

## "SANGRIA"

1/2L 280:- / 1L 480:-

WHITE WINE

RED WINE

CAVA

# EXIT

## LOUNGE & BAR

## MARGARITA

"CHOOSE YOUR FAVORITE"

169:-

CLASSIC, SPICY,  
STRAWBERRY.

## TAPAS

<b>PAN CON AJO</b> Mozzarellagratinerat vitlöksbröd. <i>Mozzarella gratinated garlic bread.</i>	82:-	<b>GAMBAS AL AJILLO</b> Chili och vitlöksfrästa scampi. <i>Sizzled prawns in garlic and chili.</i>	134:-
<b>BRAVAS</b> Friterad potatis, aioli, tomatsalsa. <i>Fried potato wedges, aioli, tomato salsa.</i>	89:-	<b>ATÚN TOSTADO</b> Halstrad tonfisk, sesamfrö panerad, limecrème, sjögräs. <i>Necked tuna, sesame seed breaded, limecrème, seaweed.</i>	142:-
<b>CHAMPINJONES AL AJILLO</b> Vitlöksfrästa färska champijoner. <i>Garlic sizzled fresh mushrooms</i>	94:-	<b>CERDO</b> Asiatisk fläksida, soja, chili, sesam olja, ingefära, koriander. <i>Asian porkside, soy, chili, sesame oil, ginger, coriander.</i>	128:-
<b>ARRANCHINI</b> Panerad karljohansvamp risotto croquetter, västerbottenost, parmesancreme. <i>Breaded and fried mushroom risotto, västerbotten cheese, parmesancreme.</i>	98:-	<b>PIMENTOS PIQUILLO</b> Inlagd grillad paprika, fylld med krämig feta. <i>Pickled grilled peppar, stuffed with creamy feta.</i>	108:-
<b>ATÚN TARTAR</b> Tonfisk, sesamfrön, soja, ingefära, koriander, chili, friterad kapris, chilimayo. <i>Tuna, sesame seeds, soy, ginger, coriander, chili, fried caper, chilimayo.</i>	138:-	<b>HALLOUMI STICKS</b> Friterad panerad halloumi, hjortron marmelad. <i>Fried breaded halloumi, cloudberry marmalade.</i>	98:-
<b>QUESO DE CABRA</b> Gratinerad chévre, honung, rödbetscrème, rostade valnötter. <i>Gratinated chévre, honey, redbeetcrème, roasted walnuts.</i>	128:-	<b>BANDERILLAS</b> Grillad oxfiléspett, mojo rojo. <i>Grilled fillet of beef skewers, mojo rojo.</i>	145:-
<b>CHIPIRONES FRITOS</b> Friterad små bläckfisk, aioli, citron. <i>Fried baby squid with aioli, lemon.</i>	134:-	<b>CHORIZO VINO TINTO</b> Stekt chorizo med rödvin, chili, vitlök, rosmarin. <i>Fried chorizo with redwine, chili, garlic, rosemary.</i>	118:-
<b>CARPACCIO</b> Tunnskuren oxfilé, ruccola, parmesankrä, cocktailtomater, rostade frön, riven parmesan. <i>Thinly sliced fillet of beef, arugula, parmesancreme, cocktailtomato, roasted seeds, grated parmesan.</i>	138:-	<b>BABY RIBS</b> Mini revbensspjäll, rökt BBQ sås. <i>Mini ribs, smoked BBQ sauce.</i>	118:-
<b>BRUSCETTA</b> Grillat ciabatta bröd, marinerade cocktailtomat, mozzarella, basilika, vitlök, serrano iberico. <i>Grilled ciabatta bread, marinated tomatos, mozzarella, basil, garlic, serrano iberico.</i>	132:-	<b>CORDERO</b> Lågtempad lammrostbiff, ratatouille, rostad vitlökssky, rödbets & kikärtscréme. <i>Low temped lamb roast beef, ratatouille, roasted garlic cloud, redbeet &amp; chickpeascréme.</i>	148:-
<b>PAELLA DE MARISCO</b> Saffran doftande skaldjurspaella med scampi, blämusslor, bläckfisk, kräftstjärtar. <i>Saffron flavored seafood paella with prawns, mussels, octopus, crayfish tails.</i>	155:-	<b>TACO DE POLLO</b> Smörstekt tortilla, friterad kyckling, picklad rödlök, gurka, morot, mangosalsa, vitlöksyoghurt. <i>Buttered tortilla, fried chicken, pickled onion, cucumber, carrot, mangosalsa, garlic yoghurt.</i>	138:-
<b>TABLA DE EXIT</b> Utvalda iberico charkuterier, spanska ostar, fikon marmelade, passande tillbehör. <i>Selected Iberico chark, spanish cheeses, fig jam, sides.</i>	285:-	<b>DULCES FRITAS</b> Sötpotatis pommes, chilimayo. <i>Sweet potato fries, chili mayo.</i>	92:-
		<b>PIMENTOS DE PADRON</b> Friterad Padron paprika, flingsalt. <i>Fried padron pepper, flake salt.</i>	85:-

# EXIT

## LOUNGE & BAR

### VARMRÄTTER

**ENTRECÔTE** 395:-

250g Grillad Black Angus, rödvinssås, bearnaisesås, pommes frites, liten tomatsallad.

*Grilled Black Angus, red wine sauce, bearnaise sauce, french fries. small tomatosallad.*

**TONFISK** 295:-

Grillad Tonfisk, het mangosalsa, rostad färsk sötpotatis, spenat, örtolja, lime.

*Grilled tuna, hot mangosalsa, roasted fresh sweetpotatoe, spinach, herboil, lime.*

**MOULES FRITES** 255:-

Vitt vinkokta musslor, grädde, persilja, pommes frites.

*White wine cooked mussels, cream, parsley, french fries.*

**RISOTTO** 235:-

Krämig svamp risotto toppad med smulad chevré & friterad grönkål.

*Creamy mushroom risotto topped with crumbled chevré & fried kale.*

### CAESARSALLAD CHOICE

198:-

ROMANSALLAD, CAESARDRESSING  
HYVLAD PARMESAN, SMÖRSTEKTA  
KRUTONGER.

### MAKE YOUR CHOICE

# GRILLAD MAJSKYCKLINGFILÉ, STEKT BACON.

# VITLÖKSFRÄSTA SCAMPI.

# GRILLAD HALLOUMI.

### BURGERS

**EXIT SMASH BURGER** 215:-

100% högrev Black Angus, crispsallad, cheddar, chipotle, bacon, picklad rödlök, pommes frites, srirachamayo.

*Prime rib, crispsallad, cheddar, bacon, pickled onion, chipotle, french fries, srirachamayo.*

**HALLOUMI BURGER** 195:-

Grillad halloumi, crispsallad, tomat, picklad rödlök, sötpotatis pommes, srirachamayo.

*Grilled halloumi, crisp sallad, tomato, sweet potatoe fries, pickled onion, srirachamayo.*

### DESSERT

**CRÉME BRÛLÉE** 105:-

Klassisk brûlée.

*Classic brûlée.*

**CHOKLADMOSSE** 98:-

Fluffig vitchoklad, lingoncoulis, mörkchoklad-pistagekex, havssalt.

*Fluffy whitechocolate, lingonberrycoulis, darkchocolate-pistage crackers, sea salt.*

**CAMEMBERT** 112:-

Friterad vitmögeloost, varma hjortron, friterad persilja.

*Fried white cheese, hot cloudberry, fried parsley.*

**GLASS** 98:-

Vaniljglass.  
vanilla icecream.

**SORBET** 95:-

Sorbet.

**TRYFFEL** 65:-

Hemgjord mörkchoklad tryffel.

*Homemade dark chocolate truffle.*

"Vid allergi vänligen fråga personal"

VIN GÖR VARJE MÅLTID  
TILL ETT TILLFÄLLE,  
VARJE BORD MER  
ELEGANT, VARJE DAG  
MER CIVILISERAT.

# EXIT

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**smooth  
& tasty.**

### CHAMPAGNE/MOUSSERANDE

	GL	1/1
CAMPO VIEJO BRUT RESERVA MACABEO SPAIN, PENEDÈS	128:-	675:-
CAMPO VIEJO BRUT ROSÉ TREPAT SPAIN, PENEDÈS	128:-	675:-
LE ARCHE PROSECCO GLERA ITALY, VENETO	132:-	695:-
PERRIER JOËT GRAND BRUT PINOT NOIR, PINOT MEUNIER, CHARDONNAY FRANCE, CHAMPAGNE		850:-

### VITT VIN

	GL	1/1
ROSARIO SAUVIGNON BLANC CHILE, CENTRAL VALLEY	98:-	405:-
LE ARCHE DOC GARDA PINOT GRIGO ITALY, VENTO	120:-	490:-
KENWOOD CHARDONNAY USA, SONOMA COUNTY	128:-	525:-
STONELEIGH (VEGAN) RIESLING NEW ZEELAND, MARLBOROUGH	135:-	575:-
IL FORTINO VERMENTINO ITALY, TOSCANA	152:-	645:-
MOILLARD CHABILS COQUILLAGE CHARDONNAY FRANCE, BOURGOGNE	185:-	895:-

### ROSÉ VIN

	GL	1/1
LE ARCHE PRIMIZIA ROSATO CORVINA, MOLINARA ITALY, VENETO	112:-	455:-
M DE MINUTY GRENACHE, CINSULT, SYRAH FRANCE, PROVENCE	135:-	575:-

### RÖTT VIN

	GL	1/1
ROSARIO CABERNET SAUVIGNON CHILE, CENTRAL VALLEY	98:-	405:-
CAMPO VIEJO ECOLOGICA TEMPRANILLO, GRENACHA SPAIN, RIOJA	122:-	510:-
CAFAYATE TERROIR DE ALTURA MALBEC ARGENTINA, SAN JUAN	132:-	555:-
CHATEAU DU TRIGNON CÔTES DU RHÔNE GRENACHE, SYRAH, MOURVÈDRE FRANCE, CÔTES DU RHÔNE	142:-	590:-
TABALI RESERVA ESPECIAL PINOT NOIR CHILI, LIMARÍ VALLEY	152:-	645:-
SILVANO PIACENTINI VALPOLICELLA RIPASSO SUPERIORE CORVINA, RONDINELLA & MOLINARA ITALY, VALPOLICELLA	175:-	720:-
GEMMA BARBERA D'ALBA BRICCO ANGELINI, BARBERA ITALY, PIEMONTE		820:-
YSIOS RESERVA TEMPRANILLO SPANIEN, RIOJA		1095:-

YOU ARE LOVELY

## BEER / CIDER

### FAT / DRAUGHT 40CL

CARLSBERG HOF	78:-
FALCON EXPORT	78:-
STAROPRAMEN	89:-
KRONENBURG 1664 BLANC	89:-
BROOKLYN LAGER	89:-
BROOKLYN IPA	94:-
ERIKSBERG KARAKTÄR	89:-
CARNEGIE KELLERBIER	94:-
SOMERSBY PÄRONCIDER	86:-

### FLASKA / BOTTLE 33CL

CARLSBERG EXPORT	82:-
SAN MIGUEL GLUTEN FREE	88:-
CORONA EXTRA	88:-
PORETTI ORIGINALE	88:-
LAGUNITAS IPA	96:-
GUINNESS EXTRA STOUT	88:-
SOMERSBY SPARKLING ROSÉ	86:-
CIDRAIE FRENCH APPLE	92:-

## SODA / LÄSK / NON ALC

LÄSK	48:-
GINGER ALE	54:-
RUSSIAN WATER	54:-
TONIC	54:-
RAMLÖSA 33CL	48:-
GINGER BEER NON - ALC	82:-
CARLSBERG NON - ALC	68:-
SOMERSBY SPARK SECCO NON - ALC	72:-
NAPA PALE ALE NON - ALC	88:-

## BAR SNACKS

ASIATISK NÖTMIX 42:-

MARINERADE OLIVER 82:-

CHIPS & DIPP 72:-

TABLA DE EXIT 285:-  
CHARK & OST

GÖTGATAN 53, STOCKHOLM  
08- 644 77 77  
EXITLOUNGE.BAR.SE

## AVEC

<b>COGNAC</b>	<b>CL</b>
HENNESSY	42:-
GRÖNSTEDTS XO	44:-
MARTELL CORDON BLEU	68:-
REMY MARTIN VSOP	54:-
MARTELL XO	92:-

<b>CALVADOS</b>	
BUSNEL VSOP	44:-
BOULARD XO	54:-

<b>BRANDY</b>	
TORRES 10 GRAND RESERVA	42:-

<b>ARMAGNAC</b>	
JANNEAU VSOP	42:-

<b>GRAPPA</b>	
MASI GRAPPA DI INVECCHIATA	44:-
AMARONE, MUSELLA	

<b>DESSERT VIN</b>	<b>6 CL</b>
PETIT GUIRAUD	
2016 SAUTERNES	96:-

<b>SINGELMALT</b>	<b>CL</b>
ARDBEG 10YR	42:-
OLD PULTENEY 12YR	44:-
THE MACALLAN 12YR	46:-
AUCHENTOCHAN 12YR	42:-
HIGHLAND PARK 12YR	42:-
TALISKER 10YR	44:-
ABELOUR A BUNDAH	46:-
GLENLIVET 12YR	42:-
LAPHROAIG 10YR	44:-
THE DALWHINNIE 15YR	44:-
GLENFIDDICH 12Y	38:-

<b>ROM</b>	<b>CL</b>
ANGOSTURA 1919	46:-
MATUSALEM 15	48:-
APPELTON ESTATE 12	42:-
DIPLOMATICO EXCLUSIVA	46:-
DIPLOMATICO AMBASSADOR	92:-
ZACAPA 23	48:-
ZACAPA XO	96:-

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