



## EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

### TACOS & SMALL SERVINGS

- PATA NEGRA (60gr) with olive oil and espelette pepper 185  
soy marinated TUNA TACO with chili mayonnaise and coriander 120  
crispy HALLOUMI TACO with honey, chili, avocado cream and roasted sesame seeds 115  
FOIE GRAS TACO with macadamia cream, caramelized nuts and sherry glaze 125  
gratinated CRAYFISH TAILS with garlic, dill mayonnaise and toast 165  
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 210/275  
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195  
crispy CALAMARES with herb mayonnaise 155  
creamy BURRATA with jalapeño-oil, marinated cherry tomatoes, salsa romesco and bread crumbs 155  
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120  
small STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan and cayenne 185  
VENDACE ROE CRISPS with smetana and chives 185

SEAFOOD BARI

- OYSTERS: FINE DE CLAIRE with mignonette: half a dozen 180, a dozen 350  
OYSTERS: SUPER CHIRONFILS with mignonette: half a dozen 270, a dozen 495  
HALF LOBSTER (Canada) with fried bread, dill mayonnaise and lemon 299  
SMOKED SHRIMPS with fried bread, aioli and lemon 185  
CAVIAR, POLANCO SIBERIAN RESERVE, URUGUAY (10 gr) with smetana and ghurkin 299  
MINI-MOULES with garlic, thyme, cream, white wine, aioli and grilled bread 155

### MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195  
WEEKLY OMELETTE with "öjebyröra" crayfish in mayonnaise, dill and lemon. served with french fries and a green leaf salad 195  
blackened tenderloin "PELLE JANZON" with vendace roe, toast, red onion, smetana, horse radish, egg yolk and french fries 295  
STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan, cayenne and french fries 275  
SHRIMP SALAD with crispy green leaves, avocado, egg, horseradish, croutons, lemon and spicy rhode island dressing 265  
CAESAR SALAD 2.0 with gem salad, bacon, parmesan, pickled onion, herb croutons and grilled chicken fillet 255  
HALLOUMI SALAD with avocado, sesame seeds, black berries, beetroots, green leaves, lime dressing, crispy bread and cilantro 255  
steamed COD with mussel sauce, tarragon oil, potatoes, cauliflower cream, apple and brussel sprouts 325  
butter-fried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295  
crispy VEAL SCHNITZEL with feta cheese cream, onion gravy, broccolini, potato skewer and grated manchego 295  
SHORT RIB RAGU with pasta papardelle, grated parmesan, marinated cherry tomatoes and green leaves 265  
crispy SWEDISH HASH with trout roe, sour cream, red onion, chives, dill and lemon 235  
crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, dill and lemon 235  
pasta papardelle with creamy romesco, BURRATA, broccolini, roasted hazelnuts, green leaves and grated manchego 235  
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 245  
grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 365  
seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles and cilantro 295  
grilled BLACK ANGUS BEEF ON A PLANK with parmesan pommes duchesse, red wine sauce, bearnaise sauce, tomato and bacon-wrapped beans 345

### DESSERTS

- APPLE PIE with cinnamon, oat crunch and vanilla ice cream 135  
CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115  
ALMOND CAKE with cloudberry, swedish punsch and whipped cream 115  
CRÈME BRÛLÉE 95  
CHOCOLATE BALL rolled in coco flakes 35  
DUBAI PRALINE 45  
SEA BUCKTHORNE SORBET 75

WANT TO KNOW EXACTLY WHAT'S IN YOUR FOOD? PLEASE ASK YOUR WAITER.