

@restaurangnabo  
#restaurangnabo



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                                                                                                 |     |

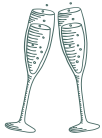
DESSERTS

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| CRÈME BRÛLÉE                                                                      | 105 |
| Raspberry sorbet                                                                  |     |
| PROFITEROLES                                                                      | 125 |
| Almond and hazelnut cream, praline, raspberry sauce and caramelized hazelnuts.    |     |
| 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 |     |
| CHOCOLATE TRUFFLE                                                                 | 45  |

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 | <b>CHABLIS, LOUIS ROBIN</b><br><i>Chardonnay. Burgundy, France</i>                                     | 160 / 700 |
| 2021 | <b>SANCERRE LA GUIBERTE, ALAIN GUENEAU</b><br><i>Sauvignon Blanc. Loire, France</i>                    | 160 / 700 |
| 2023 | <b>SAAR RIESLING TROCKEN, DONATUSHOF</b><br><i>Riesling. Mosel, Germany</i>                            | 135 / 595 |
| 2022 | <b>VALMONT BLANC, PAUL MAS</b><br><i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>         | 115 / 520 |
| 2023 | <b>ALLO ALVARINHO, SOALHEIRO</b><br><i>Alvarinho. Monção e Melgaço, Portugal</i>                       | 135 / 595 |
| 2020 | <b>COLLECTION 446, NOBLE VINES</b><br><i>Chardonnay, Kalifornien, USA</i>                              | 140 / 620 |
| 2021 | <b>KABINETT ROYAL RIESLING, PRINZ VON HESSEN</b><br><i>Riesling. Pfalz, Germany</i>                    | 795       |
| 2022 | <b>M DE MINUTY ROSÉ, CHATEAU MINUTY</b><br><i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i> | 155 / 680 |

RED WINE

|      |                                                                                                    |           |
|------|----------------------------------------------------------------------------------------------------|-----------|
| 2022 | <b>"LES COTILLES" PINOT NOIR, FAMILLE ROUX</b><br><i>Pinot Noir. Burgundy, France</i>              | 135 / 595 |
| 2020 | <b>PETIT PAVEIL, CHATEAU PAVEIL DE LUZE</b><br><i>Cabernet Sauvignon, Merlot. Bordeaux, France</i> | 135 / 595 |
| 2019 | <b>VALPOLICELLA RIPASSO, BOLLA</b><br><i>Corvina, Rondinella, Veneto, Italy.</i>                   | 155 / 695 |
| 2022 | <b>LANGHE NEBBIOLO, CA'BIANCA</b><br><i>Nebbiolo. Piemonte, Italy</i>                              | 145 / 650 |
| 2017 | <b>CHIANTI DEL CAVALIERE RISERVA, GRATI</b><br><i>Sangiovese. Toscana, Italy</i>                   | 145 / 650 |
| 2020 | <b>MINUTY PRESTIGE ROUGE, CHATEAU MINUTY</b><br><i>Syrah, grenache, Cotes de Provence, France</i>  | 115 / 520 |
| 2022 | <b>PINOT NOIR, IRONY WINES CELLAR,</b><br><i>Pinot noir. Monterey, USA</i>                         | 135 / 595 |
| 2018 | <b>BARBARESCO SERRABOELLA, PAITIN</b><br><i>Nebbiolo. Piemonte, Italy</i>                          | 185 / 850 |

NATURAL WINES

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

DESSERT WINES

|      |                                                                                                               |           |
|------|---------------------------------------------------------------------------------------------------------------|-----------|
|      | <b>ROYAL OPORTO TAWNY, REAL COMPANHIA VELHA</b><br><i>Touriga nacional, touriga francesa. Douro, Portugal</i> | 95 (8 cl) |
| 2019 | <b>SAUTERNES, CHATEAU MOUTON CADET</b><br><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*  
850

BEERS & CIDER

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

DRAUGHT

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

DIGESTIF (PRIS/CL)

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