

Set menus

All of ur sharing menus are for a minimum of two people.

Fiesta!

Our party menu!
Here you get a selection of charcuterie together with a large mix of our "specials", which are our signature dishes. The meal comes in several servings and ends with dessert.

795,- per person.
Wine package 610,-

Tapas of the day

This menu consists of classic tapas dishes, and will often have elements of new dishes, which we test before they end up on the menu. The meal comes in three servings.

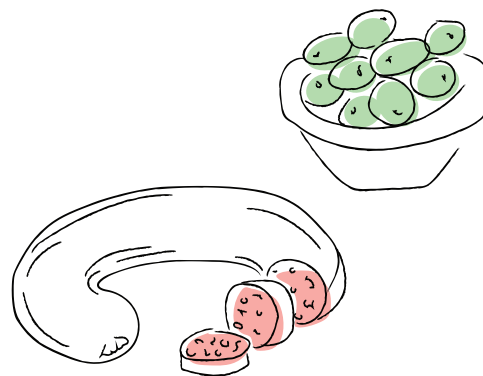
649,- per person.
Wine package 375,-

Tomahawk steak av okse

Grilled Tomahawk is served with truffle fries, asparagus beans, broccolini & chimichurri.
Perfect for two people to share.

1,14

949,-

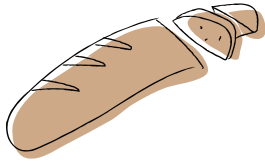


txaba

Tapas + vinbar

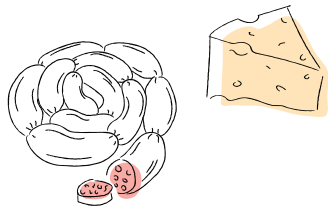
Snacks

Bread og aioli 1, 2, 6A, 11, 14	69,-
Marinated Olives 14	69,-
Marcona almonds 4A	69,-
Potato chips	89,-



Mix and tricks between the different dishes, feel free to share with each other.

Hard to choose? Go for one of the completed menus on the first page, or ask your waiter for help!



Cheese + charcuterie

txaba cheese and charcuterie Selection of cheeses, ham, bread & accessories. Suitable before, during & after dinner. Served all day.	365,- per portion
Jamón Iberico de Bellota, Pata Negra 30g	189,-
Jamón Serrano 30g	69,-
Cecina de León IGP 30g	99,-
Lomo Español 30g	99,-
Manchego 3 months 40g 1	95,-
Manchego 12 months 40g 1	119,-
Valdeon 40g 1, 4C, 4D, 14	75,-



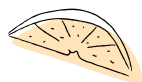
1. MILK	4. NUTS	4.C. PISTACHIO	4.F. CASHEW	6. GLUTEN	6.C. RYE	7. FISH	10. CELERY	13. LUPINE
2. EGG	4.A. ALMONDS	4.D. HAZELNUT	4.G. PINE NUT	6.A. WHEAT	6.D. OAT	8. SHELLFISH	11. MUSTARD	14. SULFITE
3. PEANUTS	4.B. WALNUTS	4.E. PECAN	5. SOY	6.B. BARLEY	6.E. SPELLED	9. MOLLUSCS	12. SESAME	① VEGETARIAN

If you have found something that is tempting, but contains ingredients you cannot tolerate, talk to your waiter.

Together with the chefs, we can adapt the dish to you.

Classics

Iberico croquettes, aioli, manchego 1, 2, 6A, 11, 14	119,-
Meatballs, tomato sauce, manchego 1, 2, 14	135,-
Grilled goat cheese, red wine, nuts 1, 4C, 4D, 14	165,-
Grilled broccolini and asparagus beans, lemon, crispy topping 1, 6A, 14	95,-
Pimientos de Padrón, spanish peppers with sea salt	149,-
Stockfish croquettes, spicy lime mayo, grated horseradish 1, 2, 6A, 7, 11, 14	129,-
Fried chorizo, parsley	109,-
Spanish omelette, potato, onion, herbs, manchego, aioli 1, 2, 11, 14	115,-
Patatas bravas, spicy tomato sauce, aioli, parsley 2, 11, 14	89,-
Bacon dates, honey and parsley	109,-



Pintxos

Our pintxos are served on a sourdough bread slices.
2 per order.

Pintxos of the week ASK YOUR WAITER ABOUT ALLERGENS	99,-
Vegetarian pintxos of the week ASK YOUR WAITER ABOUT ALLERGENS	99,-

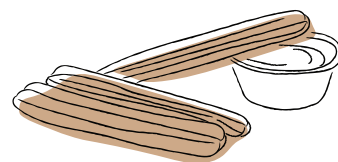
Specials



Tartar, horseradish, mayo, fried tortilla, capers, pickled onions, mushrooms 2, 6A, 11, 14	189,-
Mini burger, manchego, txabadressing 1, 2, 6A, 11, 14	159,-
Halibut ceviche, mango, coriander, gyoza 2, 6A, 7, 11, 14	179,-
Truffle fries, crispy Iberico 1, 7, 11, 14	139,-
Fried corn, jalapeno mayo and goat cheese cream 1, 2, 6A 11, 14	109,-
Secreto de Iberico, chimichurri 100g 14	259,-
Gambas al Pil Pil, chili, garlic 8	119,-

Dessert

Crema catalana With passion fruit ice cream 1, 2	175,-
Churro + Nutella 1, 2, 4, 4D, 5, 6A	109,-
Ice cream/sorbet Today's flavors 1, 2	89,-



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Sparkling

Josep Masachs 135 / 675,-
il - Lusió, Cava Brut Nature. Penedès
Macabeo, Parellada, Xarel-lo - NV

Leonce d'Albe 195 / 975,-
Champagne, Special Réserve, Brut
PN, Chard - NV

Thomas Perseval 1 895,-
Champagne Premier Cru Grand Cuvée
Pinot N, Pinot M, Chard - 2015

Billecart Salmon 2 995,-
Champagne, Cuvée Nicolas
Francois, Brut Reserve
PN, Chard - 2002



Red wine

Vino Tinto de la casa 135 / 675,-
Ask your waiter

Telmo Rodriguez 170 / 850,-
Pegaso " Zeta " Sierra de Gredos
Gamacha 2020

Guimaro 165 / 825,-
Ribera Sacra
Mencia 2022

Remelluri 219 / 1095,-
Reserva, Rioja
Tempranillo, Garnacha, Graciano - 2015

Vega Sicilia 1 350,-
Macán Clasico, Rioja
Tempranillo - 2018

Vega Sicilia 1 495,-
Pintia, Castilla y León, Toro
Tempranillo - 2018



Non-alcoholic

Munkholm 0,33 – Non-alcoholic 79,-
BARLEY, WHEAT

Brooklyn Special Effects 0,33 – Alkoholfritt 79,-
BARLEY

Soft drinks 59,-

White wine

Vino Blanco de la casa 135 / 675,-
Ask your waiter

Terras Gauda 140 / 700,-
Abida de San Campio, Rias Baixas
Albarino 2022

Guimaro 160 / 795,-
Ribera Sacra
Godello 2021

Herencia Altés 165 / 825,-
Benufet, Terra Alta
Garnatxa Blanca 2021

Errekalde Txakolina 140 / 700,-
Baskerland
Hondarrabi Zuri 2022

Beer

Nordlands Pils 0,4 – 4,5 % 115,-
BARLEY

Estrella Damm 0,4 – 5,4 % 125,-
BARLEY

Frydenlund Juicy IPA 0,4 – 4,2 % 139,-
BARLEY, WHEAT



Drinks

Frozen Pineapple Margarita 140,-
Jose Cuervo silver, Cointreau,
lime, agave & pineapple

txaba Sangria 140 / 600,-
House red wine, Carpano antica
formula, lemon + house soda

Your wife's drink 160,-
Vodka, cava, lemon, & passion fruit

Pineapple Daiquiri Free 99,-
Pineapple juice, lime + agave syrup

Ask your waiter for the wine list or cocktail menu for a more comprehensive menu.