + Broccoli + Fries + Pickled beet salad + Béarnaise + Garlic dip + Corn on the cob

FULL BOARD 347,-
Jamón serrano + Green olives + Meatballs in tomato sauce with parmesan + Chicken wings + Garlic scampi + Salt baked potatoes + Focaccia and alioli

CHARCUTERIE BOARD 313,-
Jamón serrano + Manchego + Cabra al Vino + Olive & garlic mix + Chorizo Cular + Salchichón Ibérico + Focaccia and alioli

BURGER BOARD 305,-
75g tapas burger with manchego + 75g tapas burger with chorizo + Chicken wings + Fries + Garlic dip + Béarnaise

SEAFOOD BOARD 357,-
Garlic scampi + Calamares Fritos + Torpedo scampi with mango-chili dip + Focaccia and alioli + 250g mussels steamed in white wine with chorizo, cream, garlic and chilli

VEGGIE BOARD 283,-
Mushroom mix + Vegetarian croquettes with San Sebastian dip + Sweet potato fries + Green olives + Broccoli + Focaccia and alioli

MUSSEL BOARD 293,-
500g mussels steamed in white wine with chorizo, cream, garlic and chili + Focaccia + Fries + Alioli

- Egg
- Fish
- Wheat
- Barley
- Rye
- Milk
- Cashew
- Walnut
- Hazel
- Almond
- Peanuts
- Nuts
- Celery
- Mustard
- Sesame
- Shellfish
- Soya
- Sulphite
- Mollusc
- Vegetarian
- Spicy

SWEET

Made to share!

DESSERT BOARD

Chocolate fondant, almond cake, churros and vanilla ice cream



279,-

CHURROS 103,-
Fried spanish pastry. Served with Nutella and salty caramel sauce

HOME MADE ALMOND CAKE 93,-
Served with salty caramel sauce, chocolate crumble and vanilla ice cream

PANNA COTTA 93,-
With vanilla and star anise

CHOCOLATE FONDANT 129,-
Served with chocolate crumble, vanilla ice cream and strawberry coulis

CHOCOLATE BROWNIE (VEGAN) 155,-
Milk- and gluten free. Served with a mango sorbet, chocolate crumble and strawberry coulis

WARM APPLE TART 149,-
Served with chocolate crumble, vanilla ice cream and strawberry coulis

SALTY CARAMEL REBEL 103,-
Salty caramel sauce marbelled into a caramel ice cream, topped with caramellized pecans

RASPBERRY SORBET (VEGANS) 103,-
A pure, soft and fruity raspberry delight

LEMON CRUSH 103,-
Buttercookies and lemon curd marbelled into ice cream, topped with a sour lemon curd

SAN SEBASTIAN CHEESECAKE 153,-
Spansk ostekake med jordbærcoulis

COFFEE & TEA

- Coffee with 1 refill 45,-
- Tea 42,-
- Espresso 45,-
- Americano 49,-
- Cortado 49,-
- Cappuccino 59,-
- Café latte 59,-
- Café mocca 64,-
- Iced coffee 59,-
- Hot chocolate 59,-

Switch the milk in your coffee with plant based milk for an addition of 6,-

MEAT

SEAFOOD

POTATO








VEGETABLES

CHEESE & BREAD





Contains:  Wheat  Barley

DRAFT BEER

0,4 | 0,6

Dahls PILS 4,5%		99,-	146,-
Carlsberg Pilsner 4,5%		120,-	156,-
Frydenlund Juicy IPA 4,6%		135,-	172,-
ECD Ramp Pale Ale 4,5%		135,-	-
ECD Humlehaugen IPA 6,9%		154,-	-
1664 Blanc 5%		0,5	154,-
Brooklyn Lager 5,2%		0,5	155,-

BOTTLES & CANS






Corona Extra 	4,5%	0,33	112,-
Ringnes Lite (GL.free)	4,5%	0,33	109,-
Crabbies Ginger Beer (GL.free)	4,0%	0,33	127,-
Estrella Damm Inedit 	4,8%	0,33	127,-
Frydenlund Bayer 	4,5%	0,30	119,-
ECD Raspberry Sour 	4,6%	0,33	135,-

ALCOHOL FREE

Contains:  Wheat  Barley  Sulphite

Estrella Damm (GL.fri) 0,33		66,-
Carlsberg Alkoholfri 0,33		72,-
Kronenbourg 1664 Blanc 0,33 		72,-
Munkholm Fruktig IPA 0,33 		71,-
Brooklyn Special Effects 0,33 		72,-
Mack Eplecider uten sukker 0,33 		71,-

COLD DRINKS

Soda	    	59,-
Sparkling water 0,38	(Natural/Lime)	59,-
Apple juice 0,3		59,-
Iced tea, peach 0,25		51,-


CIDER & POPS

Somersby Pear 0,33	124,-
Breezer Lime 0,275	124,-
Breezer Passion Fruit & Mango 0,275	124,-
Tuborg Hard Seltzer Lime 0,33	124,-
Tuborg Hard Seltzer Mango & Passion 0,33	124,-

CAVA SANGRIA

With fresh fruit, Cointreau, soda and ice  576,-

DRINKS

ROCKTAIL MOJITO Pitcher (1L)	146,- 1040,-
With lime, brown sugar and mint	
MOSCOW MULE	141,-
Vodka, ginger, citrus	
APEROL SPRITZ	141,-
Aperol, prosecco, club soda 	
BRAMBLE	146,-
Bombay Sapphire, Crème de Mûre, Lemon juice, sugar	

LENNART	139,-
Xanté, Smirnoff Red Vodka, Lime, 7UP	
ELSKER PINK GIN	141,-
Elsker Pink Gin, Russchian water	
SAN SEBASTIAN GIN TONIC	148,-
Gin Mare from Catalonia, Spain. Distilled from olives, thyme, rosemary and basil	

The full drink menu: sanebastian.no

RED WINE

ALL wines contains sulphite

15 CL 50 CL BOTTLE

Husets røde	Valencia, Spain	114,-	379,-	534,-
Zimor Cabernet	Friuli-Venezia Giulia, Italy	117,-	390,-	549,-
Atorrante Malbec	Mendoza, Argentina	-	-	589,-
Rosso di Toscana	Toscana, Italy	121,-	404,-	597,-
Finca de Oro	Rioja, Spain	-	-	627,-
Cune Crianza	Rioja, Spain	129,-	430,-	643,-
Bouchard Côtes du Rhône	Rhône, France	-	-	669,-
Mediceo Chianti	Toscana, Italy	-	-	699,-
El Campo Cabernet Sauvignon	Valle Central, Chile	-	-	702,-
Villa Maria Pinot Noir (økologisk)	Marlborough, New Zealand	-	-	717,-
Monile Ripasso Valpolicella	Veneto, Italy	146,-	482,-	729,-
Baron de Ley Reserva	Rioja, Spain	154,-	512,-	732,-
Baron de Ley Gran Reserva	Rioja, Spain	-	-	837,-
Baron de Ley Siete Viñas	Rioja, Spain	-	-	942,-
Contino Gran Reserva	Rioja, Spain	-	-	1095,-
Baron de Ley Finca Monasterio Magnum (XL, 150 CL)	Rioja, Spain	-	-	1647,-

WHITE WINE

15 CL 50 CL BOTTLE

Husets hvite	Castilla-La Mancha, Spain	117,-	389,-	537,-
Jon Josh Chardonnay	Mátra, Hungary	117,-	385,-	581,-
Mastia Soave DOC	Veneto, Italy	119,-	392,-	606,-
Prüm Essence Riesling (halvsøt)	Mosel, Tyskland	123,-	405,-	623,-
La Sablette Sauvignon Blanc	Loire, France	125,-	412,-	627,-
Victor Berard Chablis	Burgund, France	156,-	519,-	759,-
Barbotaine Sancerre	Loire, France	-	-	822,-
Baron de Ley 3 Viñas Blanco Reserva	Rioja, Spain	-	-	827,-
Laroche Chablis Saint Martin Magnum (XL, 150 CL)	Burgund, France	-	-	1643,-

SPARKLING WINE

15 CL 50 CL BOTTLE

Jaume Serra Cava Brut	Catalonia, Spain	119,-	-	549,-
Prosecco Vignana	Veneto, Italy	128,-	-	585,-
François Martenot Crémant	Bourgogne, France	-	-	654,-
Tenet Rosé Prosecco	Veneto, Italy	135,-	-	655,-
Bollinger Champagne	Champagne, France	-	-	996,-


ROSÉ

15 CL 50 CL BOTTLE

Care Rosado	Cariflora, Spain	131,-	435,-	604,-
Chemin de Provence Rosé	Provence, France	131,-	435,-	604,-
Baron de Ley Rosé Lágrima	Rioja, Spain	144,-	475,-	690,-

SANGRIA

With fresh fruit and ice

15 CL PITCHER  114,- 513,-




SNACKS


Spanish crisps 38,-

Spanish nutmix 38,-



DESSERT AVEC

SPANISH COFFEE	139,-
With Licor 43 	
IRISH COFFEE	146,-
With Bushmills Irish Whiskey 	
BAILEYS COFFEE	109,-
With Baileys Original Irish Cream 	

Contains:  Milk

ALCOHOL FREE DRINKS

VIRGIN MULE	69,-
Lime, Fever-Tree Ginger Beer	
GinISH & TONIC	97,-
Light and sweet with notes of juniper, citrus, chili and cilantro	