

Welcome to Brasserie nabo ("neighbor" in old swedish),
the vibrant rendez-vous place for Stockholm's foodies and cocktail aficionados.

COCKTAILS

144

QUEENS PARK SWIZZLE

Bacardi dark rum, muscovado sugar, mint, soda water,
aromatic bitters, lime

BOCCA LIMONE

Limoncello, basil, lemon, cava

HONEY BASIL DAIQUIRI

Bacardi Carta blanca, lime, basil, honey

NABOS DRY MARTINI

Tanqueray Gin, cherry blossom, vermouth, lemon zest

GIN FASHIONISTA

Tanqueray Gin, orange bitters, passion fruit

NEGRONI A LA FRAGOLA

Tanqueray Gin, Aperol, sweet vermouth,
strawberry

NABO'S HOUSE VERMOUTH 65:-

Our own blend of red vermouth
spiced with orange, citrus and berries.
Served with olives.

ALCOHOL-FREE VERMOUTH WITH SODA 60:-

STARTERS

BURRATA 155

Roasted pumpkin, chili, lemon confit, fried oyster mushroom,
chives, ginger

SALMON CEVICHE "RUE MONTALEMBERT" 165

Coriander, spring onion, cucumber, chili, mango, roasted
corn

MOULE MARINIÈRE 145

Chili, garlic, dill, cream, grilled levain bread

DESSERTS

APPLE FRITTERS WITH PUNSCH ICE CREAM 175

(For 2 people)

CRÈME BRÛLÉE FLAVORED WITH ORANGE AND STAR ANIS 105

Served with lime sorbet

TODAY'S SELECTION OF CHEESES 150

Delicacy crackers, homemade pear marmalade

CHOCOLATE TRUFFLE 45

DIGESTIVE

GRAPPA CELLINI

Invecchiata 3 anni, Italy
32 / CL

NARDINI GRAPPA BIANCA

Bassano, Italy
32 / CL

DE LUZE XO COGNAC

Très Vieille Réserve, Cognac, France
36 / CL

ARDBEG KELPIE

Ardbeg distillery, Islay, Scotland
32 / CL

OYSTER

OYSTERS FINE DE CLAIRE AU NATUREL

Lemon, onion vinaigrette, tabasco
1pc. 32 • 6 pc. 180 • 12 pc. 350



Bacteria and marine algal toxins in oysters can be harmful and in rare cases cause stomach upset.

NABO'S ITALIAN BEEF TARTAR

Parmesan, pancetta crisp, tomato, pickled onion,
capers, sage, dried olives
French fries are served as a full portion

FULL/HALF 265/155

BUTCHERS CHOICE

MEAT OF THE WEEK FOR TWO

From week 32
we start serving the week's piece
detail together with lots of good
side dishes.

2017 SANT'IPPOLITO, VILLA DA VINCO

Sangiovese, Syrah, Merlot.,
Toscana, italien
795

SATURDAY LUNCH

Served between 13.00 and 17.00

Eggs Benedict on rye bread 155
with smoked salmon and hollandaise
sauce

Banana bread 105
with homemade blueberry jam, sliced
banana and salted caramel sauce

Croque Monsieur on levain
bread 145
with french fries and green salad.

Welcome!

START 13 AUGUSTI

(Of course, we also serve our entire a
la carte)



SNACKS & ASSIETTES

SMOKED ALMOND AND MACADEMIA NUTS 55

LEMON AND ROSEMARY MARINATED OLIVES 65

FRENCH FRIES 55
Smoked mayonnaise

PATA NEGRA 80
Toasted sourdough bread

PIMIENTOS DE PADRON 65

CHEESE AND CHARCUTERIES 195
Pickled late summer vegetables, roasted
sourdough bread

CROQUETTES OF COD 120
Pickled jalapeño, black aioli

NABO'S PLOCKBLOCK 565
A selection of snacks from our menu.
Recommended for 2-4 people

GRILLED SALSICCIA IN ROASTED BAGUETTE 205

Dijon mustard, truffle cream, pecorino, arugula,
french fries with parmesan mayonnaise

MAINS

MUSHROOM RISOTTO 210

Parmesan, fried parsley in butter
forest mushrooms "à la bordelaise"

PENNE ARRABIATA 195

Fried parsley, toast, chili, tomatoes

POACHED SALMON 265

Spinach, fennel crudite, pickled apple, honey vinaigrette,
Swedish new potatoes served with butter and dill

GRILLED ENTRECÔTE 350

Tomato béarnaise sauce, roasted potatoes, baked shallots,
pimientos de padron

"STEAK MINUTE" OF IBERIAN SECRET 255

Red wine jus, grated horseradish, egg yolk, French fries

AFTER-DINNER COCKTAILS

144

THE MEXICAN WRESTLER

Mezcal San Cosme, Pineapple
Infused Tequila, Agave, Honey,
Orange bitters

IRISH COFFEE

Tullamore Dew Whiskey,
muscovado sugar, cream

ESPRESSO MARTINI

Smirnoff vodka, espresso, coffee
liqueur

BUBBLES

LOS MONTEROS BRUT, BODEGAS MURVIEDRO
Macabeo. Cava. Spain
110 / 660



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

WHITE WINES

2015	CHABLIS, MAISON DES HÂTES <i>Chardonnay. Bourgogne, France</i>	160 / 700
2018	SANCERRE LES FREDINS, GITTON PÈRE ET FILS <i>Sauvignon Blanc. Loire, France</i>	150 / 660
2020	KAMPTAL, SCHLOSS GOBELSBURG <i>Grüner Veltliner. Niederösterreich, Austria</i>	110 / 480
2019	SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Germany</i>	125 / 550
2020	VALMONT BLANC, DOMAINES PAUL MAS <i>Grenache blanc. Languedoc-Roussillon, France</i>	110 / 480
2019	ALVARINHO ALLO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	110 / 485
2019	BLACK STALLION ESTATE WINERY, BLACK STALLION <i>Chardonnay, Napa Valley, USA</i>	155 / 680
	HERTZ + HAND, NICO ESPENSCHIED <i>(Natural wine)</i> <i>Riesling. Rheinhessen, Germany</i>	130 / 570

ROSÉ WINE

2020	M DE MINUTY LIMITED EDITION CÔTES DE PROVENCE, CHATEAU MINUTY <i>Grenache, Cinsault, Syrah. Provence, France</i>	620
2020	LA GORDONNE ROSÉ, CÔTES DE PROVENCE, POMMERY <i>Grenache, Syrah. Provence, France</i>	125 / 550

RED WINES

2019	BOURGOGNE PINOT NOIR, ANDRÉ GOICHOT, <i>Pinot Noir. Bourgogne, France</i>	135 / 595
2017	MOUTON CADET, BARON PHILIPPE DE ROTHSCHILD <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2018	VALPOLICELLA RIPASSO, SAN ZENONE <i>Corvina, Rondinella. Veneto, Italy</i>	155 / 680
2020	LANGHE NEBBIOLO, LUIGI VOGHERA <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2018	POGGIO DL SASSO, CHIANTI CANTINA DI MONTALCINO <i>Sangiovese. Toscana, Italy</i>	135 / 590
2020	COLECCIÓN, BODEGA MURVIEDRO <i>Tempranillo. Valencia, Spanien</i>	110 / 480
2018	LES CLEFS DE L'ENCLAVE, VIGNERON DE L'ENCLAVE <i>Grenache, Syrah. Rhone, France</i>	135 / 595
2019	RICHESSA, CHRISTO LE RICHE <i>Cabernet Sauvignon. Stellenbosch, South Africa</i>	155 / 680
2020	TOUT FEU TOUT FLAMME (Orange wine) VINCENT STOEFLER <i>Gewurztraminer, Alsace, France</i>	145 / 650

WEEKLY SPECIALS

2017 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON
Grenache, Syrah, Mourvèdre
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 BAROLO, CANTINE DEL BORGO REALE
Nebbiolo. Piemonte, Italy
795

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

2017 SAVIGNY LES BEAUNE, VINCENT GIRARDIN
Pinot noir, Bourgogne, France
895

BEERS & CIDER

MIKKELER SIDE EYES <i>4,4%, Pale Ale, Danmark</i>	90
BIRRA MORETTI <i>4,6%, Lager, Italien</i>	75
SIGTUNA HOPFENWEIZEN <i>7%, Veteöl, Sverige</i>	92
MIKKELER KAERLEK VÅR/SOMMAR 2022 <i>5,5%, New England Pale Ale, Danmark</i>	96
GALIPETTE CIDRE BRUT <i>4,5%, Applecider, Frankrike</i>	78

DRAUGHT

25CL / 40CL

THREE TOWNS (EKO) <i>4,6%, Pilsner, Sverige</i>	42 / 65
ESTRELLA GALICIA <i>5,5%, Lager, Spanien</i>	50 / 78
MIKKELER BURST <i>5,5%, IPA, Danmark</i>	60 / 92
ST ERIKS CITRA <i>4,6%, Pale Ale, Sverige</i>	58 / 89

NON ALCOHOLICS

S.T ERIKS ALKOHOLFRI ALE <i>Öl, 0,5%, 33cl, Pale Ale, Sverige</i>	58
RICHARD JUHLIN "BLANC DE BLANC" <i>Mousserande, Chardonnay, 0,0%, 20cl, Frankrike</i>	105
ATELIER PATRICK FONT <i>Nectar Pêche blanche, 25cl, Frankrike</i>	55
TÖRST <i>Ekologisk fairtradeläsk, 33cl, Sverige</i> <i>Real Lemon / Real Raspberry / Real Elderflower / Real Ginger</i>	48