

HUITRES!

01. Oysters 30/ea

APERTIVO

02. Pimientos de Padron 65  
 03. Marcona Almonds 45  
 04. Olives 45  
 05. Chips 40  
 06. Tutti Balletti - Olives, Almonds, Chips 125

FROMAGE

07. Cheese 65

CHARCUTERÍA

08. Pequeño Selection 165  
 09. Grande Selection 495  
 10. Mangalica, Spain 95  
 11. Cecina de Vacuna, Spain 95  
 12. Fuet Collar, Spain 85  
 13. Mortadella di Prato, Italy 75  
 14. Spalla, Italy 95

PEQUEÑO

15. Cauliflower, Provolone, Brussels Sprouts 105  
 16. Mussels with Coco Beans 135  
 17. Bacalao Croquettes with Cucumber Emulsion 115  
 18. Green & Yellow Beans with Pata Negra 125  
 19. Pizzetta "Margherita" with Tomato & Provolone 125  
 20. Grilled Squid, Guindillas, Gremolata 110  
 01. Pulpo & Sobrasada 115  
 02. Grilled Cabbage, Spalla, Plum & Watercress 125  
 03. Ricotta with Za'atar, Pistacchio & Sumac 75  
 04. Boquerones, Tomato, Celery 85  
 05. Secreto Ibérico with Manchego 145  
 06. Vitello Tonnato - Veal, Tuna & Parmesan 125

GRANDE

07. Grilled Cauliflower, Couscous, Skhug 225  
 08. Grilled Saithe with Cucumber, Dill & Coconut 265  
 09. Entrecôte, Rocket Salad, Parmesan, Pimientos de Padrons & Croutons 325

DESSERT

10. Shortcake, Apple & Vanilla Ice Cream 95  
 11. Raspberry Parfait, Chocolate & Fennel 105  
 12. Ice Cream & Sorbet 45  
 13. Chocolate Truffle 35

TJOGET. MENU THE CANTEEN.

COCKTAILS

01. Bolonia - Torres Brandy, Fig, Creme de Cacao, Punt e Mes 145  
 02. Beets By Tjoget - Beet Infused Absolut Vodka, Coconut, Nutmeg 145  
 03. Friends & Family - Scotch, Lillet, Cacao Acidic Apple Cordial, Rose Pepper 145

BIÈRE PRESSION

04. Grolsch 68  
 05. Pilsner Urquell 72/86  
 06. Master Semi Dark 76  
 07. Peroni 72

CERVEZA EN BOTELLAS

08. Stigberget West Coast IPA 99  
 09. Omnipollo Zodiak IPA 99  
 10. To Ø1 First Frontier IPA 99  
 11. Williams Bros. Brewing Co. Profanity Stout 99  
 12. Non-Alcoholic 45

SPARKLING

13. N.V. Les Enfosques Brut Nature, Mas Bertran, Catalonia 95/545  
 14. N.V. Brut Reserve, Palmer & Co, Champagne 125/680  
 15. N.V. Cidre de Pommes, Le Chat Noir, Normandy 330 ml 85

VINO BLANCO

16. 2017 La Croix Moriceau Muscadet Complemen'Terre, Loire 110/530  
 17. 2016 Bourgogne Blanc Maison Jessiaume, Burgundy 145/700  
 18. 2017 Entre Deux Mers Château Ferran Saint Pierre, Bordeaux 115/540  
 19. 2017 Terassen Riesling Salmon Undhof, Kremstal 125/580  
 20. 2017 Camera Bianco Sgarzi, Emilia Romagna 90/430  
 01. 2016 Cullerot Cellar Del Roure, Valencia 130/620

VINO TINTO

02. 2016 Bourgogne Rouge "Montagne de Cra" Domaine de la Rochette, Burgundy 145/700  
 03. 2017 Côtes du Rhône "Grignan Les Adhémar" Cathrine Le Goeuil, Rhône 115/540  
 04. 2016 Langhe Nebbiolo Azelia, Piedmont 130/620  
 05. 2017 Camera Rosso Braida, Emilia Romagna 90/430  
 06. 2015 Cortijo Tinto Compañia de Vinos del Atlántico, Rioja 120/570  
 07. 2015 Xisto Illmitado Tinto, Luis Seabra, Douro 125/580

FORTIFIED

08. Manzanilla "Micaela" Bodegas Baròn, Jerez 70/400  
 09. N.V. Taylor's 10 Years Tawny Port, Porto 120/750

SWEET

10. 2001 Moulin Touchais Coteaux du Layon Moulin Touchais, Loire 110/800  
 11. 2016 Gelber Muskateller "Auslese", Wenzel, Burgenland 375 ml 120/440