

Mousserande | Sparkling

Diebolt-Vallois, Blanc de Blancs, Champagne, FRA 170/895
 Agustí Torelló Mata, Cava -18, ES 120/595

Vitt | White

La Vieille Ferme, Côtes du Rhône, -20, FR 95/395
 Albariño, Bodegas del Palacio de Fefiñanes -19, ES 125/550
 Vom Vulkan Riesling, Gut Hermannsberg, Nahe -20 DE 155/695

Rött | Red

Anterra, Nero d'Avola, Sicilien, -20, ITA 95/395
 Cavalotto, Dolcetto d'Alba Vigna Scot Piemonte -19, ITA 155/695
 Viña Pedrosa, Ribera del Duero Crianza -18, ES 155/695
 Clay Creek, Pinot Noir, California -20, USA 155/695
 Long Meadow Ranch, Cab Sauv, Napa Valley -17, 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
 Estrella Galicia 5.5% (200ml), ES 40

Ale

Summit Lake DIPA, Northern Exposure, 8,5% (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

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.

Capri

(Gin, Aperol, Italicus, Citron) **154**
 Sour, Fruity, Fragrant
 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.

Gimlet (á la AG)

(Edinburgh Gin "Cannonball" Navy Strength, AG's Lime Cordial) **148**
 We make it our own way by adding homemade lemongrass cordial, fresh lime and kaffir lime leaves.

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, Batakepeppar, Lime, Tonic) **168**
 For this one we distilled in collaboration with Stockholms 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.

Limited Edition

Try the new & Exclusive

Hendricks Lunar
 &
Hendricks Orbium

+
 Fever Tree Mediterranean Tonic

160kr

Virgin.

Rooibos/Compagnie de Limonadiers 75

Rooibos, färskpressad citronjuice, honung och ingefära lemonade.

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

Cucumber/Compagnie de Limonadiers 75

Gurka med citrongräs, ingefära och citronjuice. Lång och gott!

Cucumber with lemongrass, ginger and lemon juice served tall!

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

Charkuterier | Charcuteries

Pata Negra 30gr	160
Jamon Iberico de bellota grand reserva. 36 mån. <i>Jamon Iberico de bellota grand reserva. 36 months.</i>	
Jamon Serrano Reserva 30gr	75
Lufttorkad skinka från Spanien. <i>Dry cured ham from Spain.</i>	
Cecina de Alba Real 30gr	80
Lättrökt och lufttorkat nötkött från Spanien. <i>Lightly smoked and cured beef from Spain.</i>	
Chorizo Iberico 30gr	65
Spansk lufttorkad chorizo med pimenton. <i>Spanish cured chorizo spiced with pimenton.</i>	
Sobrasada 30gr	84
Sobrasada med ljungblomshonung och crostini. <i>Sobrasada served with heather honey and crostini.</i>	
Salchichon Iberico Bellota 30gr	65
Svartpepparsalami på Iberico gris. <i>Salami flavored with black peper made from Iberico pigs.</i>	
Lomo Iberico Bellota 30gr	75
Lufttorkad fläskfile gjort på Iberico gris. <i>Dry cured pork loin made by Iberico pigs.</i>	
Fuet 30gr	55
Lufttorkad korv från Catalunya. <i>Dry cured salami from Catalunya.</i>	

Kött | Meat

Slider	60 st.
Slider på ibericogris med karamelliserad rödlök, aioli och guendillas. <i>Slider on Iberico meat with caramelised onions, aioli and guendillas.</i>	
Morcilla	115
Halstrad morcilla, ankleverterrine, äpple och lönnsirap. <i>Seared morcilla sausage, duck liver paté, apple and maple syrup.</i>	
Chistorra	95/50
Halstrad Chistorra-korv. <i>Seared Chistorra sausage.</i>	
Nötrygg	110
Tapasversionen av AG's nötkött. <i>The tapas version of AG's beef.</i>	
Wagyu 100gr	dagspris
Japansk Wagyu. <i>Japanese Wagyu.</i>	
AG:s Tryffelburgare	195
Hamburgare med tryffelmayonnäs och karamelliserad lök. <i>Hamburger with truffle mayonnaise and caramelised onions.</i>	

Övrigt | Various

Mandlar	60
Marconamandlar friterade i solrosolja. <i>Marcona almonds, deep fried and salted.</i>	
Oliver	70
Marinerade oliver. <i>Marinated olives.</i>	
Pan con Tomate	55
Rostat kristallbröd med tomat- och vitlök. <i>Toasted cristal bread rubbed with garlic and tomato.</i>	
Patatas Fritas	85
Friterad pommes serverad med pimenton, aioli och våran Salsa Roja. <i>Potato fries served with pimenton, aioli and our house Salsa Roja.</i>	
Tomatsallad	85
Sallad på spansk delikatess tomat. <i>Sallad on Spanish speciality tomatoes.</i>	
Grilled Cheese	125
Gratinerad färöst "Torta Canarejal" med ljungblomshonung och crostini.	
Flor de Esgueva 40gr	45
Lagrad färöst. <i>Aged cheese made by sheep milk.</i>	
Queso de Valdeon 40gr	45
Blåmögelost gjort på får mjölk och komjölk. <i>Blue cheese made by sheep and cow milk.</i>	

Fisk | Fish

Gambas	85
Rödräkor a la plancha, på stekt bröd och baskisk vinägrett. <i>Red prawns "A la Plancha" with grilled bread and Basque vinaigrette.</i>	
Croquetas	75
Bacalaokroketter med citron, aioli och persilja. <i>Croquetas of bacalao served with lemon, aioli and parsley.</i>	
Boquerones	65
Vit ansjovis inlagd i olivolja och citronjuice. <i>White anchovies marinated in olive oil and lemon juice.</i>	
Calamares	85
Friterad bläckfisk med aioli och citron. <i>Fried squid served with aioli and fresh lemon.</i>	
Zamburiñas	75/3pcs
Gratinerade pilgrimsmusslor med chorizo vinägrett. <i>Scallops "au gratin" served with chorizo vinaigrette.</i>	

Efterrätt | Dessert

Kladdkaka	75
AG:s kladdkaka med lättvispad grädde. <i>AG:s chocolate mudcake with whipped cream.</i>	
Baskisk Ostkaka	85
<i>Basque Cheesecake.</i>	

Alla rätter serveras så fort de är färdiga

All dishes are served when they are ready

Tala om för oss om eventuella allergier

Let us know about your allergies

