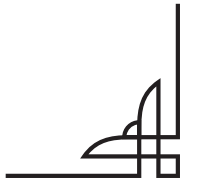
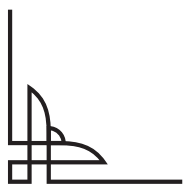
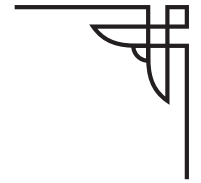
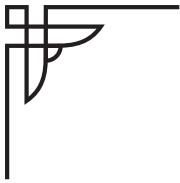


**KALIFORNISKA MATKONSTER
I SERGELSTAN**





PAVA

1. (slang) flaska

1963: *Balladen om det stora slagsmålet på Tegelbacken, Olle Adolphson:*

Med pavan uti fickan och med lurporna på sned; de var sura för de aldrig fick va' med.

Sammansättningar: vinpava, tompava

COCKTAILS

PAVA SOUR _____ 168

Tanqueray London Dry Gin, Lemon, Sugar, Curaçao, Egg White, Gold Powder

FOR THE SAKE OF SAKÉ _____ 168

Ninki-Ichi Nigori Saké, De Kuyper Sour Grapefruit, Virtuous Ginger, Grapefruit, Lemon

DRINK OF THE NIGHT _____ 162

Fråga oss / Ask us

WHITE

TALO ' VERDECA _____ 130

Verdeca. Apulia, Italy

RIESLING RETURNS _____ 140

Riesling. Rheingau, Germany

ROERO ARNEIS DOCG _____ 145

Arneis. Piemonte, Italy

VALLADO PRIMA DOURO _____ 155

Moscatel Galego. Douro, Portugal

GHOST PINES _____ 160

Chardonnay. Mendocino, Sonoma, USA

CLEMENT FLORIAN BERTHIER _____ 175

POUILLY FUMÉ

Sauvignon Blanc. Loire, France

DOMAINE LOUIS MOREAU _____ 180

Chardonnay. Chablis, France

BUBBLES

THE GRAPE COLLECTIVE _____ 130

BRUT NATURE

Chardonnay. DO Cava, Spain

HENRI DE VILLAMONT BLANC DE _____ 165

BLANC CRÉMANT DE BOURGOGNE

Chardonnay. Bourgogne, France

PHILIPPONNAT BRUT _____ 190

ROYALE RÉSERVE

Pinot Noir, Chardonnay, Pinot Meunier.

Champagne, France

RED

FEUDI DI SAN GREGORIO TRIGAIO _____ 130

Aglianico. Campania, Italy

TALO _____ 140

Primitivo. Apulia, Italy

CARODORUM _____ 150

ISSOS

Tempranillo. Toro, Spain

EDNA VALLEY VINEYARDS _____ 165

Pinot Noir. Central Coast, Usa

FINCA BINIAGUAL NEGRE _____ 175

Mantonegro, Cabernet Sauvignon, Syrah,

Binnisalem, Spain

NIPOZZANO RISERVA _____ 180

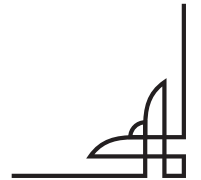
CHIANTI RUFINA

Sangiovese. Chianti, Italy

LOUIS M. MARTINI _____ 195

Cabernet Sauvignon. Sonoma, USA

Ask us about non-alcoholic





BEEF TARTARE 170

Smoked soy & mirin pearls, cornichons, crispy potatoes,
Dijon mustard

GAMBAS 145

Garlic, semi-dried tomato, grilled levain

YUZU-BAKED CARROT 170

Oyster leaves, artichoke, hummus

BURRATA 170

Romesco, katsuobushi, green apple,
almond and kombu oil

TUNA TACO 190

Yuzu and jalapeño, corn tortilla

KALE SALAD 165

Pomegranate, caramelized onion, Manchego, almond

GREEN ASPARAGUS 135

Butter-fried levain, trout roe, crispy parsnip and creamy
egg yolk

PAN SEARED FOIE GRAS 180

Parsnip foam, lime pearls and fried kale

WHOLE SEABASS 290

Lemon and ancho chili oil

GUINEA FOWL 290

Sautéed beluga lentils, marinated tomato and shallot

DRY AGED SIRLOIN 310

Tallow and lime

HISPI CABBAGE 180

Beurre blanc with koji, panko crisp, charred & pickled red
onion, ancho chili and egg yolk

ALWAYS AT PAVA

NOCELLARA OLIVES 85

Marinated with garlic and herbs

CALIFORNIAN RÅRAKA 135

Plantain, trout roe, coriander cress

CHEESE & CHARCUTERIE 195

Homemade jam, grilled levain

Allergic? Ask us!



DINNER FOR TWO

LET US COMBINE A PERFECT MEAL

STARTER

GAMBAS

Garlic, semi-dried tomato, grilled levain

MAIN COURSE

DRY AGED SIRLOIN

Kale salad and potato

DESSERT

CHEF'S CHOICE

Price for two
995 :-

+ TWO GLASSES OF CAVA
220 :-

+ WINE PACKAGES
895 :-

Allergic? Ask us!

PAVA

