

BAR MENU

COCKTAILS 175

MELON & BOURBON

Bourbon - Melon - Lime - Citrus soda

MANDARIN & VODKA

Vodka - Mandarin - Elderflower - Lemon - Soda

PEACH & PISCO

Pisco - Apricot - Red Peach - Lemon

MANGO & TEQUILA

Tequila - Mezcal - Bergamot liqueur - Lime - Mango

MINT & RUM

Mint washed Rum - Lime - Honey

TAK'S NEGRONI

Coconut washed Gin - Campari - Vermouth - Pineapple sake

ROWAN BERRY & GIN

Gin - Rowan berries - Lime

SPRITZ 155

PINEAPPLE & LIMONCELLO

Limoncello - Pineapple - Lemon - Almond - Cava

RASPBERRY & HENDRICKS

Hendricks - Raspberry - Lemon - Pink Grapefruit - Cava

MOCKTAILS 85

SOBER NEGRONI

Cold infused red tea - Cranberry - Non-alcoholic Wine -
Rowan berries

TAK'S LEMONADE

Mango cordial - Lemon - Soda

COMPAGNIE DE LIMONADIERS - CAN

Rooibos - Ginger - Lemon



BEER

DRAUGHT BEER

Pripps Blå, Lager 79

Nya Carnegiebryggeriet 100W 110

Brooklyn Lager, American Lager 89

Brooklyn, The Stonewall Inn, Session IPA 98

1664 Blanc, Wheat 94

BOTTLE BEER

Kirin Ichiban 87

Carlsberg Hof, Lager 78

Hitachino Tak Yuzu Lager, Lager 120

Hitachino White Ale, Ale 120

Hitachino Anbai Ale, Sour 120

Omnipollo Zodiak IPA 110

Luz Gluten Free Mexican Lager 89

NON-ALCOHOLIC BEER

Kirin Ichiban, Non-alcoholic 55

Brooklyn, Special effects 59

Omnipollo Maz IPA, Non-alcoholic 65

CIDER

Cidraie Original 89

Original Long Drink Pineapple 85

SAKE

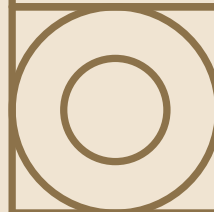
Yukiotoko Junmai cup 18cl, Aoki Shuzo,
Niigata JPN 295

WINE

SPARKLING

Palmer & Co. Brut Résèrve, Champagne, FRA, 190/1045

NV Macabeo, Los Monteros, Cava Brut Nature, Bodegas Muvierdo,
SPA, 135/720



WINE

WHITE

2021 Trebbiano, Umani Ronchi, Abruzzo, ITA, 135/620
2020 Petit Chablis, William Fevre, Burgundy, FRA, 180/840
2021, Sauvignon Blanc, Laurent Miquel,
Languedoc-Roussillon, FRA, 160/790
2021 Riesling, A Christmann, Pfalz, GER, 150/670

RED

2021 Montepulciano, Umani Ronchi, Vino rosso
D'Italia, ITA, 135/620
2020, Pinot Noir, Les Volcanes, Auvergne, FRA, 175/900
2020 Zinfandel, Long Barn, California, USA, 160/710

ROSE/ORANGE

2021 Syrah/Grenache, Marius Peyol, Côte de Provence; FRA, 135/620
2021 Grenache/Syrah, Sainte Victoire,
'Mon Plaisir', Château des Ferrages, Côtes de Provence, FRA, 695

SNACKS

Chips, different flavours 45
Spicy Olives 45
Marcona Almonds 55
Fries and chilli mayo 65

FOOD

FROM THE BBQ

Choose between 3 different skewers. Served with a bowl of rice, salad,
pickled vegetables and crispy toppings

PORK SKEWER 195

Slow cooked pork belly, apple gochujang glaze, togarashi mayo

CHICKEN SKEWER 195

Chicken thigh, cloudberry soy glaze, wasabi mayo

BEETROOT & OYSTER MUSHROOM SKEWER 195

Beetroot & oyster mushroom skewer, beetroot teriyaki, sesame mayo

Extra Skewer 85

COLD

Sashimi plate, small/large 185/245 kr
Selection of sashimi, Nordic seaweed salad, wasabi, gari

TAK

STOCKHOLM | OSLO