

Torget's Taperia

Our menu is inspired by Spain where we have our heart but is not ashamed to glance at Italy & France. Start with some snacks & something nice to drink. We recommend 3 dishes per person and our homemade baguette as complement to the dishes. Mix freely from uno, dos, tres and de la parrilla - the kitchen determines the order in which the dishes are served.

Don't be afraid to share different dishes in true sharing is caring spirit! Tricky words in the menu? Don't worry - there's a lexicon to the right.

Uno

Simple with the produce in focus

Baguette & olive oil, 1-2 pers/2-4 pers (G)	44/68:-
Oyster Fine de Claire, jalapeño oil & lime 1/3 pcs	55/145:-
Tomato salad, dried olive & fennel	85:-
Homemade spreadable chorizo* & Scanian honey	94:-
Watermelon ceviche, lime, coriander & jalapeño	98:-
Smoked burrata, grilled peach & honey-roasted pine nuts	114:-
Boquerones Yurrita, bread & lemon (G)	139:-
Tartar on Swedish beef, quail egg, chili & smoked mayonnaise	139:-
Bleak røe 25 g., potato tortilla, roasted buckwheat, sour cream & chives	155:-
Torget's charcuterie plate	222:-
<i>Serrano, chorizo, cecina, lomo, fuet, the kitchen's selection & Jerusalem artichoke chips</i>	
A piece of cheese & marmalade / 3 pieces of cheese	69/185:-
<i>Manchego / Don Bernardo / El viejo Pastor / Queso de Hoja</i>	

Dos

Mixed delicacies

Patatas bravas & ancho ketchup de la Casa	88:-
Pimientos de Padrón	88:-
Croquettes with manchego (G)	92:-
Chistorra completo, pico de gallo, roasted onion & crispy garlic (G)	94:-
Charred spring onion and rhubarb with ramson,	126:-
Spanish blue cheese & poppy seeds	
Calamares, aioli & grilled lemon (G)	128:-
Artichoke, browned butter, Valencia almond & grilled lemon	135:-
Blackened tuna, crispy squid tapioca, chili pearls & lime	138:-
Gambas al ajillo	149:-

Tres

Warm and more elaborated

Mini hamburguesa (Scanian beef/vegan) (G)	92:-
Ravioli, ricotta, ramson & arrabiata (G)	128:-
Grilled pluma*, baby carrot, nutmeg & red wine sauce	138:-
Gratinated Queen scallops, crispy kadaifi & black garlic (G)	142:-
White asparagus, browned butter sabayonne & nettle crisp	145:-
Baby ribs Iberico Bellota, honey & espelette	159:-
Seared lightly cured rainbow trout, grilled green asparagus, browned butter & cress	167:-

De la parrilla

Straight from the grill

Lamb chops* 1/3 pcs	82/208:-
Grilled sardines, salted lemon & piri-piri	98:-
Entrecôte*, green tomato & pink peppercorn	169:-
Pulpo, pimentón & lemon mayonnaise	172:-
Big red prawns, aioli & lemon	178:-

Cuatro

Always room for something sweet

Mini crème brûlée	69:-
Tarta de Santiago, white strawberries, rhubarb & cava	108:-
Torget's praline	45:-
Sorbet / ice cream of the evening	49:-
A piece of cheese & marmalade / 3 pieces of cheese	69/185:-
<i>Manchego / Don Bernardo / El viejo Pastor / Queso de Hoja</i>	

Diez

Hot Shot	92:-
Spanish Coffee 4/6 cl	142/168:-
Irish Coffee 4/6 cl	142/168:-

Lexicon

Tricky words? Take a look below.

Boquerones	<i>Sardines</i>
Calamares, Pulpo	<i>Squid</i>
Chistorra completo	<i>Basque sausage served as "hot dog"</i>
Espelette	<i>Dried & roasted chili pepper</i>
Iberico Bellota	<i>Spanish black pig of highest classification</i>
Kadaifi	<i>Thin "spaghetti"</i>
Pluma	<i>Richly marbled cut detail from the pig</i>
Tarta de Santiago	<i>Almond cake from Galicia</i>

Allergies? Ask the staff.
All our dishes are lactose-free with the exception of the cheeses. Dishes with gluten are marked with (G).

*Swedish meat