WELCOME HOME - Välkommen hem

DINING AT BORG

At BORG, we see the restaurant as a Mediterranean home with a Scandinavian soul: a welcoming place to eat, drink and be looked after. Seasonal cooking, familiar flavours and a simple approach to hospitality, with less fuss, more authenticity and ingredients always at the heart of everything we do.

GO WITH THE FLOW

We want time to stand still. To enjoy a meal without watching the clock, savour the pleasure of being around the table, share conversations and let everything unfold naturally.

KEEPING WHAT REALLY MATTERS

BORG is entering a simpler, more vibrant and more personal chapter. A shorter à la carte selection that changes more frequently and inspires our ever-evolving surprise menus. More clarity, better rhythm and greater freedom to cook what feels right at any given moment.

THE SURPRISE MENUS

Choosing one of our menus is a little like accepting an invitation to someone's home: you know you'll be well looked after, but you don't know exactly what will arrive at the table. We cook according to the ingredients, the season and the inspiration of the moment. You decide how far you'd like to go, and we'll create the journey.

The experience begins with several small dishes served together, just like the little bites waiting for guests when they arrive at someone's home. From there, the meal unfolds naturally, leaving plenty of room to enjoy, talk and simply go with the flow.

A HOME FOR GOOD FOOD (AND GOOD FRIENDS)

Just like being invited into someone's home, where the only question that really matters is:

Will you stay for lunch?

THE SURPRISE MENUS

All menus include bread and our house-filtered water.
Other drinks not included.
Prices are per person, for the entire table. All taxes included.

ALAS | 10 Courses - 58 euros

The fullest expression of our kitchen.

More creations, more nuances and more opportunities to discover. A menu designed to let yourself be guided and explore our cooking in greater depth. Take a seat, trust us and let the kitchen spread its wings.

RAÍCES | 7 Courses - 45 euros

The essence of who we are.

A more concise expression of our cooking, offering the same identity through fewer courses.

CASA | 5 Courses - 36 euros

The simplest way to experience BORG.

Our shortest journey, inspired by the traditional daily set menu. It changes with the market and finishes with the rice dish of the day.

ARMONÍA BORG | 5 copas - 35 euros

The liquid interpretation of BORG.

The most complete way to enjoy your menu: a carefully selected collection of wines chosen to complement each stage of the experience.

THE CLASSICS MENUS

This is where the dishes that have been with us from the beginning find their home: recipes, flavours and specialities that are now part of BORG's story. Familiar cooking with Mediterranean roots and a Nordic outlook, changing three times a year to follow the rhythm of the seasons.

TO START

MUST | MUST | Borg family gravlax (not to be missed) 4,5 un.
SALMON - DILL - LOMPER | Norway 3100 km (G,L,P,H,M,SU) 1,2

BOCADO | Truffled sweet potato fritter* 5 un.
ROASTED - TRUFFLE - MUSHROOMS | Alcoy 32 km (G,H,L,P)

FARMOR (GRANDMOTHER) | Matjessill (Swedish herring salad) 12 / 22
STRACCIATELLA - LIME - RADISH | Baltic Sea 3200 km (L,P,H,M,SU) 2,3

MARINERA | Mussels and Paris-style marinera 11 / 21
BOUCHOT - BOLLITORI - BUTTER | Saint-Michel 1416 km (MO,L,A,SJ,SU,CR,P,M)

TO CONTINUE

HUERTA | Peppered aubergine* 18
CLASSIC - POTATOES | Alcoy 32 km (G,L,A,SJ,S) 1,2

RICE OF THE DAY | Don't expect the usual; it keeps changing. 22
DAILY SPECIAL | Ø km (Ask about allergens)

FISH OF THE DAY | From the sea, memory and market 28
DAILY SPECIAL | Mediterráneo Ø km (Ask about allergens)

FIRE AND BONE | "Côtelette" with béarnaise (500g) 40
DRY-AGED BEEF - HOLLANDAISE - TARRAGON | Galicia 950 km (H,L,SU) 2,3

POLLITO | Roast poussin / Coquelet with black mushrooms (1/2 Piece) 24
CONFIT - TRUMPET - PURÉE | Murcia 70 km (A,SU,L)

THE MARKET MENU

BORG at its most restless. A menu shaped by the market and the season, changing six times a year and feeding into our surprise menus. This keeps the kitchen alive and leaves something new to discover on every visit.

LITTLE STARTERS

JENSEN | Borg's temptation * — 6 un.
POTATOES - ONIONS - STURGEON | Alcoy 32 km (G,L,P) 1

SPOON | Beluga lentils and foie * — 8 / 15
STEW - BOLETUS - CLOUD | Salamanca 645 km (G,SU,L) 1,2

FIRST COURSES

TRADITION | Rödbetssallad, roast beef and apple * — 12 / 22
BEETROOT - SOUR CREAM - FENNEL | Ø km (L,SU)

SCRAMBLE | Creamy golden eggs * — 19
GARLIC - COD - MANOLO'S POTATOES | Murcia 67 km (P,L,H)

MAIN COURSES

CONFT | Sea bass with red pil pil — 26
GRIDDLED - ROASTED PEPPERS | Mediterráneo Ø km (P,SU)

DAD | Pork knuckle, its jus and roasted carrots — 24
CONFIT - SUN-DRIED TOMATOES - PURÉE | Segovia 600 km (L,SU,FC) 2

BREAD

MOJETEAR | Bread on another level — 7
BUTTERMILK - AOVE - HERBS | Ø km (G,L)

EXTRAS | Bread serving (3 Piezas) — 3,5
Individual piece of bread — 1,2
Gluten-free bread — 3,7
Extra virgin olive oil from our trees | Bedmar 344 km — 2
French butter | Billère 726 km — 2

THOSE WHO ARE ALWAYS THERE - Tackar

Thanks to:

Everyone on the BORG team. Without their care, we would be nothing; they are the ones who make BORG what it is and deserve the greatest care.
Two Chimps, David and Jorge, who handle the networks, the threads and the spotlight.
Pedro and Cristian, who supply us with their products from the sea.
Ricardo, Gastón and Marcelo, for those carefully selected meats: lambs, calves and pigs raised with care and sustainability.
Rosa, for looking after that very special grocery store for us.
Samu, who tends our olive trees to bring us the best EVOO in the world.
Julio and his happy organic eggs.
Manolo and the potato crisps from his churrería, which take days to make.
Gloria and Julián, for bringing Sweden to our tables.
Jose Montejano, our friend and the genius behind the pastry section.
Rubén Alvarez, the ice-cream magician of this country.
Quique and Pedro from Isla de Crea, for creating BORG as your restaurant.
Nuria, for embracing BORG like a child from day one.
Marie, for decorating this place as if it were your home.
Abner, without whom - and without Vero - this would not be so beautiful and well cared for.
Eric and Ulises, the other Borgs, two exceptional sons.
Uma, for bringing light, joy and colour to our lives.

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

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

We can adapt our dishes and menus to accommodate intolerances or special dietary requirements if we are informed at the beginning. We also recommend taking your time and allowing the experience to unfold naturally.

ALLERGEN ABBREVIATIONS

Cereals containing gluten - G | Crustaceans - CR | Molluscs - MO | Eggs - H | Fish - P | Peanuts - CA | Soya - SJ | Dairy products - L | Tree nuts - FC | Celery - A | Mustard - M | Sesame - S | Sulphites - SU | Lupin - AL |

1 Can be adapted to be gluten-free | 2 Can be adapted to be dairy-free | 3 Can be adapted to be egg-free | 4 Can be adapted to be nut-free | *Can be adapted for vegetarians

Consumers are hereby informed that the fishery products covered by Royal Decree 1420/2006 of 1 December on the prevention of parasitosis caused by anisakis, and served at this establishment, have been frozen in accordance with the provisions established therein.

Se pone en conocimiento de los consumidores que los productos de la pesca afectados por el Real Decreto 1420/2006, de 1 de diciembre (Prevención de la parasitosis por anisakis), que se sirven en este establecimiento han sido sometidos a congelación en los términos establecidos en el mismo.