

## AMA EXPERIENCE

7-rätters avsmakningsmeny att dela för hela bordet,  
minst två personer

*7-course tasting menu to share for the whole table,  
minimum 2 people*

795 / PERSON

## BEVERAGE MENU

Låt våra sommelierer kombinera din meny  
med utvalda drycker.

*Let our sommeliers combine your menu with selected  
beverages and take your taste buds for a ride!*

575 / PERSON

## 4-RÄTTERS SHARINGMENY

Rätter att dela för hela bordet, minst två personer

*Dishes to share for the whole table, minimum 2 people*

595 / PERSON

## PRE DINNER DRINKS

### AMA GIMLET

Gin, lime cordial, lemon balm, sichuan, anise

### PASSION POP

Passion Fruit champagne cordial, creme de  
cacao blanc, tequila, lime, absinthe

## STARTER

### OSTRON 35

#### PILGRIMSMUSSLA CEVICHE 175

Gröntäpple, miso, lime, mynta  
*Scallop ceviche, green apple, miso, lime, mint*

#### RÅBIFF 185

Eldad ryggbiff, ramslök, shiitake, gravat ägg  
*Lightly grilled Beef tartar, ramson, shiitake,  
cured egg yolk*

#### TONFISK CEVICHE 165

Tomat, rökt paprika, vattenmelon, koriander,  
olivolja  
*Tuna ceviche, tomato, smoked paprika,  
watermelon, cilantro, olive oil*

#### AVOCADO CEVICHE 145

Gröna ärtor, mango, lime, picklad jalapeno  
*Avocado ceviche, green peas, mango, lime,  
pickled jalapeno*

#### SASHIMI 165 / PERSON

4 sorters fisk, ponzu, pepparrot  
Sashimi, 4 kinds of fish, ponzu, horseradish

#### CRAB CAKES 175

Endivesallad, kimchi, gravad limemajonnäs  
*Crab cakes, endives, kimchi, cured lime  
mayonnaise*

## ROBATAYAKI GRILL

#### KYCKLINGSPETT 135

Mango, krispig lök, vitlök, chili  
*Chicken skewer, mango, crispy onion, garlic, chili*

#### ASIATISK KORV "SAI KROK" 135

Ostronsås, chili, fläsksvålar  
*Asian sausage "Sai krok", oyster sauce, chili,  
crispy pork skin*

## SNACKS / SIDES

#### FRITERAD JORDÄRTSKOCKA 95

Svartvitlöksdipp  
Fried Jerusalem artichoke, black garlic dip

#### FRITERADE TOSTONES 95

Mangoaioli  
*Fried tostones, mango aioli*

#### STEKT RIS

*Fried rice*

#### EDAMAMEBÖNOR 65

*Edamame beans*

## MAIN

#### GRILLAD ENTRECOTE 305

Brynt silverlök, kimchi, teppanyakisås,  
shisokrasse  
*Grilled entrecote, browned onion, kimchi,  
teppanyaki sauce, shiso cress*

#### KYCKLING THAI SALLAD "LAAB" 245

Chili, mynta, koriander, grillad lime  
*Chicken Thai salad "Laab", chili, mint, cilantro,  
grilled lime*

#### BLOMKÅLS CURRY "MASSAMAN" 245

Potatis, sojaböner, jordnötter  
*Cauliflower curry "Massaman", potatoes, soya  
beans, peanuts*

#### CRISPY FISH 275

Pankopanerad torsk, tomat, mynta,  
mangoaioli  
*Crispy fish, panko breaded cod, tomato, mint,  
mang aioli*

#### POKE BOWL 205

Tonfisk, mango, avokado, sojaböner, kimchimajonnäs  
*Tuna, soya beans, avocado, kimchi mayonnaise*

## DESSERT

#### RABARBER & CITRONVERBENA 135

Kondenserad mjölk, shisojuice, majsaka  
*Rhubarb & lemon verbena, condensed milk,  
shiso juice, corn cake*

#### MJÖLKCHOKLAD & KOKOS 135

Karamelliserad banan, kakao, macadamianötter  
*Milk chocolate & coconut, caramelized banana,  
cacao, macadamia nuts*

## AFTER DINNER DRINKS

### RED HOOK

Rye, maraschino, sweet vermouth

### JAPANES JULEP

Umeshu, ginger, bourbon, pastis, mint, citrus

### THE SWIZZLE

Rum, apricot, pistachio, citrus, tonic

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