

@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

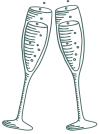
White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

TREAT YOURSELF!

“R” DE RUINART BRUT,
RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France



185 / 1100

STARTERS

BURRATA 155

Orange, grapefruit, mint, pistachios

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

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

GRILLED SWEDISH RIBEYE 395

French fries, butter-fried spinach, pepper sauce, béarnaise sauce

GRILLED STEAK FRITES 295

French fries, bearnaise sauce, green salad

DESSERTS

CRÈME BRÛLÉE 105

Raspberry sorbet

PROFITEROLES 125

Almond and hazelnut cream, praline, raspberry sauce and caramelized hazelnuts

A SCOOP OF ICE CREAM OR SORBET 45

Choose from raspberry sorbet, blueberry sorbet, vanilla ice cream, or plum sorbet

SNOW EGG “ÎLE FLOTTANTE” 115

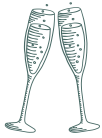
Vanilla sauce, caramelized almonds, salted caramel



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>Grenache, Syrah, Cinsault. Cotes de Provence, France</i>	155 / 680

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
2020	MINUTY PRESTIGE ROUGE, CHATEAU MINUTY <i>Syrah, grenache, Cotes de Provence, France</i>	115 / 520
2022	PINOT NOIR, IRONY WINES CELLAR, <i>Pinot noir. Monterey, USA</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

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

2021
CHATEAUNEUF DU PAPE,
CHATEAU MONT REDON MAGNUM
Grenache, Syrah, Mourvedre. Rhone, Frankrike
850

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 BIANCA, <i>Nardini, 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