

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

Limoncello, 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, popcorn sugar,  
vanilla aromatic bitters

### NEGRONI ALLA FRAGOLA

Bombay sapphire gin, Aperol,  
strawberry infused vermouth

## SNACKS & ASSIETTES

MARCONA ALMONDS	75
LEMON AND ROSEMARY MARINATED OLIVES	75
FRENCH FRIES WITH DIP	65
PIMIENTOS DE PADRON	75
SAUTEED SHRIMPS "EN PERSILIADE"	95
Garlic, parsley, lemon	
DEEP FRIED ARTICHOKE	75
Aioli	
CHARCUTERIES FOR TWO	145
Jamon Serrano and Coppa di Parma	
CHEESE PLATTER	185
Daily selection of cheese served with fig marmelade	



## OYSTER

### OSTRON "MARENNE" AU NATUREL

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



## NABO'S ASSORTED BOARD

A selection of snacks from our menu.  
Recommended for 2-4 people

695

## 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

### DISH OF THE DAY

Ask for the daily special

255

## SALLADE DE LA SEMAINE

### CAESAR SALAD WITH TIGER SHRIMPS

Gem lettuce, Caesar dressing, red chili,  
brioche croutons

265

## SHARING FOR TWO

### SLOW-COOKED LAMB ROAST

Potato purée, caramelized carrots, red wine  
sauce, mixed salad.

Serve for two

565

## STARTERS

BURRATA	155
Honey glazed buratta, pickled red beets, walnut, spinach	
BLINIS WITH BLEAK ROE	255
Sour cream, chopped red onion, chives	
SALMON RILLETES	165
Pickled red onion, herbs, lemon, apple, grilled bread	
WHITE ASPARAGUS	185
Vendace Roe, hollandaise Sauce, Chives, Frisée Salad	
BRAISED LEEK	145
Dijon vinaigrette, tomato, tarragon, hazelnuts	
TOAST SKAGEN	195
Hand peeled shrimps in dill mayonnaise, horseradish, lemon	
MARROW BONES & PROVENÇALE SNAILS	155
Baked bone marrow of beef, snails, garlic gutter, grilled bread	

## MAIN COURSES

BRAISED POINTY CABBAGE	265
Butter fried oyster mushroom, garlic, fried parsley, parmesan, truffle butter	
RAINBOW TROUT "A LA GRENOBLOISE"	325
Potato purée, blackened Pak choi, white wine sauce, capers, brioche croutons	
DEEP FRIED SEA BASS "COLBERT"	335
Maître d'hotel butter, parsley, lemon, french fries	
CHEVRÉ CHAUD	245
Artichoke, goat cheese, heart and radicchio salad, roasted hazelnuts, mint, honey vinaigrette	
GRILLED ENTRECÔTE	395
Baked shallots, blackened pimientos de padron, cherry tomatoes, bearnaise sauce, french fries	
PRIME RIB BURGER	250
Pepper jack cheese, tomato, sallad, pickled silver onion, truffle mayo, french fries (available as children size for 185 kr)	
MOULES MARINIÈRES FULL/HALF	245/165
White wine, parsley, garlic, aioli French fries served with full portion	

## DESSERTS

CRÈME BRÛLÉE	105
Served with raspberry sorbet.	
FRANSK "MILLES FEUILLES"	145
Vanilla cream, fresh strawberries, puff pastry	
CHOCOLATE MOUSSE	125
Chocolate sorbet, chocolate cream, rum infused cherries.	
A SCOOP OF ICE CREAM OR SORBET	45
Choose between vanilla and chocolate ice cream, or raspberry sorbet	
CHOCOLATE TRUFFLE	45

Allergies? Please inform our staff.

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	<b>CHABLIS, LOUIS ROBIN</b> <i>Chardonnay. Bourgogne, France</i>	160 / 700
2021	<b>SANCERRE LES BELLES DAMES GITTON PÈRE ET FILS</b> <i>Sauvignon Blanc. Loire, France</i>	160 / 700
2021	<b>GRECO DI TUFO, TRE FIORI</b> <i>Greco. Kampanien, Italy</i>	135 / 595
2021	<b>SAAR RIESLING, DONATUSHOF</b> <i>Riesling. Mosel, Tyskland</i>	135 / 595
2021	<b>LA COUR DES DAMES, BADET CLEMENT &amp; CO</b> <i>Vermentino, Ugni Blanc. Pays d'Oc, France</i>	115 / 520
2021	<b>ALLO ALVARINHO, SOALHEIRO</b> <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
2019	<b>DIORA, LA SPLENDEUR DU SOLEIL</b> <i>Chardonnay, Monterey. California, USA</i>	140 / 620
	<b>M DE MINUTY, CHATEAU MINUTY</b> <i>Grenache, Provence, France</i>	145 / 650

RED WINE

2022	<b>"LES COTILLES" PINOT NOIR, FAMILLE ROUX</b> <i>Pinot Noir. Bourgogne, France</i>	135 / 595
2020	<b>PETIT PAVEIL, CHATEAU PAVEIL DE LUZE</b> <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2019	<b>VALPOLICELLA RIPASSO, SAN ZENONE</b> <i>Corvina, Rondinella. Veneto, Italy</i>	155 / 680
2021	<b>LANGHE NEBBIOLO, CA'BIANCA</b> <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2022	<b>CHIANTI, IL VOLPETTO</b> <i>Sangiovese. Tuscany, Italy</i>	135 / 595
2022	<b>TINTO, JUNTO VA JUNTO</b> <i>Tempranillo, Syrah. Castile la Mancha, Spain</i>	115 / 520
2021	<b>AVALON LODI, AVALON WINERY</b> <i>Cabernet Sauvignon. California, USA</i>	155 / 680
2019	<b>BAROLO, DOMINI SERTAIA</b> <i>Nebbiolo. Piemonte, Italy</i>	850
2018	<b>BRUNELLO DI MONTALCINO, GEOGRAFICO</b> <i>Sangiovese. Toscana, Italy</i>	195 / 895

NATURAL WINES

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

NATURAL WINES

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

SOMMELIER'S CHOICE

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

**2021  
LE DIFESE,  
TENUTA SAN GUIDO**  
*Sangiovese, Cabernet Sauvignon  
Tuscany, Italy*  
850

**2019  
BARBARESCO AUTINBEJ,  
CA' DEL BAI**  
*Nebbiolo. Piemonte, Italy*  
850

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

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

**2021  
CHABLIS 1<sup>ER</sup> CRU VOGROS,  
LOUIS ROBIN**  
*Chardonnay. Bourgogne, France*  
850

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

BEERS & CIDER

<b>BIRRA MORETTI</b> <i>4,6%, Lager, Italy</i>	82
<b>HOEGAARDEN WIT-BLANCHE</b> <i>4,9%, 33cl, Wheat, Belgium</i>	86
<b>MIKKELER "PETER, PALE AND MARY"</b> <i>4,6%, 33cl, Pale Ale Gluten free, Denmark</i>	96
<b>GALIPETTE CIDRE BRUT</b> <i>4,5%, Äpplecider, France</i>	82
<b>ESTRELLA GALICIA</b> <i>Gluten free</i> <i>5,5%, Lager, Spain</i>	86

DRAUGHT

	25CL / 40CL
<b>THREE TOWNS (EKO)</b> <i>4,6%, Pilsner, Sweden</i>	48 / 76
<b>ESTRELLA GALICIA</b> <i>5,5%, Lager, Spanien</i>	60 / 88
<b>MIKKELER KAERLIGHED</b> <i>4,9%, Pale Ale, Denmark</i>	64 / 96
<b>BUDVAR, BUDEJOVICKY</b> <i>5,0%, Czech lager, Czech Republic</i>	62 / 94

NON ALCOHOLICS

<b>BIRRA MORETTI</b> <i>0,0%, Lager, Italy</i>	68
<b>RICHARD JUHLIN "BLANC DE BLANC"</b> <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i>	120
<b>ALAIN MILLIAT</b> <i>Jus de fruit, 33cl, France</i> <i>Raisin Sauvignon Blanc / Raisin rouge Merlot</i>	82
<b>TÖRST</b> <i>Natural Organic &amp; fairtrade, 33cl, Sweden</i> <i>Lemon / Raspberry / Elderflower / Ginger</i>	55
<b>NEJGRONI</b> <i>Alkoholritt Negroni</i> <i>0,5%, 25 cl</i>	69