

@restaurangnabo
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Tegnérgatan 34
Stockholm

Dear Guests,

We invite you to enjoy culinary experiences inspired by the lush greenery of the nearby park, the rich flavors of Paris, and the lively energy of Stockholm.

COCKTAILS

165

HONEY BASIL DAIQUIRI

Bacardi Carta Blanca, lime, basil, cardamom, honey

BOCCA LIMONE

Limoncello, basil, lemon, Cava

COULEUR CAFÉ

Old fashioned with Bacardi and Rum Eminente, Stockholms Bränneri coffee liqueur, aromatic bitters

NABOS DRY MARTINI

Bombay Sapphire Premier Cru, cherry blossom, Vermouth

SPICY TAJÍN MARGARITA

Jalapeño-infused Tequila Patron Blanco, Cointreau, blue curaçao, lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

THE MEXICAN WRESTLER #2

Patron Silver & Añejo Tequila, Volcan Blanco, Grand Marnier, agave honey, chocolate bitters

WILD SWEDISH SUMMER

Bombay Sapphire & Bombay Bramble Gin, wild strawberry sugar, lemon, licorice foam

MAPLE RE-FASHIONED

Bourbon, Whistlepig rye whiskey, barrel- aged organic Vermont maple syrup, aromatic bitters

NEGRONI ALLA FRAGOLA

Bombay Sapphire gin, Pimms, Aperol, strawberry-infused vermouth

NEJGRONI 69:-

Non alcoholic Negroni
0,5%

SNACKS & ASSIETTES

MARCONA ALMONDS	75
LEMON AND ROSEMARY MARINATED OLIVES	75
FRENCH FRIES WITH DIPP	65
PIMIENTOS DE PADRÓN	75
CHEESE AND CHARCUTERIE PLATE	165
Red onion marmalade, cornichons, roasted levai	
FRIED ARTICHOKEs	75
Romesco sauce	



OYSTER

OSTRON “MARENNE” AU NATUREL

Lemon, shallot vinaigrette, tabasco
1pc. 39 • 6 pc. 195 • 12 pc. 395



TOAST SKAGEN

Hand-peeled shrimp in dill mayonnaise, horseradish, bleak roe, lemon

FULL 265 / HALF 175

STEAK TARTARE

Swedish sirloin with capers, cornichons, mustard, tarragon, and parsley.
French fries served with full portion

FULL 265 / HALF 165

MOULES
FRITES

White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

SHARING FOR
TWO

SWEDISH CLUB STEAK
600 GRAM

Served with Potato Gratin, mixed salad and pepper sauce.

Serve for two
525

TREAT YOURSELF!

“R” DE RUINART BRUT,
RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France

185 / 1100



STARTERS

BURRATA	155
Orange, grapefruit, mint, pistachios	
ONION SOUP “NABO STYLE”	155
Västerbotten cheese, roasted onion broth, brioche croutons, chives.	
BONE MARROW & SNAILS PROVENÇALE	165
Snails, garlic butter, parsley, grilled bread, mustard	
LEEK TERRINE	145
Dijonvinegrette, tomatoes, tarragon, roasted hazelnuts	
GARLIC-FRIED SHRIMP	105
Parsley, lemon, grilled bread.	
SALMON RILLETTE	115
Granny Smith apple, pickled red onion, vendace roe, rye bread	

MAIN COURSES

BRAISED POINTED CABBAGE	245
Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter	
ASPARAGUS RISOTTO WITH TIGER PRAWNS	310
White and green asparagus, parmesan, chili oil, lemon	
HONEY-GLAZED GUINEA FOW	295
Confit potatoes, green peas, pearl onions, carrots, bacon, tarragon jus	
SEARED RAINBOW TROUT	345
Spinach cream, seafood sauce, artichokes, new potatoes, bell peppers	
FRIED SEA BASS “COLBERT”	335
Fried parsley, French fries, remoulade sauce	
GRILLED SWEDISH RIBEYE	395
French fries, butter-fried spinach, pepper sauce, béarnaise sauce	
PRIME RIB BURGER	255
Cheddar cheese, truffle mayonnaise, pickled silver onion, tomato, romaine lettuce, French fries (Available as a kid’s portion for 185 sek)	
GRILLED STEAK FRITES	295
French fries, bearnaise sauce, green salad	

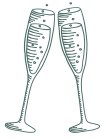
DESSERTS

CRÈME BRÛLÉE	105
Raspberry sorbet	
BUDAPEST PASTRY	125
Roasted plums, plum sorbet, caramelized almonds	
SNOW EGG “ÎLE FLOTTANTE”	115
Vanilla sauce, caramelized almonds, salted caramel	
A SCOOP OF ICE CREAM OR SORBET	45
Choose from raspberry sorbet, blueberry sorbet, vanilla ice cream, or plum sorbet	
THREE SMALL COOKIES	55
Chocolate cookie with hazelnuts and hazelnut cream, almond cookie with blackberry marmalade, shortbread cookie with buttercream	

Allergies? Please inform our staff.

BUBBLES

CAVA BRUT, LOS MONTEROS
Macabeo. Cava, Spain
115 / 660



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
155 / 930

WHITE WINE

2022	CHABLIS, LOUIS ROBIN <i>Chardonnay. Burgundy, France</i>	160 / 700
2021	SANCERRE LA GUIBERTE, ALAIN GUENEAU <i>Sauvignon Blanc. Loire, France</i>	160 / 700
2023	SAAR RIESLING TROCKEN, DONATUSHOF <i>Riesling. Mosel, Germany</i>	135 / 595
2022	VALMONT BLANC, PAUL MAS <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>	115 / 520
2023	ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
2020	COLLECTION 446, NOBLE VINES <i>Chardonnay. Kalifornien, USA</i>	140 / 620
2021	KABINETT ROYAL RIESLING, PRINZ VON HESSEN <i>Riesling. Pfalz, Germany</i>	795
2022	M DE MINUTY ROSÉ, CHATEAU MINUTY <i>(Magnum)</i> <i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i>	155 / 1400

RED WINE

2022	"LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Burgundy, France</i>	135 / 595
2020	PETIT PAVEIL, CHATEAU PAVEIL DE LUZE <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2019	VALPOLICELLA RIPASSO, BOLLA <i>Corvina, Rondinella, Veneto, Italy.</i>	155 / 695
2022	LANGHE NEBBIOLO, CA'BIANCA <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2017	CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese. Toscana, Italy</i>	145 / 650
2022	ORGANIC SHIRAZ, GEMTREE WINES <i>Shiraz, South Australia, Australia</i>	115 / 520
2021	ROSSO & BIANCO, COPPOLA <i>Cabernet Sauvignon. California, USA</i>	155 / 680
2022	PINOT NOIR, IRONY WINES CELLAR, <i>Sangiovese. Monterey, Italy</i>	135 / 595
2018	BARBARESCO SERRABOELLA, PAITIN <i>Nebbiolo, Piemonte, Italy</i>	185 / 850

NATURAL WINES

2023	DOMAINE DE MAJAS (ORANGEVIN) <i>Sauvignin blanc. Cotes catalanes, France</i>	135/450 (50 cl)
2023	VIN ROUGE, CLOS DU TUE BOEUF <i>Gamay, Côt, Pineau d'Aunis. Loire, France</i>	145 / 485 (50 cl)

DESSERT WINES

	ROYAL OPORTO TAWNY, REAL COMPANHIA VELHA <i>Touriga nacional, touriga francesa. Douro, Portugal</i>	95 (8 cl)
2019	SAUTERNES, CHATEAU MOUTON CADET <i>Sauvignon blanc, Semillon. Bordeaux, Frankrike</i>	85 (8 cl)

SOMMELIER'S CHOICE

2018
LIMITED RELEASE SYRAH, BLACK STALLION WINERY
Syrah, California, USA
895

2018
SACCENTE BRUNELLO DI MONTALCINO, GEOGRAFICO
Sangiovese. Toscana, Italy
895

2020
BARBARESCO PRUNOTTO
Nebbiolo. Piemonte, Italy
895

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

2019
BAROLO, DOMINI SERTAIA
Nebbiolo. Piemonte, Italy
850

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

2019
GRAND CRU ALTENBERG DE BERGHEM, GUSTAV LORENTZ, Riesling.
Alsace, France
850

2021
CHATEAUNEUF DU PAPE, CHATEAU MONT REDON MAGNUM
Grenache, Syrah, Mourvedre. Rhone, Frankrike
1800

BEERS & CIDER

BIRRA MORETTI <i>4,6%, Lager, Italy</i>	82
KRONENBOURG 1664 BLANC <i>5%, 33cl, Wheat beer, France</i>	86
LAGUNITAS ISLAND BEATS IPA <i>5%, 33cl, IPA, USA</i>	88
LA CIDRAIE CIDRE BRUT <i>4%, Apple cider, France</i>	82
ESTRELLA GALICIA <i>Gluten free</i> <i>5,5%, Lager, Spain</i>	86
BIRRA MORETTI <i>0,0%, Lager, Italy</i>	68

DRAUGHT

	25CL / 40CL
THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i>	48 / 76
ESTRELLA GALICIA <i>5,5%, Lager. Spain</i>	62 / 92
SIGTUNA BRYGGHUS <i>4,5%, American Pale Ale, Sweden</i>	64 / 96
BUDVAR, BUDEJOVICKY <i>5.0%, Czech lager, Czech Republic</i>	62 / 94

DIGESTIF (PRIS/CL)

GRAPPA CLASSICA, <i>Gustavo poli, Italy</i>	42
COGNAC GODET <i>Reserve exclusive, France</i>	36
BACARDI GRAN RESERVA DIEZ <i>Puerto rico</i>	38
THE GLENROTHES <i>12 years old</i> <i>Speyside Single Malt, Scotland</i>	42
WHISTLE PIG 10 YEARS OLD <i>Small batch rye, Canada</i>	55
IRISH COFFEE <i>Jameson whiskey, demerara sugar, Cream</i>	165