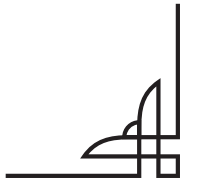
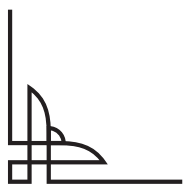
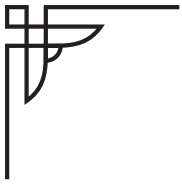


**KALIFORNISKA MATKONSTER
I SERGELSTAN**





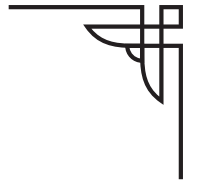
PAVA

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



WHITE

TALO 'VERDECA _____ 130
Verdeca. Apulia, Italy

JOSÉ PARIENTE VERDEJO _____ 145
Verdeja. Rueda, Spain

DOMAINE LA BRUYÈRE TOURAINE_ 150
Sauvignon Blanc. Loire, France

RIESLING QUARZIT _____ 160
Riesling. Rheingau, Germany

GHOST PINES _____ 170
Chardonnay. Mendocino, Sonoma, USA

CHAPELLE ROYALE CHABLIS _____ 185
Chardonnay. Chablis, France

JOSÉ PARIENTE FERMENTADO _____ 215
EN BARRICA
Verdejo. Rueda, Spain

CUTIZZI GRECO DI TUFO _____ 225
Greco. Campania, Italy

GIRO DE GORNER ELS _____ 240
GARROFERS XAREL-LO
Verdejo. Rueda, Spain

BUBBLÉS

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

OGIER 100% GRENACHE _____ 130
Grenache. IGP Méditerranée, France

EQUILIBRIO 4 MONASTRELL _____ 140
Monastrell. Jumilla, Spain

RAVENSWOOD OLD VINE _____ 155
ZINFANDEL
Zinfandel. California, USA

EDNA VALLEY VINEYARDS _____ 165
Pinot Noir. Central Coast, Usa

FINCA BINIAGUAL NEGRE _____ 180
Mantonegro, Cabernet Sauvignon, Syrah,
Binnisalem, Spain

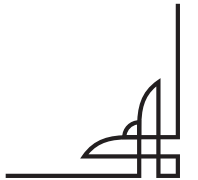
LOUIS M. MARTINI CABERNET _____ 195
SAUVIGNON SONOMA
Cabernet Sauvignon. Sonoma, USA

VINI LAZZERETTI ROSSO _____ 215
DI MONTALCINO
Sangiovese. Brunello di Montalcino, Italy

COTO DE IMAZ GRAN RESERVA _____ 230
2017
Tempranillo. Rioja, Spain

LOUIS M MARTINI ALEXANDER _____ 240
VALLEY
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, 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 soy-cured 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

