

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, popcornsocker,
vanilj aromatisk bitters

NEGRONI ALLA FRAGOLA

Bombay sapphire gin, Aperol,
strawberry infused vermouth

SNACKS & ASSIETTES

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

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

MAIN COURSES

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

DESSERTS

CRÈME BRÛLÉE Served with raspberry sorbet.	105
CHOCOLATE MOUSSE Chocolate sorbet, chocolate cream, rum infused cherries.	125
A SCOOP OF ICE CREAM OR SORBET Choose between ice cream, raspberry sorbet and chocolate sorbet	45
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	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	GRECO DI TUFO, TRE FIORI <i>Greco. Kampanien, Italy</i>	135 / 595
2021	SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Germany</i>	135 / 595
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, Monterrey. Kalifornien, USA</i>	140 / 620

ROSÉ VIN

2022	M DE MINUTY, CHATEAU MINUTY <i>Grenache, Provence, France</i>	145 / 650
2022	MINUTY PRESTIGE, CHATEAU MINUTY <i>Grenache, Provence, France</i>	155 / 1400 (Magnum)

NATURAL WINES

2023	RAMATO, CANTINA RIFF (ORANGEVIN) <i>Pinot grigio. Veneto, Italy</i>	135/595
	BOVIN, HERVE VILLEMARE (1 liter) <i>Chardonnay, Chenin Blanc, Sauv. Blanc, Romorantin. Loire, France</i>	155 / 960
2022	LANGHE BIANCO, CANTINA CLAVESANA <i>Chardonnay. Piemonte, Italy</i>	135/450 (50 cl)

RED WINE

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, TENUTE FIOREBELLI <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
2019	BIANCO I ROSSO, COPPOLA <i>Cabernet Sauvignon. California, 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

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's 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
995

**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

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
LA CIDRAIE CIDRE BRUT <i>4%, 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 HOP SHOP <i>4,9%, Hazy IPA, Belgium</i>	64 / 96
BUDVAR, BUDEJOVICKY <i>5,0%, Czech lager, Czech republic</i>	62 / 94

NON ALCOHOLICS

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 Sauvignon blanc, Raisin Merlot</i>	82
TÖRST <i>Natural Organic & fairtrade, 33cl, Sweden Lemon/Raspberry/Elderflower/Ginger</i>	55
NEJGRONI Alkoholfritt Negroni <i>0,5%, 25 cl</i>	69