

## **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. That's why we leave behind the rigidity of "fine dining" restaurants.

We are home: a close and familiar place where we want time to slow down, food to comfort, and wine to accompany. Where service flows naturally and, when it's over, you feel like you've been at home.

### **Cooking slowly, digesting calmly**

We work with seasonal products at their best moment, with respect and slow fire. We stand for honest, handmade cooking, where vegetables, legumes, and grains take the lead, and animal protein brings balance. We think about digestion, the body, and the natural harmony of what land and sea offer when the time is right.

### **Mediterranean roots, Scandinavian soul**

We are born from the Mediterranean but inspired by Nordic serenity: purity, balance, and absolute respect for the product. Our cuisine is reinterpreted tradition—flavors that awaken memory with a contemporary, simple, and sincere perspective.

### **The Menus of This House**

Menus are our natural way of cooking: like for friends. Dishes designed to be enjoyed effortlessly, to let go and forget the outside noise. We listen, adapt menus to intolerances or preferences, and care for every detail so the experience feels close and memorable.

### **At Borg, the essential takes its place again.**

## **THE MENUS \***

(\*) All menus include bread, house-filtered water, and the beloved VAT.

Drinks are not included. Menus are for the entire table and priced per person.

### **ALAS SURPRISE MENU (LONG)**

**The most complete expression of the house**

10 courses | €55 | Includes 3 snacks, bread, 4 dishes, and 2 desserts.

ALAS is where the kitchen allows itself to play. It is born from the moment, from what the market offers, and from the ideas that arise day by day within the team. There are no fixed dishes: each course is built according to the season and daily inspiration.

Each dish is an idea in motion, where flavors and techniques converse—not to impress, but to remain in memory. A small journey to be surprised.

ALAS is to sit, trust, and let the kitchen fly wherever it needs to go.

### **RAÍCES SURPRISE MENU (MEDIUM)**

**The cuisine that defines us**

7 courses | €42 | Includes 3 snacks, Special bread, 3 dishes, and dessert.

RAÍCES is a return to the origin: to familiar flavors and the memory of shared tables. A menu that speaks of family, time, and respect for those who taught us.

It changes daily but keeps a clear idea: cooking from the essential, letting flavor speak for itself. Here creativity is born from tradition and well-treated products, in an honest cuisine that comforts.

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

### **CASA MENU (SHORT)**

**The essentials of Borg**

5 courses | €36 | Includes 2 snacks, salad, rice of the day, and dessert.

MUST | Borg family gravlax (not to be missed)

MARINERA | Mussels with Café de Paris butter

GARDEN | The best tomato we can find with our olive oil

MARKET RICE | Not your typical one, and it changes regularly

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

CASA is a simple and practical menu, designed to enjoy our cuisine quickly without losing our essence. Comforting, well-crafted dishes that are easy to enjoy, with special attention to ingredient quality.

CASA is to sit, eat well, and feel comfortable.

## THE MENU (À LA CARTE)

### SNACKS

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

<b>MUST   Borg family gravlax (not to be missed)</b>	4,5
SALMON – DILL – MUSTARD   Norway 3100 km (G,L,P,H,M,SU) 1,2	
<b>ROOTS   Gathering vegetables</b>	5
CUCUMBER – CRUMBS – CRUDITÉS   Almería 248 km (G,SU,P,L,FC) 1	
<b>BITE   Fritters with caviar (there is life beyond croquettes)</b>	4
SWEET POTATO – YOGURT – ABBA   Alcoy 32 km (G,H,L,P) 2	
<b>CHILDHOOD   White asparagus with Kalles pâté</b>	5
MUSTARD – BOILED EGG – COD ROE   Navarra 421 km (M,H,P) 3	

### COLD STARTERS

Dishes that move away from the usual fresh gesture to explore products with perspective, reflection, depth, and memory.

<b>GARDEN   The best tomato we find and our oil *</b>	9 / 17
RIPENED - OLIVE VIRGIN OIL - SALT   Según mercado Ø km	
<b>CONTRASTS   Fennel with orange and feta *</b>	14
SANGUINE - CABBAGE - SUMAC   Sagunto 144 km (L) 2	
<b>ICONIC   Caesar bird, our version of Caesar salad *</b>	16
PUMPKIN - ROASTBEEF - FIREWOOD   Alcoy 32 km (G,H,SU,P,L,M) 1	
<b>FARMOR (GRANDMOTHER)   Matjessill (herring tasting)</b>	11 / 20
STRACCIATELLA – LIME – RADISH   Baltic Sea 3200 km (L,P,H,M,SU) 2,3	
<b>RAW   Beef, beetroot, and tarragon</b>	22
TARTAR - RÖDBETOR - RAPE OIL   Galicia 950 km (P,SU)	

### BREAD

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

<b>HERITAGE   The bread, our olive virgin oil and butter</b>	5,5
GOLD SALT – AOVE – ARTISAN   Bedmar 344 km (G,L)	
<b>MOJETES   The bread, make your own dip</b>	7
WHEY – AOVE – BUTTER   Billère 726 km (G,L)	

## HOT STARTERS

Proposals balancing the primal and the refined, where heat transforms tradition into living memory.

<b>OVEN   “Llauna” snails spanish style</b>	<b>18</b>
SPICES - GARLIC - PARSLEY   Fonollosa 590 km (MO,S)	
<b>MARINERA   Mussels with Paris-style butter</b>	<b>11 / 20</b>
BUTTER - FISH BROTH - 25 CONDIMENTS   Santa Pola 37 km (MO,L,A,SJ,SU,CR,P,M)	

## PROTEIN VEGETABLES

Vegetable-based dishes where vegetables lead and animal protein accompanies, adding depth and energy.

<b>NOT SCRAMBLED   Spinach with two eggs and three mushrooms *</b>	<b>18</b>
PURÉE - 65° - MORELS   Orihuela 67 km (L) 2	
<b>WITH/TRADITION   Eggplant and escabeche *</b>	<b>17</b>
CHICKEN - GUANCIALE   Alcoy 32 km (SU,A)	

## MAIN COURSES

Dishes that close the journey with recognizable, well-rooted cuisine—worked with depth and respect for the product.

<b>MARKET RICE   Not the typical one – and changing.</b>	<b>20</b>
Valencia 190 km   (Ask for allergens)	
<b>STEW   Baby squid “suquet” with chickpeas</b>	<b>25</b>
GRILLED - SAFFRON - FOAM   Mediterráneo Ø km (MO,L,P)	
<b>GRANDFATHER   Salmon, beurre blanc, and capers</b>	<b>24</b>
PEPPARROT - SWEDISH POTATOES - DILL   Norway 3100 km (P,L,SU)	
<b>FISH MARKET   From the sea, memory, and market</b>	<b>28</b>
RECIPE OF THE DAY   Mediterranean Ø km (Ask)	
<b>FATHER   Glazed lamb with vegetables</b>	<b>25</b>
SPICES - NO BONE - PANACHÉ   Segovia 600 km (G,L,SU)	
<b>WILD   Venison loin with onion and berries</b>	<b>30</b>
ROAST - CRANBERRIES - PINE   Santa Cruz de Múdela 391 km (SU)	
<b>FIRE AND BONE   Côtelette with peppers sauces(500G)</b>	<b>36</b>
BLACK PEPPER - CLASSIC SAUCE - POTATES   Galicia 950 km (G,L,A,SJ,S)	
<b>CHICKEN   Roasted baby chicken</b>	<b>27</b>
HERBS - ROAST BOTTOMS - CITRUS   Murcia 70 km (A,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.

To Two Chimps, David and Jorge, who handle the networks, the strings and the spotlights.

To Pedro and Cristian for supplying us with their seafood.

To Ricardo, Gastón and Marcelo for those wonderfully selected meats, lambs, veal and pork raised with care and sustainability.

To Rosa, for tending that singular pantry of ours.

To Enrique and his Mediterranean salted fish from the Mar Menor.

To Juan Fran, who brings us all the freshest vegetables from the province.

To Maribel, for making our snails run.

To Samu, who nurtures our olive trees to bring us the best EVOO in the world.

To Julio and his happy organic eggs.

To Manolo and his freshly made churro-shop crisps.

To Gloria and Julián for bringing Sweden to our tables.

To Jose Montejano, friend and genius behind our desserts.

To Rubén Álvarez, the magician of ice creams in this country.

To Quique and Pedro from Isla de Crea for creating Borg as your restaurant.

To Nuria, for embracing Borg as a child from day one.

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

To Abner, without whom – and without Vero – this would not be so beautiful and cared for.

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.

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 – H | Fish – F | Peanuts – CA | Soya – SJ | Dairy – L | Nuts – FC | Celery – A | Mustard – M | Sesame – S | Sulphites – SU | Lupin – AL

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

\* Vegetarian adaptable

Consumers are hereby informed that fishery products affected by Royal Decree 1420/2006, of December 1st (Prevention of anisakis parasitosis), served in this establishment have been frozen in accordance with the terms established therein.