

Welcome to Brasserie nabo ("neighbor" in old Swedish),
the vibrant rendez-vous place for Stockholm's foodies and cocktail aficionados.

COCKTAILS

144

PAPER PLANE

Bourbon, Aperol, Amaro Montenegro, lemon

BOCCA LIMONE

Limoncello Villa Massa, basil, lemon, Cava

PINEAPPLE EXPRESS

Bacardi rum blend, lemon, roasted pineapple, honeycomb

NABOS DRY MARTINI

Bombay sapphire, cherry blossom, vermouth

PENICILIN

Whiskey, lemon, ginger, honey

UBE-WAN

Vodka, blueberry and vanilla infused Ube (purple Yam Jam)

SPICY CUCUMBER MARGARITA

Patron silver Tequila, Ancho Reyes chili liqueur, lime, cucumber syrup

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

THE MEXICAN WRESTLER

Mezcal San Cosme, Pineapple Infused Tequila, Agave, Honey, Orange Bitters

NABO'S NEGRONI ON TAP

Our own interpretation of the classic Italian aperitivo cocktail

Choose between the original or Sbagliato (topped with Prosecco)

NON-ALCOHOLIC: MARTINI VIBRANTE ROSSO AND SODA

75

DESSERTS

NEBO'S MELTING CHOCOLATE BALL WITH VANILLA ICE CREAM 145

Espresso brownie, caramelized almonds, roasted white chocolate, tonka bean, warm caramel sauce

CRÈME BRÛLÉE 120

Served with blueberry sorbet

SMOKED MANCHEGO FOR TWO 110

Fig jam flavored with lemon and nuts

LEMON AND LIME SORBET 65

Cold-pressed olive oil, fresh thyme

OYSTER

OYSTERS FINE DE CLAIRE AU NATUREL

Lemon, onion vinaigrette, tabasco
1pc. 32 • 6 pc. 180 • 12 pc. 350

OYSTERS "ROCKEFELLER"

1st. 35



Bacteria and marine algal toxins in oysters can be harmful and in rare cases cause stomach upset.

DISH OF THE MONTH

RED WINE BRAISED BEEF CHEEK

Mashed potatoes, wood-smoked bacon, pickled onions

245

BUTCHER'S CHOICE FOR TWO

ASK FOR TODAY'S CHOICE

Served with chimichurri, heart salad with parmesan mayonnaise béarnaise sauce, red wine sauce, french fries

DAY'S PRICE

2019 SANT'IPPOLITO, VILLA DA VINCO

Sangiovese, Syrah, Merlot, Toscana, italien

795

SATURDAY BRUNCH

EVERY SATURDAY BETWEEN 13.00 - 16.00 WE SERVE A LOVELY BRUNCH

See our webpage for the menu
Warm welcome!

SNACKS & ASSIETTES

MACADAMIA NUTS AND SMOKED ALMONDS 65

LEMON AND ROSEMARY MARINATED OLIVES 75

FRENCH FRIES WITH DIP 65

PIMIENTOS DE PADRON 75

FRIED ARTICHOKES 75
Roasted paprika dip

COD CROQUETTES 120
Pickled jalapeño, aioli

NABO'S PLOCKBLOCK 565
A selection of snacks from our menu.
Recommended for 2-4 people

STARTERS

BURRATA 145

Warm tomato, crispy serrano ham, fried basil

SEA BASS CARPACCIO WITH ROE 155
Olive oil, lemon, chili, chives

GAMBAS AL AJILLO 135
Garlic, chili, parsley, jalapeno, lemon, grilled sourdough bread

NABO'S ITALIAN BEEF TARTAR 165
Parmesan, pancetta crisp, tomato, pickled onion, capers, sage, dried olives

MOULES À LA CRÈME 145
Chilli, garlic, dill, cream, grilled levain bread

MAINS

MUSHROOM RISOTTO 245
Parmesan, fried parsley in butter forest mushrooms "à la bordelaise"

BAKED EGGPLANT 235
Romesco sauce, grilled eggplant puree, peppers, padrones de padron, zucchini, roasted almonds, feta cheese

MOULES À LA CRÈME 255
Chilli, garlic, dill, cream, grilled levain bread, French fries

MISO MARINATED SKREI 285
Ragu on green peas, smoked green onions, sake and white wine sauce, squid crisps

LONG-BAKED IBERICO CUTLET 255
Braised skewers and apple, honey, lemon, French fries

NABO'S ITALIAN BEEF TARTAR 275
Parmesan, pancetta crisp, tomato, pickled onion, capers, sage, dried olives, French fries

PEPPER STEAK OF BEEF FILLET 345
Soy Glazed King Oyster Mushrooms, Roasted Potatoes, baked cherry tomatoes, pepper sauce

GRILLED ENTRECÔTE 355
Bearnaise sauce, baked shallots, pimientos de padron, French fries



Allergies? Please inform our staff

BUBBLES

LOS MONTEROS BRUT, BODEGAS MURVIEDRO
Macabeo. Cava. Spain
110 / 660



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
130 / 780

WHITE WINES

2021	CHABLIS, MAISON DES HÂTES <i>Chardonnay. Bourgogne, France</i>	160 / 700
2021	SANCERRE LES FREDINS, GITTON PÈRE ET FILS <i>Sauvignon Blanc. Loire, France</i>	150 / 660
2021	KAMPTAL, SCHLOSS GOBELSBURG <i>Grüner Veltliner. Niederösterreich, Austria</i>	110 / 480
2021	TRADITION CHARDONNAY, CANTINA TERLAN <i>Chardonnay, Napa Valley, USA</i>	150 / 660
2021	SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Germany</i>	125 / 550
2021	VALMONT BLANC, DOMAINES PAUL MAS <i>Grenache blanc. Languedoc-Roussillon, France</i>	110 / 480
2021	ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	125 / 550
2019	BLACK STALLION ESTATE WINERY, BLACK STALLION <i>Chardonnay, Napa Valley, USA</i>	155 / 680
2021	KONTEXT. MEINKLANG (Orangewine) <i>Pinot Gris, Gruner Veltliner, Burgenland, Austria</i>	225 (25cl)

RED WINES

2020	BOURGOGNE PINOT NOIR, ANDRÉ GOICHOT, <i>Pinot Noir. Bourgogne, France</i>	135 / 595
2020	MOUTON CADET, BARON PHILIPPE DE ROTHSCHILD <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2020	VALPOLICELLA RIPASSO, CA RUGATE <i>Corvina, Rondinella. Veneto, Italy</i>	155 / 680
2020	LANGHE NEBBIOLO, LUIGI VOGHERA <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2018	RUBESCO, LUNGAROTTI <i>Sangiovese. Toscana, Italy</i>	135 / 590
2021	COLECCIÓN, BODEGA MURVIEDRO <i>Tempranillo. Valencia, Spain</i>	110 / 480
2019	LES CLEFS DE L'ENCLAVE, VIGNERON DE L'ENCLAVE <i>Grenache, Syrah. Rhone, France</i>	135 / 595
2018	CABERNET SAUVIGNON, MERCER BROS <i>Cabernet Sauvignon. Columbia Valley, USA</i>	155 / 680

DIGESTIVES

BACARDI GRAN RESERVA DIEZ 38 / CL <i>Aged in bourbon barrels, Puerto Rico</i>	ARDBEG KELPIE <i>Ardbeg distillery 32 / CL</i> <i>Islay, Scotland</i>
CARIBBEAN RUM CASK FINISH 38 / CL <i>Aged in Demerara rum casks, Ireland</i>	DE LUZE VS COGNAC Fine 32 / CL, <i>Cognac, France</i>
	GRAPPA CELLINI <i>Invecchiata 3 anni 32 / CL</i> <i>Italy</i>

VECKANS KAP

2017 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON <i>Grenache, Syrah, Mourvedre Rhône, France</i> 850	<i>This week's sommelier' selection of extra fine wines at extraordinary prices</i>	2020 CHABLIS 1^{ER} CRU VOGROS, LOUIS ROBIN <i>Chardonnay. Bourgogne, France</i> 795
2016 BAROLO, CANTINE DEL BORGO REALE <i>Nebbiolo, Piemonte, Italy</i> 795	2020 VARLRAVN, VALRAVN WINES <i>Pinot noir, Californien, USA</i> 795	2017 SAVIGNY LES BEAUNE, VINCENT GIRARDIN <i>Pinot noir, Bourgogne, France</i> 895
	2017 BRUNELLO DI MONTALCINO, GEOGRAFICO <i>Sangiovese. Toscana, Italy</i> 795	

BEERS & CIDER

MIKKELER SIDE EYES <i>4,4%, Pale Ale, Denmark</i>	90
BIRRA MORETTI <i>4,6%, Lager, Italy</i>	75
SIGTUNA HOPFENWEIZEN <i>7%, Veteöl, Sweden</i>	92
MIKKELER KAERLINGHED 2022 <i>5,5%, New England Pale Ale, Denmark</i>	96
GALIPETTE CIDRE BRUT <i>4,5%, Apple Cider, France</i>	78

DRAUGHT

25CL / 40CL

THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i>	45 / 69
ESTRELLA GALICIA <i>5,5%, Lager, Spain</i>	50 / 78
MIKKELER BURST <i>5,5%, IPA, Denmark</i>	60 / 92
ST ERIKS CITRA <i>4,6%, Pale Ale, Sweden</i>	58 / 89

NON ALCOHOLICS

ESTRELLA GALICIA <i>Alkoholfri</i> <i>Öl, 0,0%, 25cl, Lager, Spain</i>	52
RICHARD JUHLIN <i>"BLANC DE BLANC"</i> <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i>	120
ATELIER PATRICK FONT <i>Nectar d'Abriocot, 25cl, France</i>	55
TÖRST <i>Organic fairtrade Natural Sodas, 33cl, Sweden</i> <i>Real Lemon / Real Raspberry / Real Elderflower / Real Ginger</i>	48