

# Torget's Taperia - Lunch menu

*Salad from a salad table and home made baguettes are included in all dishes.*

Beef patty, pepper sauce, pickled cucumber, broccoli & parsley potatoes 145:-

Today's fresh fish, chopped egg, horseradish, lemon & browned butter 149:-

Pappardelle, tomato, olives, manchego & roasted almonds 145:-

Tapas of the week 185:-\*

*12 months aged Serrano ham / Nocellara olives / Boquerones on grilled bread and lemon / Manchego / Croquette with cheese cream / Gambas al ajillo*

Grilled entrecôte with tomato salad, roasted onion, red wine butter & patatas bravas 185:-

Tartar on Scanian beef, cress, dijonnaise, pickled onion, roasted buckwheat & patatas bravas 178:-

Caesar salad with chicken, bacon & croutons 158:-

Lemon and honey roasted golden beet, seared goat cheese, roasted nuts & seeds 148:-

## Sweet

Torget's praline 45:-

Mini crème brûlée 69:-

Churros, chocolate cream & cacao nibs 99:-

Today's sorbet / ice cream 49:-

Filter coffee from Walters Eko 25:-

### LUNCH OFFER

Mini crème brûlée & filter coffee 40:-  
*(applies when buying lunch)*

*\*Change of tapas dishes +25:- per dish*

*Allergies? Ask the staff. All our dishes are lactose-free with the exception of the cheeses*

## To drink

Soda, Ramlösa 30:-

Trappaner, Non-alkoholic Ale, 0,4%, 40cl 68:-

2022, Light lager, 5,2%, 40cl 89:-

Cerveza Limón, 4,8%, 40cl 89:-

Grand Krü, Oud Bruin, 5,9%, 40cl 92:-

Ode to Hops, IPA, 6,5%, 40cl 95:-

#8, DIPA, 7,5%, 40cl 99:-

Pera, Pear cider, 4,4%, 40cl 89:-

Vino de la Casa Blanco, Tinto, Rosado 92:-

*Curious about more home-brewed beer or other drinks? Ask for the drinks list.*

