

Welcome to our Brasserie. A vibrant rendez vous for Stockholm's . We change our dishes often as to best represent the Swedish seasonal ingredients and produces.

COCKTAILS

132

PAPER PLANE

Bulleit Bourbon, Amaro Montenegro, Aperol, lemon

CHAPLIN

Tanqueray Blackcurrant Gin, apricot, lime juice, New Orleans aromatic bitter

BOCA LIMONE

Limoncello, basil, lemon, Cava

NEW YORK SOUR

Bourbon, lemon- & orange juice, a hint of nebbiolo

PURPLE RAIN

Bulleit Bourbon, Crème de Cassis, lemon juice

CHAMPAGNE BRAMBLE

Ketel one Vodka, champagne reduction, lemon juice, Crème de mure

NABOS NEGRONI

Blackberry infused Aperol & Campari, Mancino sweet Vermouth, Tanqueray Gin

PEACHY GINGER HIGHBALL

Vodka, peach liqueur, citron, ginger beer

COCKTAIL on TAP

NABO'S LEMONADE 132

Ketel one vodka, Pastis, raspberry & lime leaves

NON ALCOHOLIC 65

STARTERS

BEETROOTS 145

Goat cheese roasted hazelnuts, browned butter, sherry vinegar, cress

CREAMY JERUSALEM ARTICHOKE SOUP 155

Poached egg, bleak roe, leek, dill and dark rye bread croutons

EGG "ROYAL" WITH WHITEFISH ROE 175

Browned butter, aged Svevia cheese, beer cooked onions, potatoe crisp, dill, sour cream

NABO'S ITALIAN BEEF TARTAR 155

Parmesan, Pancetta crisp, tomatoes, pickled onions, capers, sage, dried olives

BLACKENED BEEF TARTAR 155

Tarragoncreme, crispy potatoes, bacon, pickled onions, cherry tomatoes

SWEET & SMALL

CHOCOLATE BROWNIE 55

Ganache, hazelnuts

CRÈME BRÛLÉE 75

SORBET 50

Ask for today's flavors

CHOCOLATE TRUFFLE 45

NOUGAT CREAM 55

Raspberry crisp

ICE CREAM 65

Rum raisins, shortbread

OYSTERS

OSTRON FINE DE CLAIRE NO. 3

Served with lemon, red onion vinaigrette & tabasco
1 pc. 32 • 6 pc. 180 • 12 pc. 350



Bacteria och marine algtoxiner in oysters can be harmful and in rare cases induce stomach flu

CATCH OF THE DAY

coming soon

XX

MEET FOR TWO

Preparation time ca.35 minutes

GRILLED PLUMA IBERICO 565

Chorizo, grilled baby gem lettuce, blackened onions, baked tomatoes and roasted gravy

*Wine recommendation

2017 SANT'IPPOLITO, VILLA DA VINCI

40% Sangiovese, 30% Syrah och 30% Merlot, Tuscany, Italy
795

FINE SPIRITS

PLANTATION PINEAPPLE RUM

Artisanal infusion, Barbados
30 / CL

GRAHAM'S TAWNY PORT,

10 y.o, Douro, Portugal
110 / GL

ARBEG KELPIE

Ardbeg distillery, Islay, Scotland
32 / CL

NARDINI GRAPPA BIANCA

Bassano, Italy
30 / CL

DE LUZE XO COGNAC

Tres Vieille Reserve, Cognac, France
36 / CL



SNACKS & ASSIETTES

MARCONA ALMONDS 55

GREEN SICILIAN OLIVES 60

BLACKENED ARTICHOKE 55

herb creme, pine nuts

CHARCUTERIE 70

Enquire about the evening selection

GRILLED BABY GEM LETTUCE 65

Caesardressing, crispy bacon, marcona almonds

DEEP FRIED SWEETBREAD 80

Creamed corn, parmesan cheese, truffle

PIMIENTOS DE PADRÓN 65

POMMES FRITES WITH MAYO 55

BLEAK ROE 75

Sour cream, crispy dark rye bread

BANDERILLAS 45

WHOLE BURRATA 70

Aged balsamic vinegar, olive oil

NABO'S PLOCKBLOCK 565

A selection of snacks and assiettes from our menu. Recommended for 2-4 people.

MAINS

CHAR 315

Blue mussels, white wine sauce, amandine potatoes, pees, onion, smoked butter, trout roe, rye bread

LAMB SHANK A LA CONFIT 275

Baked mushrooms, bacon, green beans, potato puree, borretana onion, roasted gravy

GRILLED ENTRECÔTE OF VEAL 295

Mushroom and truffle butter, portobello, baked celeriac, Madeira jus, gratinated potatoes, pickled onions

BAKED POINTY CABBAGE 255

Mixed mushrooms, creamed cabbage, kale, browned butter & sherry vinaigrette with truffles

NABO'S ITALIAN BEEF TARTAR 265

Parmesan cheese, pancetta crisp, tomatoes, pickled onions, capers, sage, dried olives, french fries

BLACKENED BEEF TARTAR 265

Tarragoncreme, crispy potatoes, bacon, pickled onions, cherry tomatoes

AFTER-DINNER COCKTAILS

132

DON DRAPER

Mezcal San Cosme, Grand Marnier, agave honey, aromatic chocolate bitters

IRISH COFFEE

Tullamore Dew Whiskey, moscovado sugar, cream, coffee

ESPRESSO MARTINI

Ketel One Vodka, espresso, coffee liqueur, aromatic chocolate bitters

BUBBLES

LOS MONTEROS BRUT, BODEGAS MURVIEDRO
Macabeo. Cava. Spain
105 / 630



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
130 / 780

WHITE WINE

RED WINE

2015	CHABLIS, DOMAINE WILLIAM FÈVRE <i>Chardonnay. Bourgogne, France</i>	150 / 660
2018	SANCERRE LES FREDINS, GITTON PÈRE ET FILS <i>Sauvignon Blanc. Loire, France</i>	145 / 635
2020	KAMPTAL, SCHLOSS GOBELSBURG <i>Grüner Veltliner. Niederösterreich, Austria</i>	110 / 480
2019	SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Germany</i>	120 / 525
2020	VALMONT BLANC, DOMAINES PAUL MAS <i>Grenache blanc. languedoc rousillon, France</i>	110 / 480
2019	ALVARINHO ALLO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	110 / 485
2020	FALSE BAY SLOW CHENIN BLANC, FALSE BAY VINEYARDS <i>Chenin Blanc. Swartland & Stellenbosch, South Africa</i>	120 / 525
2016	BERINGER FOUNDERS ESTATE, BERINGER <i>Chardonnay, California, USA</i>	155 / 680

2016	BOURGOGNE PINOT NOIR, ANDRÉ GOICHOT <i>Pinot Noir. Bourgogne, France</i>	130 / 570
2017	MOUTON CADET, BARON PHILIPPE DE ROTHSCHILD <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	130 / 570
2018	VALPOLICELLA RIPASSO, CA'RUGATE <i>"Campo Bastiglia", Corvina, Rondinella. Veneto, Italy</i>	155 / 680
2018	LANGHE ROSSO "PININ", BORGOGNO <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2016	VERGINE DELLE ROCCE, CHIANTI RISERVA CANTINE DA VINCI <i>Sangiovese. Tuscany, Italy</i>	135 / 590
2018	PETIT VERUM ORGANIC, BODEGA VERUM <i>Tempranillo. La Mancha, Spain</i>	110 / 480
2018	LES CLEFS DE L'ENCLAVE, VIGNERON DE L'ENCLAVE <i>Grenache, Syrah. Rhone, France</i>	130 / 570
2018	CLINE CABERNET SAUVIGNON, CLINE CELLARS <i>Cabernet Sauvignon. Sonoma, USA</i>	155 / 680
2018	THE BARRY BROS, JIM BARRY <i>Shiraz, Cabernet Sauvignon. Clare Valley, Australia</i>	140 / 620

FINE WINE OF THE WEEK

2019 MONTEBRUNA BARBERA D'ASTI
Braida di Giacomo Bologna, Barbera Piemonte, Italy
175 / 775

FINE WINE OF THE WEEK

WEEKLY SPECIALS

2016 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON
Grenache, Syrah, Mourvedre Rhone, France
795

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

2017 CHABLIS 1^{ER} CRU VOGROS, LOUIS ROBIN
Chardonnay. Bourgogne, France
795

2017 BARBARESCO PRUNOTTO, PRUNOTTO
Nebbiolo. Piemonte, Italy.
795

2018 LIMITED RELEASE "POSEIDON VINEYARD", BLACK STALLION ESTATE WINERY.
Chardonnay. Napa Valley, USA
895

2014 BAROLO, CANTINE DEL BORGIO REALE
Nebbiolo. Piemonte, Italy
795

BOTTLED BEERS & CIDER

WISBY PILS <i>5,0%, 33cl, Pilsner, Sweden</i>	70
HÖGANÄS FOUR STROKE <i>6,2%, 33cl, IPA, Sweden</i>	95
BEAVERTOWN GAMMA RAY <i>5,4%, 33cl, APA, UK</i>	90
PERONI <i>5,1%, 33cl, Lager, Italy</i>	75
WISBY WEISSE <i>5,2%, 33cl, Veteöl, Sweden</i>	95
ST ERIKS STADENS IPA (Glutenfree)	75
<i>5,5%, 33cl, Sweden</i>	

DRAUGHT

25CL / 40CL

MELLERUDS <i>4,5%, Pilsner, Sweden</i>	40 / 65
SLEEPY BULLDOG <i>Gotlands Bryggeri 4,8%, Pale Ale, Sweden</i>	49 / 78
MARIESTADS UNFILTERED	52 / 82
<i>5,8%, Lager. Sweden</i>	
PEACHY BULLDOG <i>Gotlands Bryggeri 5,0%, Pale Ale, Sweden</i>	58 / 92

NON ALCOHOLIC & CIDER

EASY RIDER BULLDOG <i>Öl, 0,4%, 33cl, IPA, Sweden</i>	58
ATELIER PATRICK FONT <i>Apple juice, 25cl, Frankrike</i>	55
TÖRST <i>Organic & fairtrade natural sodas, 33cl, Sweden</i>	48
<i>Real Lemon / Real Raspberry / Real Elderflower / Real Julmust</i>	
ANGRY ORCHARD ÄPPLECIDER	75
<i>5%, 35cl, USA</i>	