

@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

PINEAPPLE EXPRESS

Bacardi rum blend, lemon, roasted pineapple sugar, pineapple juice, honey

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

CUCUMBER SOUTHSIDE

Bombay Sapphire Gin, lime, cucumber sugar, mint

NEGRONI ALLA FRAGOLA

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

NEJGRONI 69:-

Non alcoholic Negroni, 0,5%

CUCMBER LEMONADE 79:-

Cucumber syrup, mint, fresh citrus, soda water

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!

BRUT ROSÉ,
CHAMPAGNE DE CASTELLANE

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France

165 / 975



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

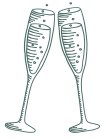
A SCOOP OF ICE CREAM OR SORBET 45
Vanilla ice cream, Strawberry ice cream, Raspberry sorbet, Pineapple sorbet

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	CHABLIS, LOUIS ROBIN <i>Chardonnay. Burgundy, France</i>	160 / 700
2021	SANCERRE LA GUIBERTE, ALAIN GUENEAU <i>Sauvignon Blanc. Loire, France</i>	160 / 700
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
2023	RIESLING RESERVE, GUSTAVE LORENTZ <i>Riesling. Alsace, France</i>	145 / 650
2022	M DE MINUTY ROSÉ, CHATEAU MINUTY <i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i>	155 / 680
2024	ORGANIC ROSÉ N°1, BAGLIETTI <i>Merlot, Glera, Veneto, Italy</i>	125 / 550

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
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	ORGANIC SHIRAZ, GEMTREE WINES <i>Shiraz, McLaren Vale, Australia</i>	115 / 520
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)
2021	RYO PETNAT, BASALTICA (ORANGEVIN) <i>Garganega. Veneto, Italy</i>	750

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

**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**
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 MARTELL VS <i>Fine cognac, 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