

Mousserande | Sparkling

Bollinger Special Cuvée NV, FR 170/895
 Agustí Torelló Mata, Cava 16, ES 120/595

Vitt | White

La Vieille Ferme, Côtes du Rhône, -19, FR 95/395
 Albariño, Bodegas del Palacio de Fefiñanes -19, ES 125/550
 Santorini, Assyrtiko, Argyros, -16, GR 155/695
 Vom Vulkan Riesling, Gut Hermannsberg, Nahe, DE 155/695

Rött | Red

Anterra, Nero d'Avola, Sicilien, -17, ITA 95/395
 Cavalotto, Dolcetto d'Alba Vigna Scot Piemonte -19, ITA 155/695
 Viña Pedrosa, Ribera del Duero Crianza -18, ES 155/695
 Bread & Butter/Pinot Noir, -18, USA 155/695
 Long Meadow Ranch, Napa Valley -16, USA 185/895

Öl | Beer

Fat | Draught

Brooklyn Lager, 5,2%, Brooklyn Brewery, USA 65
 Carlsberg Unfiltered, 4,5%, DK 58

Flaska | Bottle

Lager

Carlsberg Hof "Organic" 4,2% (330ml), DK 65
 Peroni Nastro Azzurro, 5,1% (330ml), ITA 78
 Landsort Lager, 5,3% (500ml), SE 98

Ale

Klive #8 IPA, Northern Exposure, 6,5% (440ml), SE 98
 Defender IPA, Brooklyn Brewery, 5,5% (355ml), USA 95
 East EIPA, Brooklyn Brewery, 6,9% (355ml), USA 95
 House of Pale Ale, To Öl, 5,4% (440ml), DK 98

Veteöl | Weisse

BesserWeisser, Stockholm Brewing Co, 5,5% (440ml), SE 98

Stout

O'Hara's Leann Follain Stout 6,0%(330ml) 75

Cider

El Mayu, Sidra Asturiana, 4,1% (250ml), ES 55

Low alcoholic spritzers with a twist and more...

Italian Spritzer

(Aperol, Italicus, Campari, Seltzer vatten)

126

An all Italian AG mix topped with sparkling wine and a splash of sparkling water.

AG Sangria

(Rött och Vitt Vin, Vermouth)

115

A blend of wines and vermouths with a hint of bergamot and elderflower.

Fresh.

Sour, Fruity, Fragrant

Sex On The Beach 2.0

(Ketel One, Persika, Bergamott, Citron, Tranbär)

154

A modern take on this 80's classic with peach and bergamot in the starring roles.

Capri

(Gin, Aperol, Italicus, Citron)

154

A refreshing, all Italian drink with Aperol and Italicus charged with Gin and shaken with fresh lemon juice.

Pisco Disco

(Pisco, Vanilla, Ingefära, Tranbär, Citron)

154

A Pisco Sour with vanilla, ginger and cranberry.

AG Gin Tonics.

The King of long drinks re imagined

GT #1

(Tanqueray 10, Martini Ambrato, Lime, Tonic Water)

152

Tanqueray Ten and a splash of Italian sweet vermouth topped with a dash of fresh lime juice and Tonic Water.

GT #2

(Skagerrak Gin, Jasmine, Absinth, Citron, Tonic)

156

Skagerrak Nordic Gin is distilled with Sea Buckthorn and Elderflower together with classic Gin botanicals. We mix it with Jasmine tea and top it up with Tonic Water and a splash of fresh lemon juice.

GT #3

(Hendriks Gin, Citrongräs, Gurka, Citron, Tonic)

164

Hendricks gin with hints of lemongrass and thin long slices of cucumber with Tonic Water and fresh lemon juice.

GT #4

(Sipsmith Gin, Fläder likör, Vindruvor, Citron, Tonic)

160

Sipsmith gin laced with elderflower liqueur, lightly crushed green grapes and topped with Tonic Water.

GT #5

(AG Gin, Picklad Ananashjärta, Batakpeppar, Lime, Tonic)

168

For this one we distilled in collaboration with Stockholm Bränneri a custom made Gin. We serve it with pickled pineapple in coconut vinegar and spiced up with Sumatran Batak pepper topped with Tonic.

Roku Highball (a.k.a GT #6)

(Roku Gin, Sakura Vermouth)

154

Roku Gin comes from the land of the rising sun and we serve it Japanese style as an unusual "Highball" with Sakura Vermouth and tonic water.

AG's Lemonade Supérieure

75

Rooibos, färskpressad citronjuice, honung och ingefära lemonade.

Our homemade lemonade with Rooibos, honey, ginger and fresh lemon.

Berries 'n' Spice

65

Tranbärsjuice, citronjuice, ingefära och sockerlag. Kort och gott.

Cranberry juice, lemon juice, ginger and a little bit of sugar. Shaken and served straight up.

Virgin GT

132

Alkoholfri Gin från Seedlip och Fever Tree Tonic.

Alcohol free Gin from Seedlip and Fever Tree Tonic.

Alkoholfria alternativ | Non alc. beverages

Special Effects, 0,4% Brooklyn Brewery (355ml), USA 65

Peroni Libera 0% (330ml), ITA 65

Drink 'in The Sun, 0,3% Mikkeller (330ml), DK 65

Kolsyrat vatten (per person och kväll) 35

Läsk (300ml) 35

Juice (250ml) 35

Äppelmust, Värmdö Musteri, SE 35

Charkuterier | Charcuteries

Pata Negra 30gr

Jamon Iberico de bellota grand reserva. 36 mån.
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Jamon Serrano Reserva

Lufttorkad skinka från Spanien.
Dry cured ham from Spain.

Cecina de Alba Real

Lättrökt och lufttorkat nötkött från Spanien.
Lightly smoked and cured beef from Spain.

Chorizo Iberico

Spansk lufttorkad chorizo med pimenton.
Spanish cured chorizo spiced with pimenton.

Sobrasada

Sobrasada med ljungblomshonung och crostini.
Sobrasada served with heather honey and crostini.

Salame con Oca

Salami på gås och gris från Piemonte.
Salami made from goose and pork from Piemonte.

Kött | Meat

Slider

60 st.

Slider på ibericogris med karamelliserad rödlök, aioli och guendillas.
Slider on Iberico meat with caramelised onions, aioli and guendillas.

Morcilla

115

Halstrad morcilla, ankleverterrine, äpple och lönnsirap.
Seared morcilla sausage, duck liver paté, apple and maple syrup.

Chistorra

95/50

Halstrad Chistorra-korv.
Seared Chistorra sausage.

Nötrygg

110

Tapasversionen av AG's nötkött.
The tapas version of AG's beef.

Wagyu 100gr

dagspris

Japansk Wagyu.
Japanese Wagyu.

AG:s Tryffelburgare

195

Hamburgare med tryffelmayonnäs och karamelliserad lök.
Hamburger with truffle mayonnaise and caramelised onions.

Övrigt | Various

160 Mandlar

Marconamandlar friterade i solrosolja.
Marcona almonds, deep fried and salted.

75 Oliver

Marinerade oliver.
Marinated olives.

80 Pan con Tomate

Rostat kristallbröd med tomat- och vitlök.
Toasted cristal bread rubbed with garlic and tomato.

65 Patatas Bravas

Friterad klyftpotatis med aioli och pimenton.
Deep fried potato wedges with aioli and pimenton.

84 Tomatsallad

Sallad på spansk delikatess tomater.
Sallad on Spanish speciality tomatoes.

55 Grilled Cheese

125

Gratinerad färrost "Torta Canarejal" med ljungblomshonung och crostini.

Fisk | Fish

Navajas 100gr

130

Knivmusslor med vitlök, citron och koriander.
Razor clams with garlic, lemon and coriander.

Gambas

85

Rödräkor a la plancha, på stekt bröd och baskisk vinägrett.
Red prawns "A la Plancha" with grilled bread and Basque vinaigrette.

Croquetas

75

Bacalaokroketter med citron, aioli och persilja.
Croquetas of bacalao served with lemon, aioli and parsley.

Boquerones

65

Vit ansjovis inlagd i olivolja och citronjuice.
White anchovies marinated in olive oil and lemon juice.

Calamares

85

Friterad bläckfisk med aioli och citron.
Fried squid served with aioli and fresh lemon.

Efterrätt | Dessert

Kladdkaka

75

AG:s kladdkaka med lättvispad grädde.
AG:s chocolate mudcake with whipped cream.

Baskisk ostkaka

85

Basque Cheesecake.

Tala om för oss om eventuella allergier

Let us know about your allergies

Alla rätter serveras så fort de är färdiga

All dishes are served when they are ready

