

A BAR CALLED
Gemma



A BAR CALLED GEMMA

#abcgemma

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THE STORY OF GEMMA

Bar / Shop / Consultancy / Happy spot

You know that feeling you get when you're **high on life**? The very same feeling that used to occur when you had birthdays as a child? When you don't mind the rain, have champagne on a Monday or make love when madly in love??

That very feeling was blasting through the windows of this very place like **a ray of fuckin' sunshine** on the 3rd of March 2019. That date marked the day when two pretty frickin' happy chaps named Johan Evers and Oscar Drigoris entered what used to be a small café with sledge hammers and wall paint in their hands, butterflies in their hearts, and **a pretty darn crystal clear vision** in mind.

The vision was an extraordinary bar unlike no other and since then they have been shakin', stirin' and pouring what you might call **magic** into people's mouths. A bar called what you might wonder? A bar called Gemma.

The ray of fuckin' sunshine mentioned above has been shining out of this door since opening day 17th of May 2019, and boy oh boy have these happy chaps been working hard to make your senses do hula hoops, your **tongue swirl** and your heart skip a beat. They've been nourishing their concept, roasting the hell of a lot of garnish, merging unexpected (yet irresistible) flavours and having the occasional (ok let's be honest, pretty recurring) dance behind the bar.

Now it's time for a new chapter at Gemma with a brand new selection of drinks. **We are pumpin' up the jam!**

But who the heck is Gemma?

Well we'll tell ya, she's quite a catch! It's also what people with fancy vocabulary would call an acronym – built upon the very five words that symbolises the philosophy of what this bar is all about.

Generosity — Share knowledge to inspire (and space in the bar)

Emotional — Love the craftsmanship, dare to kill your darlings

Mindful — Cherish every drop of nectar, herb, spirit and soul

Multilateral — A sanctuary for highs and lows, sweets and bitters

Artisan — We shape your drink with respect and pride – we create, change and refine

Here's a few things we've done over the year

(and feel humble enough to brag about)

Best New Cocktail Bar 2019 by Bartenders' Choice Awards

Sweden's Best Cocktail Bar 2020 by Bartenders' Choice Awards

3rd in Europe by Big Travel 7

Honoree TOTC 2020 Best New International bar



**BARTENDERS'
CHOISE AWARDS
WINNER
BEST COCKTAIL BAR
2020**



**BARTENDERS'
CHOISE AWARDS
WINNER
BEST NEW BAR
2019**



GEMMA

Bombay Sapphire Gin, Sake, Pistachio, Ginger, Citrus

144.-

This refined Gin Sour style cocktail was created 3 months prior to the opening on Friday May 17th 2019. At this time the bar was an outright construction site and what we had was a little kitchen area, where all the work behind the first cocktail menu was created.

We then started looking at two of our favorite classic gin cocktails, The Bee's Knees (Gin, lemon, honey) and the "fresh" Gimlet (Gin, lime, sugar). Clearly two delicious cocktails and both variations loved by everyone, so having a Gin base was obvious from the start and Bombay Sapphire was the perfect product for it! We then preserved equal parts of pink grapefruit and lime, and then used honey, castor sugar, apple cider vinegar and salt to create a rich citrusy sweetness, with beautiful depth and a slight little bitter bite in the end. A kick of ginger to satisfy everyone's most beloved ingredient, followed by fresh lime juice for the high acidic flavor (and also the fact that it contains less sweetness than lemon). But it wasn't until we added our 24 hr macerated pistachio sake into the mix that everything really came together exactly as we intended and shut up how freaking delicious it is!

A cocktail that forever will be served at ABC Gemma



CHAPTER I

Every new beginning comes from some other beginning's end.

Pink Haze

*Martini Rosato, ¹Gemma light Rum, Raspberry,
Citrus, Hops.
144:-*

Roam Around

*Graham's White Port, Select Aperitivo, Bruxo Mezcal,
Schisandra berry, Tonic.
144:-*

Épernay 75

*Pol Roger Champagne, Ramsbury Gin, Italicus
Rosolio, Yuzu, Flowers.
152:-*

Pretty Green

*Patrón reposado Tequila, Novo Fogo Cachaça, Ancho,
Citrus, Cucumber salt.
152:-*

Mark & Rona

*Rinomato Bianco, White wine, Bittersweet orange,
Mint, Marcona almonds.
144:-*

NON-ALCOHOLIC

Agua Jamaica

*Hibiscus water, Three Spirits Livener, Citrus, Allspice,
Nutmeg.
84:-*

¹Gemma light Rum — Bacardi Carta Blanca, El Destilado Wild Oaxaca, Wray & Nephew.

PEARLY WHITE

*Haku Vodka, Muyu Jasmine, Rose water, Lime
sherbet, Verjus
148:-*

Pearly White is a drink we created with the release of our second menu, almost exactly a year after we first opened.

The idea we had in mind when first set out was to make it simple. Taking something so plain yet so refreshing, as a vodka soda, and making it better by adding layers of complexity.

You know that feeling on a way too hot summers day? A day so warm it feels like the entire city is melting? A day when you would give anything for a cold shower, an air conditioned room or a cooling bath? That was the goal for Pearly White. To be the ultimate refreshing drink perfect for THAT day!

We settled on, not surprisingly, highlighting the refreshing qualities of the drink and adding floral notes inspired by middle eastern cuisine. For our vodka we chose Haku, a japanese vodka made from 100% white rice. It has a light floral aroma on the nose with a soft and complex flavor from the rice. To enhance the florality we use a jasmine liqueur from Muyu, and for a refreshing acidity and green fruit notes we added lime sherbet (preserved lime) and verjus (unfermented grape juice) respectively. Finally to lengthen and give body to the cocktail we use rose water. To maximize bubbles we chill the liquid for 24 hours, since cold liquid absorbs carbon dioxide better. Carbonate.

The result is a cocktail that, without bragging too much, is the best vodka soda you could ever have.



CHAPTER II

You don't have to make all the decisions, just the next one.

Cornerstone

¹*Gemma Whiskey, Ardbeg Wee Beastie, Stouted
blackberry, Chai tea, Citrus.*
148:-

Sunwell

*Waqar Pisco, Noilly Prat, Amontillado Sherry, Inka
Berry, Grapefruit sherbet.*
148:-

Estelle

*Bombay Estate Gin, Imperical Spirits Flora Dancia,
Muyu Chinotto Nero, Rosehip, Aromatic bitters.*
148:-

Näck with it

*Naked malt Whiskey, Plum wine, Lactic acid, Orange
blossom, Vichy water.*
148:-

Reverend Rye

*Belvedere Heritage Vodka, Muyu Vetiver, Moscato
d'Asti, Caramelized pear, Roasted rye.*
154:-

NON-ALCOHOLIC

Flo reale

*Martini l'Aperitivo, Ginger, Honey,
Citrus, Tonic.*
84:-

¹*Gemma Whiskey — Jameson Irish Whiskey, Four Roses Single Barrel Bourbon, Gemma Rye.*

CASKMATES

Jameson Irish Whiskey, Smith & Cross Rum, Coconut,

Mandarin, Apple vinegar

154:-

“Like all the best conversations, the one between Jameson’s Head of Whiskey Science and the Head Brewer of a local craft beer brewery, started at the bar and ended with a swapping of whiskey and beer barrels to create a one-of-a-kind series.”

This exchange of barrels was called Caskmates hence the name of our cocktail. We often describe this creation as a modern take of an Old fashioned with a tropical influence.

Irish whiskey is fat washed with coconut which is done by heating it up and dissolving the coconut oil in the whiskey, and then we freeze the liquid and separate the fat. This process gives the drink a rich texture with an elegant hint of coconut. Preserved mandarin juice (is then added) as a sweet and fruity element. To balance, we create a slight acidity from apple vinegar and for all the ingredients to fall into place, overproof jamacian rum.

This cocktail is for those who want to kickstart their evening, for new cocktail lovers that want to take the next step or as the ideal nightcap.

Slàinte!



CHAPTER III

There's no turning back now.

Hawaiian Babe

¹*Gemma dark & light Rum blends, Yellow Chartreuse,
Marcona- & Pistachio orgeat, Kaffir lime, Citrus.*
160:-

Mole

²*Gemma Rye Whiskey, Amaro CioCiaro, Campari,
Dark chocolate, Spiced tomato.*
154:-

Kentucky Jewel

*Maker's Mark 46, Otard VSOP, Vanilla husk, Apple,
Gemma bitters.*
148:-

Jungle Juice Blues

*Plantation Pineapple, Martini Ambrato, Don's mix,
Coconut, Tiki spices.*
168:-

Sooner or Later

*Torres 15y Brandy, Amaro Montenegro, Oloroso
sherry, Blackberry wine, Espresso.*
158:-

NON-ALCOHOLIC

Cardinal

*Three Spirits Social elixir, Pineapple, Bergamot, Bitter
herbs, Citrus.*
88:-

¹*Gemma light Rum — Bacardi Carta Blanca, El Destilado Wild Oaxaca, Wray & Nephew.*

¹*Gemma dark Rum — Bacardi Reserva Ocho, Bacardi Cuatro, Smith & Cross.*

²*Gemma Rye Whiskey — Few Spirits, Jim Beam, Knob Creek.*

ESPRESSO MARTINI

*Grey Goose Vodka, Bacardi Reserva Ocho, White
cacao, Espresso, Cherry*

148.-

“There are several claims for the origin of the espresso martini. One of the more common claims is that it was created by Dick Bradsell in the late 1980s while at Freds Club in London for a young lady who asked for something that would, “Wake me up, and then fuck me up.” Bradsell quoted “The coffee machine at the Soho Brasseries was right next to the station where I served drinks. It was a nightmare, as there were coffee grounds everywhere, so coffee was very much on my mind. And it was all about vodka back then – it was all people were drinking.”

Our take on this worldwide classic starts with Grey Goose vodka and a small amount of our own dark rum blend. We then add a fresh shot of espresso before the sweet component. The blend of cold brew coffee, black & green cardamom, cherry, white cacao is then mixed with a type of sugar called muscovado, which is a moist sugar with hints of licorice and toffee. This sweetener really makes this variation incredibly rich, complex and different but still respecting the original cocktail. It’s then finished off with a mist of citrus oil for a refreshing aroma.

Yeah, it’s pretty damn great and it does fuck you up... again, respecting the classic as the lady once quoted.



Beer/Wine/Champagne

Draft

| | |
|---|-------|
| <i>Carlsberg Unfiltered, 4,5 % DK</i> | 56:- |
| <i>Brooklyn Defender IPA, 5,5 % USA</i> | 60:- |
| <i>Bärs & Järn (of your choice)</i> | 130:- |

Bottle/Can

| | |
|--|------|
| <i>NCB Hoppy Daze, 6,0 % SWE</i> | 68:- |
| <i>Guinness Stout, 4,2% IRE</i> | 72:- |
| <i>Brooklyn Special Effects, 0,4 % USA</i> | 44:- |

White wine

| | |
|-------------------------------------|---------------|
| <i>Zeni Soave, ITA</i> | 105:- / 415:- |
| <i>Stoneleigh Riesling, NZ</i> | 135:- / 540:- |
| <i>Henri Bourgeois Sancerre, FR</i> | 145:- / 590:- |

Rosé wine

| | |
|----------------------------|---------------|
| <i>Minuty Prestige, FR</i> | 120:- / 490:- |
|----------------------------|---------------|

Red wine

| | |
|---------------------------------------|---------------|
| <i>Barbera d'Alba, ITA</i> | 115:- / 445:- |
| <i>Black Stallion Pinot Noir, USA</i> | 145:- / 590:- |

Champagne

| | |
|--|---------------|
| <i>Pol Roger Brut Réserve, FR</i> | 145:- / 715:- |
| <i>Pol Roger Cuvée Sir Winston Churchill, FR</i> | 1 995:- |

Food

Nocellara Olives 60:-

Marcona Almonds 55:-

Burnt Comté 60:-

St Antoine 14 months, Honey, Almonds

Pimientos de Padrón 75:-

Bread & Artichoke 75:-

Charcuterie 85:-

Caprese 130:-

Burrata, Tomato crips, basil, olive oil.

Grilled Cheese 115:-

Levain, Triple cheese, Spice mix, Mayo

If you've read this far we might also take the opportunity to hit you with a challenge. ;) This place (how bloody cheesy it might sound) is all about love. The people working behind the bar have as their greatest mission to curate a space where you, and all the other people in this room feel both welcomed and cherished. We can even stretch it as far as euphoric. (As if you would be tripping balls, but in the best of ways).

To the challenge. Maybe you're waiting for your belated date, just having a drink solo or eagerly drooling over that cocktail being prepared for you? Take a minute to look around the room and give the biggest fucking smile you can deliver to atleast one person, and the mission of this bar is completed with the help of – you.

Thanks for filling our space with your wonderful self, we wouldn't be anything without you. ♡



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SPECIAL THANKS TO

Design & branding: Sam Brandhildh

Illustrations: Ellen Barksten

Preface: Sara Brolin

Print: AB Stjärntryck

Cover: Johannes Blixt Jabolaget