

Borg

raíces y alas

Borg is cuisine with deep roots. Anchored to the earth, so that imagination can take flight and surprise you with the familiar. Because those flavors and scents in your memory are still there, waiting, longing to be reclaimed. In a sincere, honest, responsible, original, and unique way. This is Borg, the place you're thinking of returning to even before you've left.



Carl Borg Medina

Welcome – Välkommen hem



Where time comes back to sit at the table

At Borg we believe that welcoming well, eating well and drinking well at a fair price should be the natural way of things. That is why we leave behind the rigidity of so-called “fine dining” restaurants.

We are home: a warm, close and familiar place where we want time to slow down, food to comfort and wine to accompany. We want service to flow naturally and, when you leave, for you to feel you have been at home.

Cooking slowly, digesting calmly

We work with seasonal produce at its very best, with respect and slow fire. We stand for an honest, handcrafted cuisine, where vegetables, pulses and grains take centre stage, and animal protein arrives to bring balance and fullness. We think about digestion, the body and the natural harmony of what land and sea offer when the time is right.

This season is born from winter and embraces the spring to come. Each dish tells its own story: a small tribute to good eating, to shared tables and to the bonds created around them.

Mediterranean roots, Scandinavian soul

We are born of the Mediterranean, yet inspired by Nordic serenity: clean aesthetics, purity in every preparation, balance and absolute respect for the product. This menu reflects a natural, organic evolution gifted by time: a sincere, direct and soulful proposal. Reinterpreted tradition, flavours that awaken memory and a contemporary gaze without excess.

The Menus of This House

Our menus are our most natural way of cooking: cooking for friends, from what we feel and what we wish to offer at each moment. Dishes designed to be enjoyed without overthinking, to let go and forget the noise outside.

Those of you who return already know the house and trust us; you know we listen, we adapt menus to intolerances, tastes or special needs, and we care for every detail so the experience is simple, fluid and comforting.

At Borg, the essential returns to its rightful place.

SURPRISE MENUS



WINGS MENU

The fullest expression of the house.

10 courses:

Includes 3 snacks, bread, 4 dishes, 2 desserts and house water.

€52 pp VAT included · Drinks not included · Whole table · Price per person

ALAS is the menu where the kitchen allows itself to play a little more. It is born from the moment, from what the market offers and from the ideas that arise in the team's daily work. There are no fixed dishes nor a closed path: each course is built according to the season and the mood of the day.

Each course is an idea in motion: flavours in dialogue, techniques intertwined and dishes that do not seek to impress, but to be remembered. No closed certainties here, only the pleasure of discovering and being surprised. A [un]known journey through memory.

WINGS is to sit down, trust and let the kitchen fly where it needs to fly.

ROOTS MENU

The cuisine that defines us.

7 courses:

Includes 3 snacks, 3 dishes, dessert, bread and house water.

€40 pp VAT included · Drinks not included · Whole table · Price per person

RAÍCES is a return to the origin. To the flavours that have always accompanied us, to the memory of the shared table and to cooking understood as care and craft. A menu that speaks of family, time and respect for those who taught us before.

Here creativity rests upon tradition, well-treated produce and recipes that need little explanation. Each course seeks to comfort, recognise and remember, connecting with an honest, close and sincere way of cooking.

This menu changes with the season and the market, yet holds a clear idea: to cook from the essential, without artifice, letting flavour and experience speak for themselves.

ROOTS is to sit, trust, share and feel that, somehow, you are at home.

HOME MENU

The essentials of Borg.



5 courses:

Includes 2 snacks, 2 dishes, dessert, bread and house water.

€35 pp VAT included · Drinks not included · Whole table · Price per person

CASA is a simple and direct menu. Designed for those who wish to enjoy our cuisine in a shorter, more practical format without losing what defines us.

Built around dishes that work, that comfort and fit the rhythm of service, always maintaining care and respect for the produce. This menu holds a clear idea: cook well, without complications, and make it easy to enjoy.

HOME is to sit, eat comfortably and feel at ease.

MUST | The Borg family gravadlax (not to be missed)

SALMON – DILL – MUSTARD | Norway 3100 km (G,L,F,E,M,SU)

VEGETAL BITE | Fritters (there is life beyond croquettes) *

SWEET POTATO – MUSHROOMS – HORSERADISH | Alcoy 32 km (G,E,M,SO)

FROM THE GARDEN | Roasted vegetable salad with Romesco *

CHICKEN – ALMONDS – AROMATICS | Alcoy 32 km (G,E,M,SO)

MARKET RICE | Not the typical one – and always changing

Calasparra 140 km | (Ask for allergens)

ESSENTIAL | Warm bun and ice cream; when Sweden and Spain meet

KANELSNURROR – CINNAMON – MILK | ALICANTE 40 KM (E,G,L)

We adapt dishes and menus to intolerances or special needs if informed at the start, and we recommend enjoying the experience without rush, letting it flow naturally.

Allergen abbreviations:

Cereals with gluten – G | Crustaceans – CR | Molluscs – MO | Eggs – E | Fish – F | Peanuts – PE | Soya – SO | Dairy – L | Nuts – N | Celery – CE | Mustard – M | Sesame – S | Sulphites – SU | Lupin – LU

1 Adaptable gluten-free | 2 Adaptable dairy-free | 3 Adaptable egg-free | 4 Adaptable nut-free | * Vegetarian adaptable

THE MENU



SNACKS

At Borg, snacks are a declaration of intent. Born from the Mediterranean landscape and refined with a Nordic, clean and essential gaze, designed to open both appetite and conversation.

MUST Borg family gravadlax (not to be missed) SALMON – DILL – MUSTARD Norway 3100 km (G,L,F,E,M,SU) 1,2	4
CLOUD Cauliflower and fresh truffle * FOAM – YOLK – MELANOSPORUM ORIHUELA 67 KM (L,E) 3	5
VEGETAL BITE Fritters (there is life beyond croquettes) * SWEET POTATO – MUSHROOMS – HORSERADISH Alcoy 32 km (G,E,M,SO)	
GRANDFATHER “Salchichón” rilette and tartare AGED BEEF SAUSAGE – HOMEMADE PICKLES LEÓN 770 KM (G,E,SO,SU) 1	10 / 18
FARMOR (GRANDMOTHER) Matjessill (herring tasting) STRACCIATELLA – LIME – RADISH Baltic Sea 3200 km (L,F,E,M,SU) 2,3	10 / 18
CAPUCCINO Caviar lentils with quail * PURÉE – MILK – PICKLED Salamanca 645 km (G,F,SU,L) 1,2	7

BREAD

A course that invites you to slow down. A measured gesture linked to product and care, shifting bread from excess to meaning.

HERITAGE The bread of always GOLD SALT – AOVE – BUTTER Bedmar 344 km (G,L)	5,5
MOJETES Bread taken further WHEY – AOVE – BUTTER Billère 726 km (G,L)	7

SALADS

Salads that move away from the usual fresh gesture to work the garden from another perspective: reflection, depth and memory.

PRESERVE SUMMER TOMATOES WITH WINTER ONES * PRESERVE – PICKLE – SEA Orihuela 67 km (SU)	5,5
FROM THE GARDEN Roasted vegetable salad with Romesco * CHICKEN – ALMONDS – AROMATICS Alcoy 32 km (N,SU) 4	7



PROTEIN VEGETABLES

Plant-forward dishes where vegetables set the character and animal protein accompanies, adding depth and energy. Dishes with rock and roll, reinforcing the vegetable without displacing it, seeking intensity, balance and a main-course vocation.

DISGUISED Boiled and Sautéed “hervido” with perol sausage	17
GREEN BEANS – GUANCIALE – POTATO Orihuela 67 km (L) 2	
CON/TRADICCIÓN Berenjena a la pimienta *	16
BLACK PEPPER – CLASSIC SAUCE – POTATOES Alcoy 32 km (G,L,CE,SO,S)	

MAIN COURSES

Dishes that close the journey with a recognisable and well-rooted cuisine, worked with depth and respect for the product. A contemporary reading of tradition, designed to finish with identity, balance and meaning.

MARKET RICE Not the typical one – and changing.	19
Calasparra 140 km (Ask for allergens)	
WITHOUT BORDERS “Cannelloni” of sea and mountain	20
PRAWN – TRUFFLE – AGED CHEESE Apulia 2325 km (G,L,CE,CR) 2	
GRANDFATHER Traditional’s Cod bollitori	24
VEGETABLES – “ÑORAS” – BROTH Norway 3100 km (F,CR,CE)	
FISH MARKET Market fish, tubers and mushrooms	26
ROAST – PURÉE – JUS Mediterranean Ø km (F,SU)	
CHILDHOOD Köttbullar, its sauce and sides	23
MEATBALLS – GRÄDDSSÅS – PURÉE Galicia 950 km (G,L,SU)	
ALCHEMY Veal sweetbreads and beurre noir	26
VEAL – ARTICHOKE – CAVIAR Guadalquivir 557 km (L,F,SU)	
FIRE AND BONE Sliced côtelette with Café de Paris (500g)	35
BEEF – BUTTER – HERBS & SHOOTS Galicia 950 km (L,CE,SO,SU,M,F) 2	
YOUNG CHICKEN Roast poussin, finger-licking good	26
HERBS – JUS – GARLIC Murcia 70 km (CE,SU)	

THOSE WHO WALK WITH US – TACKAR



Thanks to:

The entire Borg team – without their care we would be nothing. They are Borg and those who deserve the most care.

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To Marie, for decorating this as if it were your home.

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To Eric and Ulises, the other Borgs, exceptional sons.

To Uma, for bringing light, joy and colour to our lives.

And to you, our guest, for choosing our home. We hope you enjoy it deeply – that would make us very happy.

Thank you all. This project is as much yours as it is ours.