

COCKTAILS

155:-

Ottilie Spritz

Elderflower, fortified wine, orgeat, lemon
and bubbly wubbly

Dr. Kosmos

Rum, white cacao, banana, lime and
coconut cream float

Rosy cheeks

Vodka, apricot, lime, blood grapefruit,
egg white and peychauds bitters

SunTrip

Rum, calvados, caramalised pineapple,
Suze and sea salt

Upside Down

Monkey Shoulder whiskey, cherry heering,
lemon and ginger

BOOZELESS COCKTAILS

85:-

Sundown

Passion fruit, orgeat,
lemon and eggwhite

Pina & Cream

Pineappple, lime and
coconut cream float

Surpr-ice tea

???



ON TAP

Nya Carnegie Kellerbier 89:-
5.9% 44cl

Nya Carnegie 100W IPA 98:-
6.2% 44cl

Brooklyn Defender 94:-
5.5% 44cl

Booklyn Lager 89:-
5.2% 44cl

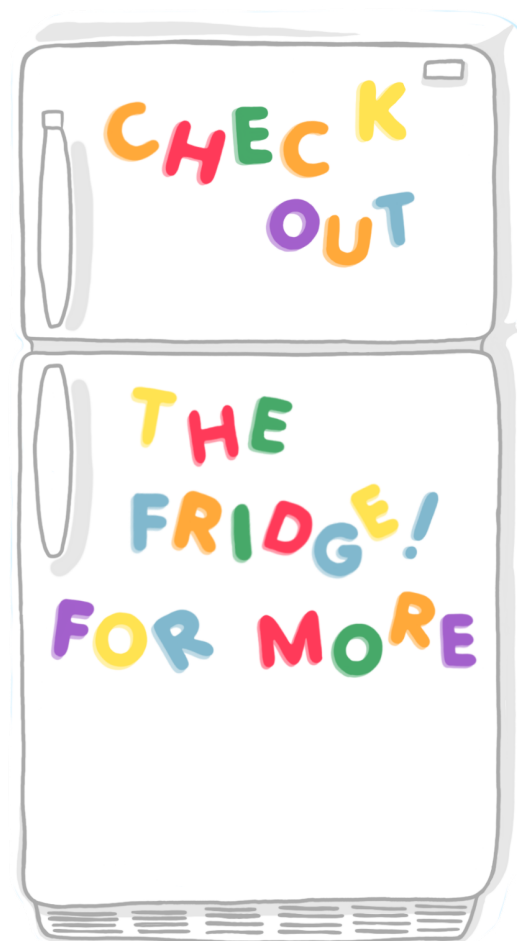
Pripps Blå 74:-
5% 44cl

Kronenbourg Blanc 86:-
5% 44cl

Guinness 89:-
4.2% 44cl

Original Long Drink 80:-
Gin & Grapefruit 5.5%

GUEST TAP ????????



WINE

Bubbles

Los Monteros Cava
Spain 120:-/620:-

Champagne Bouché Cuvée Réservee Brut
France 155:-/820:-

White

Ruida Domo Airen
Spain 110:-/550:-

Social Club Gruner Veltliner Sonnhof 1L
Austria 145:-/870:-

Red

Ruida Domo Tempranillo
Spain 110:-/550:-

Les Olivieres Côtes du Rhône
France 135:-/665:-

Arnaud Combier Beaujolais Village Gamay
France 155:-/750:-

Pink

La vielle ferme rosé
France 115:-/575:-

ALCOHOL FREE

Soda 35:-

Brooklyn Special Effects Beer 65:-

Barrel and Drums Sparkling wine 75:-

Come green, meaty or whatever
What's finger licking good
should end up on a plate



All dishes comes in smaller portions
We recomend 2-3 dishes per person

BAR SNACKS

Banderillas 45:-
Spanish pickled vegetable skewers

Smoked almonds 55:-
Roasted & smoked almonds

Pelotin olives 65:-
From Alicante, Spain

MUNCHIES

Fries 65:- 🌿
French fries with dijon mayonnaise

Falafel 80:- 🌿
Our own-made falafel with Vreta Gulärt

Hummus 80:- 🌿
Chickpea hummus with bread

Boquerones 80:-
From the Cantabrian ocean

Pan con tomate 125:- 🌿
Toasted levain with tomatoes from Karintorp

Mozzarella, tomato 135:- 🌿
Creamy buffalo mozzarella from Ängsholmen
Served with sourdough bread

Flip the page to get more food

SLICE N SHARE

Swedish cheese 65:- / 165:- 🌿
1 cheese / 3 cheeses
Served with quince marmalade
& crisp bread

Swedish charcuteries 175:-
Served with banderillas

CRAVINGS

Lettuce 115:- 🌿
Crispy lettuce, breadcrumbs, watercress
dressing & pecorino romano

Lamb skewers 125:-
Syrian style lamb skewers with goat yoghurt
from Sörbro Gårdsmejeri

Potato 135:- 🌿
Buttery potatoes, kale, fresh garlic & capers

Buffalo chicken wings 145:-/185:-
Deep fried chicken wings from
Vikingfågel, Munka-Ljungby with blue cheese
dip

SWEET

Soft serve 65:- 🌿
Topped with lemon curd & crushed meringues

TOO MANY OPTIONS?

Set menu 395:- / person

6 servings
Let our chefs' pick their favorites

