

Dear Guests,

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

COCKTAILS

156

HONEY BASIL DAIQUIRI

Bacardi carta Blanca, lime, basil,
cardamom, honey

BOCCA LIMONE

Limuncello, basil, lemon, Cava

THE BUCANEER

Old fashioned on Caribbean,
Jamaican and
Cuban rums, créole bitters, maple syrup

NABOS DRY MARTINI

Bombay Sapphire Premier Cru,
cherry blossom Vermouth

SPICY TAJÍN MARGARITA

Jalapenos infused Tequila Patron blanco, Cointreau,
blue curacao, lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

THE MEXICAN WRESTLER

Mezcal San Cosme, Patron Silver & Anejo Tequila,
Grand Marnier, agave honey, chocolate bitters

THE CLOVER CLUB N°3

Bombay Sapphire gin, Campari, lemon,
raspberry sugar

POPCORN RE-FASHIONED

Bourbon & rye whiskey blend, popcornsocker,
vanilj aromatisk bitters

NEGRONI ALLA FRAGOLA

Bombay sapphire gin, Aperol,
strawberry infused vermouth

SNACKS & ASSIETTES

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|---|-----|
| MARCONA ALMONDS | 75 |
| LEMON AND ROSEMARY MARINATED OLIVES | 75 |
| DEEP FRIED ARTICHOKE Saffron aioli | 75 |
| FRENCH FRIES WITH DIP | 65 |
| PIMIENTOS DE PADRON | 75 |
| CHARCUTERIES FOR TWO Jamon Serrano and Coppa di Parma | 145 |
| CHEESE PLATTER Daily selection of cheese served with fig marmelade | 185 |

OYSTER

OSTRON "MARENNE" AU NATUREL

Lemon, shallot vinaigrette, tabasco
1pc. 39 • 6 pc. 260 • 12 pc. 450



STEAK TARTARE

FULL 265 / HALF 165

Tartar of Swedish silverside beef, with
capers, cornichons, mustard, tarragon and
parsely.

French fries served with full portion

PLAT DE LA SEMAINE

Ask your waiter for this week's specials

265



STARTERS

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|---|-----|
| BURRATA | 155 |
| <i>Honey glazed buratta, pickled red beets, walnut, spinach</i> | |
| SALMON RILLETES | 145 |
| <i>Pickled red onion, herbs, lemon, apple, grilled bread</i> | |
| TOAST SKAGEN | 195 |
| <i>Hand peeled shrimps in dill mayonnaise, horseradish, lemon</i> | |

MAIN COURSES

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|---|-----|
| BRAISED POINTY CABBAGE | 245 |
| <i>Butter fried oyster mushroom, garlic, fried parsley, parmesan, truffle butter</i> | |
| RAINBOW TROUT "A LA GRENOBLOISE" | 325 |
| <i>Potato purée, blackened Pak choy, butter sauce, capers, brioche croutons</i> | |
| GRILLED ENTRECÔTE | 395 |
| <i>Baked shallots, blackened pimientos de padron, cherry tomatoes, bearnaise sauce, french fries</i> | |
| PRIME RIB BURGER | 250 |
| <i>Cheddar cheese, tomato, sallad frisée, pickled silver onion, truffle mayo, french fries (available as children size for 185 kr)</i> | |
| MOULES MARINIÈRES FULL 225 / HALF 155 | |
| <i>Freshly steamed Swedish blue mussels with white wine, parsley and garlic. Served with aioli. French fries served with full portion</i> | |

DESSERTS

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| SAFFRON CRÈME BRÛLÉE | 105 |
| <i>Served with raspberry sorbet.</i> | |
| CHOCOLATE MOUSSE | 125 |
| <i>Chocolate sorbet, chocolate cream, rum infused cherries.</i> | |
| A SCOOP OF ICE CREAM OR SORBET | 45 |
| <i>Choose between ice cream, raspberry sorbet and chocolate sorbet</i> | |
| CHOCOLATE TRUFFLE | 45 |

BUBBLES

CAVA BRUT RESERVA ORGANIC, LACRIMA BACCUS
Macabeo. Cava, Spanien
115 / 660



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
145 / 870

WHITE WINE

| | | |
|------|--|-----------|
| 2021 | CHABLIS, LOUIS ROBIN <i>Chardonnay. Bourgogne, France</i> | 160 / 700 |
| 2021 | SANCERRE LES BELLES DAMES GITTON PÈRE ET FILS <i>Sauvignon Blanc. Loire, France</i> | 160 / 700 |
| 2021 | KAMPTAL, SCHLOSS GOBELSBURG <i>Grüner Veltliner. Niederösterreich, Austria</i> | 125 / 550 |
| 2021 | GRECO DI TUFO, TRE FIORI <i>Greco. Kampanien, Italy</i> | 135 / 595 |
| 2021 | SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Germany</i> | 125 / 550 |
| 2021 | LA COUR DES DAMES, BADET CLEMENT & CO <i>Vermentino, Ugni Blanc. Pays d'Oc, France</i> | 115 / 520 |
| 2021 | ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i> | 125 / 550 |
| 2019 | DIORA, LA SPLENDEUR DU SOLEIL <i>Chardonnay, Monterey. Kalifornien, USA</i> | 140 / 620 |

RED WINE

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|------|--|-----------|
| 2020 | "LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Bourgogne, France</i> | 135 / 595 |
| 2020 | PETIT PAVEIL, CHATEAU PAVEIL DE LUZE <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i> | 135 / 595 |
| 2020 | VALPOLICELLA RIPASSO, SAN ZENONE <i>Corvina, Rondinella. Veneto, Italy</i> | 155 / 680 |
| 2020 | LANGHE NEBBIOLO, PRUNOTTO <i>Nebbiolo. Piemonte, Italy</i> | 145 / 650 |
| 2019 | CHIANTI RISERVA, IL VOLPETTO <i>Sangiovese. Toscana, Italy</i> | 135 / 595 |
| 2022 | TINTO, JUNTO VA JUNTO <i>Tempranillo, Syrah. Castile la Mancha, Spain</i> | 115 / 520 |
| 2020 | AVALON LODI, AVALON WINERY <i>Cabernet Sauvignon. Kalifornien, USA</i> | 155 / 680 |
| 2019 | BAROLO, DOMINI SERTAIA <i>Nebbiolo. Piemonte, Italy</i> | 850 |
| 2018 | BRUNELLO DI MONTALCINO, GEOGRAFICO <i>Sangiovese. Toscana, Italy</i> | 195 / 895 |

NATURAL WINES

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|------|--|-----------------|
| 2021 | KONTRAST, MARKUS HUBER <i>Grüner Veltliner. Niederösterreich, Austria</i> | 145/650 |
| 2022 | LANGHE BIANCO, CANTINA CLAVESANA <i>Chardonnay. Piemonte, Italy</i> | 135/450 (50 cl) |
| | BOVIN, HERVE VILLEMADÉ (1 liter) <i>Chardonnay, Chenin Blanc, Sauv. Blanc, Romorantin. Loire, France</i> | 155 / 960 |

NATURAL WINES

| | | |
|------|---|-----------------|
| 2021 | LANGHE ROSSO, CANTINA CLAVESANA <i>Nebbiolo, Dolceto. Piemonte, Italy</i> | 135/450 (50 cl) |
| 2022 | VIN DE CAGNARA ROSSO, SASSARA (1 liter) <i>Corvina. Veneto, Italy</i> | 135 / 840 |
| 2021 | PERLE SAUVAGE, PETTILLANT NATUREL <i>Chenin blanc. Loire, France</i> | 125 / 690 |

SOMMELIER'S CHOICE

*This week's sommelier' selection of
extra fine wines at extraordinary prices*

**2020
LE DIFESE
TENUTA SAN GUIDO**
*Sangiovese, Cabernet Sauvignon
Toscana, Italy*
850

**2020
BARBARESCO AUTINBEJ,
CA' DEL BAIO**
Nebbiolo. Piemonte, Italy
850

**2020
VARLRAVN, VALRAVN WINES**
Pinot noir. California, USA
795

**2018
LIMITED RELEASE POSEIDON
VINEYARD, BLACK STALLION
ESTATE WINERY**
Chardonnay. Kalifornien, USA
1200

**2021
CHABLIS 1^{ER} CRU VOGROS,
LOUIS ROBIN**
Chardonnay. Bourgogne, France
850

**2019
CHATEAUNEUF DU PAPE,
CHATEAU MONT REDON**
*Grenache, Syrah, Mourvedre. Rhone,
Frankrike*
850

BEERS & CIDER

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|---|----|
| BIRRA MORETTI <i>4,6%, Lager, Italy</i> | 82 |
| HOEGAARDEN WIT-BLANCHE <i>4,9%, 33cl, Wheat beer, Belgium</i> | 86 |
| MIKKELLER "PETER, PALE AND MARY" <i>4,6%, 33cl, Pale Ale Gluten free, Denmark</i> | 96 |
| GALIPETTE CIDRE BRUT <i>4,5%, Apple cider, France</i> | 82 |

DRAUGHT

| | 25CL / 40CL |
|--|-------------|
| THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i> | 48 / 76 |
| ESTRELLA GALICIA <i>5,5%, Lager, Spain</i> | 60 / 88 |
| MIKKELLER KAERLIGHED <i>4,9%, Pale Ale, Denmark</i> | 64 / 96 |
| BUDVAR, BUDEJOVICKY <i>5,0%, Czech lager, Czech republic</i> | 62 / 92 |

NON ALCOHOLICS

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|---|-----|
| BIRRA MORETTI <i>0,0%, Lager, Italy</i> | 68 |
| RICHARD JUHLIN "BLANC DE BLANC" <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i> | 120 |
| ALAIN MILLIAT <i>Jus de fruit, 33cl, France Raisin blanc Chardonnay, Raisin roige Merlot</i> | 68 |
| TÖRST <i>Natural Organic & fairtrade, 33cl, Sweden Lemon/Raspberry/Elderflower/Ginger</i> | 55 |
| NEJGRONI <i>Alkoholfritt Negroni</i> <i>0,5%, 25 cl</i> | 69 |