

# HUKS FLUKS

LUNCH

12.00 - 17.00

## LIGHT, BUT GOOD

<b>MARINATED GREEN OLIVES</b> .....	55,-
<b>MARCONA ALMONDS</b> .....	55,-
<b>SOURDOUGH BREAD</b> .....	40,-
With whipped truffle butter	
<b>FRIES</b> .....	55,-
Med aioli	
<b>SIDE SALAD</b> .....	50,-
<b>PAN CON TOMATE</b> .....	55,-
Sourdough bread with tomato and boquerones	
<b>THREE CHEESES</b> .....	95,-
With mango and saffron chutney	
<b>CROQUETAS</b> .....	60,-
Fried with comté cheese – Pata Negra	
<b>PIMIENTOS DE PADRON</b> .....	60,-
Fried Padrón peppers – mojo rojo sauce	
<b>PATATAS BRAVAS</b> .....	60,-
Fried potatoes – bravas sauce – aioli	

## CHARCUTERIE

*Perfect for 2 people to share*

Lomo, chorizo and Pata Negra and 2 types of cheese served with cornichons, almonds, green olives and grilled sourdough bread.

**175,-**

## DESSERT

### PETIT FOURS 3st

55,-

### CRÈME BRULEE

75,-

### AFFOGATO

*Vanilla ice cream with espresso*

60,-

### GATEAU MARCEL

Chocolate cake with passion fruit sorbet and freeze-dried raspberries

75,-

### TORTA DE ACEITE

Almond and orange cake, topped with panna cotta cream, almonds and olive oil

75,-

## LUNCH PLATE

*Our favorites in one plate*

Avocado toast, Steak tartare, Cebo, Skagen toast and Sourdough bread with truffle butter

**185,-**

## THE HOUSE SPECIALTY

*IBERICO BLACK-FOOTED HAM*

**CEBO 24 MONTHS 40 G**..... 100,-

**BELLOTA 36 MONTHS 40 G**..... 150,-

**TASTE BOTH CEBO OG BELLOTA**..... 125,-

## LUNCH DISHES FROM 12-17

**AVOCADO TOAST**..... 95,-  
Sourdough bread - avocado - cream cheese - grilled lemon

**SKAGEN TOAST**..... 95,-  
Sourdough bread - Skagen mix with hand-peeled shrimps - Løjrom

**CROQUE MADAME**..... 95,-  
Ham - cheese - bechamel sauce - fried egg

**CAESAR SALAT**..... 135,-  
Lettuce - Caesar dressing - croutons - parmesan - grilled chicken

**GAZPACHO**..... 85,-  
Refreshing gazpacho served with croutons

**TRUFFLE TORTILLA**..... 80,-  
Homemade Spanish tortilla with truffle

**WHITE ASPARAGUS**..... 200,-  
Hollandaise Sauce and Shrimp

**STEAK TARTARE**..... 95,-/ 145,-  
Beef tartare - cornichons - egg yolk - shoestring potatoes - aioli

**MOULES FRITES**..... 150,-  
Mussels - French fries - aioli

**PASTA PAPPARDELLE PESTO**..... 140,-  
Pasta pappardelle – Stracciatella - Date tomatoes – Pine nuts

**HUKS FLUKS BURGER**..... 175,-  
Beef - lettuce - tomato - pickles - Huks Fluks dressing - French fries - aioli

# HUKS FLUKS

DINNER  
FROM 17.00

## LIGHT, BUT GOOD

<b>MARINATED GREEN OLIVES</b> .....	55,-
<b>MARCONA ALMONDS</b> .....	55,-
<b>SOURDOUGH BREAD</b> .....	40,-
With truffle butter	
<b>FRIES</b> .....	55,-
With aioli	
<b>SIDE SALAD</b> .....	50,-
<b>PAN CON TOMATE</b> .....	55,-
Sourdough bread with tomato and boquerones	
<b>THREE CHEESES</b> .....	95,-
With mango- and saffron chutney	
<b>CROQUETAS</b> .....	60,-
Fried with comté cheese – Pata Negra	
<b>PIMIENTOS DE PADRON</b> .....	60,-
Fried Padrón peppers – Mojo rojo sauce	
<b>PATATAS BRAVAS</b> .....	60,-
Fried potatoes – bravas sauce – aioli	

## CHARCUTERIE

*Perfect for 2 people to share*

Lomo, chorizo and Pata Negra and 2 types of cheese served with cornichons, almonds, green olives and grilled sourdough bread.

**175,-**

## DESSERT

### PETIT FOURS 3st

55,-

### CRÈME BRULEE

75,-

### AFFOGATO

*Vanilla ice cream with espresso*

60,-

### GATEAU MARCEL

Chocolate cake with passion fruit sorbet and freeze-dried raspberries

75,-

### TORTA DE ACEITE

Almond and orange cake, topped with panna cotta cream, almonds and olive oil

75,-

## SHARING MENU

Our sharing menu is composed of our favorite dishes served in three servings.

*\*Must be ordered by the entire table and a minimum of 2 persons*

**395,- / person**

Add a paired wine menu

**225,- / person**

## THE HOUSE SPECIALTY

*IBERICO BLACK-FOOTED HAM*

**CEBO 24 MONTHS. 40 G.**..... 100,-

**BELLOTA 36 MONTHS. 40 G.**..... 150,-

**TASTE BOTH CEBO OG BELLOTA**..... 125,-

## DINNER DISHES

**GAZPACHO** ..... 85,-

Cold tomato soup is served with croutons

**TRUFFLE TORTILLA**..... 80,-

Homemade Spanish tortilla with truffle

**STEAK TARTARE**..... 95,-/ 145,-

Beef tartare - cornichons - egg yolk - shoestring potatoes - aioli

**MOULES FRITES**..... 150,-

Mussels - French fries - aioli

**PASTA PAPPARDELLE PESTO**..... 140,-

Pasta pappardelle – stracciatella - Dadel tomatere – Pinjekerner

**HUKS FLUKS BURGER**..... 175,-

Beef - lettuce - tomato - pickles - Huks Fluks dressing - French fries & aioli

**WHITE ASPARAGUS**..... 200,-

Hollandaise sauce and shrimps

**SAFRAN COD**..... 195,-

Saffron sauce - Green asparagus - Pata negra - Date tomatoes  
New potatoes

**BOEUF BOURGUIGNON**..... 200,-

Beef stew – Red wine sauce - mushrooms – pearl onions – carrots – Pata Negra – French fries

**PLUMA IBERICO**..... 210,-

Ibérico Pluma – Padrón peppers – potatoes – mojo rojo sauce

**STEAK CHORON**..... 225,-

Fillet steak – choron sauce – green asparagus – French fries