

Sip back and relax

DRINKS

BEER

NORRLANDS GULD	40cl	5,3%	89
ESTRELLA DAMM	40cl	4,6%	95
SITTING BULLDOG IPA	40cl	6,4%	112
TAIL OF A WHALE	40cl	4,8%	96
BEAVERTOWN GAMMA RAY	40cl	5,4%	112
KRUŠOVICE IMPERIAL	40cl	5,0%	98

CIDER

GC OF SAN SEBASTIAN DRY APPLE	4,5%	79
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SPARKLING

TORRE ORIA Cava	105 / 490
JACQUART MOUNTADON Champagne	160 / 900

COCKTAILS

SPICY MARGHERITA	159
Tequila, Cointreau, Lime, Jalapeño	
PINEAPPLE BLAZE	169
Rum, Pineapple, Chili	
MOJITO	159
Rum, Falernum, Lime, Mint, Sugar	
PALOMA	159
Tequila, Cointreau, Lime, Grape soda	
GIN & TONIC	169
Gin, Tonic	
FORBIDDEN FRUITS	159
Rum, Blueberry liqueur, Lime, Strawberry, Raspberry, Ginger beer	
WISECRACK FIZZ	159
Pisco, Elderflower liqueur, Lemon, Sugar, Grape soda	
MEXICAN MULE	159
Tequila, Lime, Ginger beer	
APEROL SPRITZ	159
Aperol, Cava, Carbonated water	

SANGRIAS

WHITE / RED / ROSÉ / CAVA

499 / Carafe

NON ALCOHOLIC

SPARKLING

CAVA FREIXENET 0,0%	69
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CIDER

SAN SEBASTIAN DRY APPLE	69
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BEER

MENABREA BIONDA ZERO	69
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WINE

WHITE / RED / ROSÉ	69
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COCKTAILS

APPLE / RASPBERRY / AMARETTO / PEACH / MANGO	79
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SODA

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA	45
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STARTERS

PIMIENTOS DE PADRÓN	89	RIB FINGERS	159
Padrones, Olive oil, Sea salt		The finest meat between the ribs of the Iberico pig, Red cabbage slaw and Chili honey	
CROQUETAS	119	CAULIFLOWER TACO	109
Croquettes filled with jalapeño, Feta cheese, Crème cheese topped with Manchego		Grilled cauliflower head, Mango salsa, Crispy halloumi, Avocado cream and Corn tortilla topped with Cilantro	
OLIVES	59	TUNA CEVICHE	165
Nacelara olives from Italy		Yellowfin tuna from the Indian ocean with jalapeño, Sweet potato, Iced red onion, Lime and Cilantro	
OYSTER	59	BABY SQUIDS	125
Taste of the night		Lightly fried baby squids from the pacific ocean, Grilled lime and Ginger mayo	
MARCO POWERS	59	BIRRIA TACO	145
Salted and roasted almonds from Spain		Braised beef chuck served in its own stock with mozzarella, White onion, Cilantro and wheat tortilla topped with Cilantro.	
TOTOPOS	119	CHORIPAN	109
Seared corn dip, Red onion, Jalapeño, Fried corn tortilla and Tajin, Cilantro		Chorizo fried with Pan de Cristal topped with Pico de gallo, Chimichurri, Chives	
CHEESE & CHARCUTERIE	259	TOSTADA TARTAR	145
Chefs choice of charcuteries and cheese Add Jamon de Bellota 99 kr		Swedish inner thigh, Roasted garlic mayo, Pico de gallo, Capers, Manchego, Fried wheat tortilla	
PATA NEGRA	249	CHISTORRA	109
Our finest selected Iberico ham with Pan de Cristal, Tomato and Olive oil		Spicy suasage fried together with garlic, Tomato, Chili and caramelized onion. Served with Pan de Cristal in a hot cast iron pan.	
BEEF SKEWERS	145		
Swedish ground beef with Teriyaki sauce, Cilantro seeds, Corn salsa and Corn tortilla topped with Cilantro			
RED SHRIMP	149		
Argentinian red shrimp, Pan de Cristal and Citrus and Chili butter. Served in a hot cast iron pan			

SOMETHING TO
TACO 'BOUT!



MAIN COURSE

LINGUINE AL PIRI PIRI 189
 Hot linguine pasta with garlic, Tomato, Cilantro, Piri piri, Lemon, Olive oil.
 Add Argentinian red shrimp 40

NOOSH CAESAR 119
 Roman sallad, Red cabbage, Caesar dressing, Avocado, Crutons, Manchego, Capers, Tomato, Red onion

YOUR CHOICE OF

Grilled chicken	89
Grilled tuna	99
Halloumi	89
Fried artichoke	89

KIDS MENU

Of course we have something for the little ones.
 Ask the staff and we will help you.

SPICE UP
 YOUR LIFE



CHEF'S CHOICE

3-course meal with focus on meat or fish

MEAT	699
FISH	699
WINE PACKAGE	450

Add a matching wine package (three glasses)



GRILL

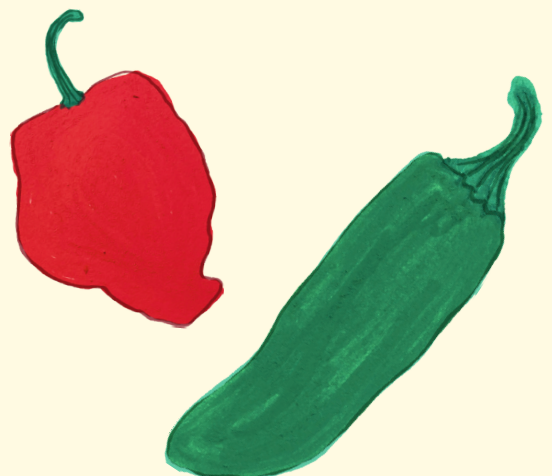
ENTRECÔTE 200g	259
SECRETO IBERICO 200g	239
TUNA 200g	229
CLUB STEAK 500g	599

SIDES

Roasted sweet potato	69
Fries with Manchego	69
Fried artichoke	89
Mixed beans	69
Cole salad	69

SAUCES

Chili bearnaise	49
Jalapeño mayo	49
Chimichurri	49



BOTTLE GLASS

BOTTLE GLASS



ROJO

HOUSE RED	105 / 490
ANANTO BOBAL TEMPRANILLO	115 / 540
DARK HORSE CABERNET SAUVIGNON	125 / 590
EDNA VALLEY PINOT NOIR	145 / 675
ISLA NEGRA CABERNET SAUVIGNON	105 / 490
RAVENSWOOD OLD VINE ZINFANDEL	135 / 635
TRAPICHE PURE MALBEC	130 / 610
VALLEGARCÍA GARNACHA CARIÑENA	165 / 775

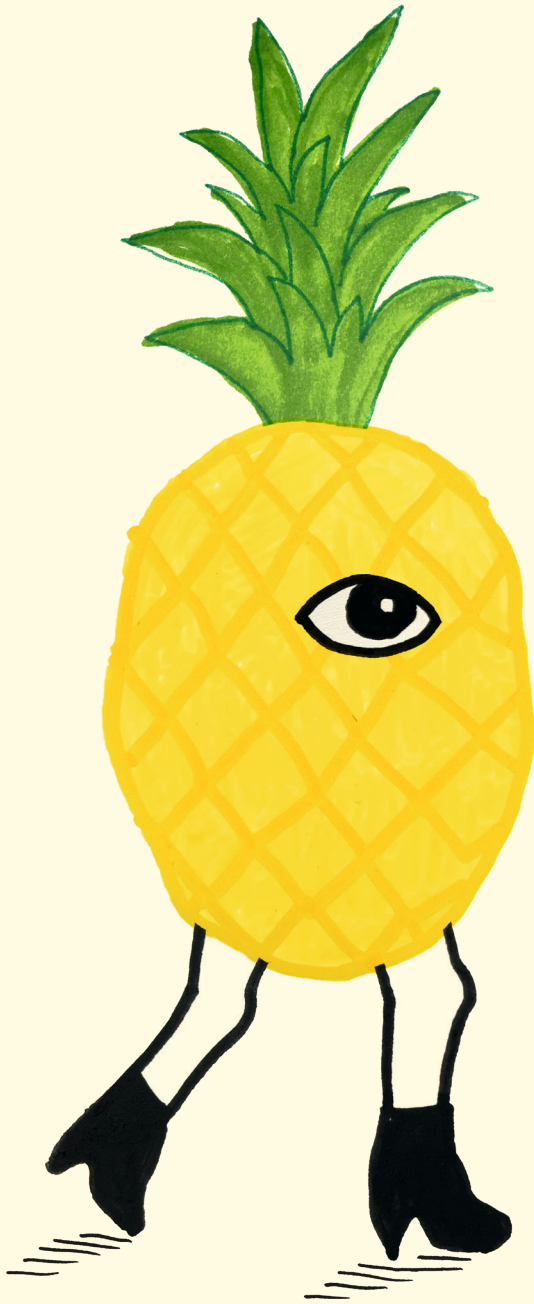
BODEGA OTAZU PREMIUM CUVÉE	860
BODEGA VIRTUS EL SUECO RIBERA DEL DUERO	1100
BUTCHER N' CLEAVER	850
COTO DE IMAZ RESERVA RIOJA	700
GAIA TUPUNGATO MALBEC	850
JEFF CARREL LANGUE DOC	750
LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY	895
MARCHESI BARBARESCO	1645
MARCHESI BAROLO	1750
MARCHESI NEBBIOLO D ALBA	1350
MARRENON PINOT NOIR LES GRAINS	630
MINERAL DEL MONTSANT	775
MUSEUM REAL RESERVA	780
THE FEDERALIST CABERNET SAUVIGNON	920
THE FEDERALIST PINOT NOIR	850
TOMAS CUSINE GEOL	1000
VALLEGARCÍA HIPPERIA	1600 / 2999
VALLEGARCÍA PETIT HIPPERIA	850
VALLEGARCÍA SYRAH MAGNUM	1600
VIBERTI BAROLO BUON PADRE	1450



BLANCO

HOUSE WHITE	105 / 490
BASA LORE TXAKOLI	145
BECKER GRÜNER VELTLINER	115 / 540
DR KOEHLER RIESLING	125 / 585
ISLA NEGRA SAUVIGNON BLANC CHARDONNAY	105 / 490
JEFF CARREL CHARDONNAY LANGUE DOC	145 / 675
LIVON PINOT GRIGIO	120 / 565
MAXIMO BIANCO VIURA	110 / 520

875M CHARDONNAY	720
BODEGA OTAZU CHARDONNAY	750
DARK HORSE CHARDONNAY	700
ESSENCE RIESLING MOSEL	600
G. CORDERO ROERO ARNEIS	795
JOSE PARIENTE FERMENTADO EN BARRICA VERDEJO	1240
JOSE PARIENTE VERDEJO	840
LOIRE PROPRIETETS CHARDONNAY	795
LOIRE PROPRIETETS SAUVIGNON BLANC	795
MARA MOURA GODELLO	700
MARTIN CODAX ALBARINO	900
SCALA DEI MASSIPA PRIORAT	950
THE FEDERALIST CHARDONNAY	900
UGABE BALEA	700
VALLEGARCÍA VIOGNIER	1150
VENTOURA CHABLIS	1020
VIBERTI DERTHONA TIMORASSO	950
WEINGUT WOHLMUTH RIESLING	980



COFFEE & TEA

BLACK COFFEE	45
TEA	45
ESPRESSO	45
CORTADO	45
LATTE	55
CAPPUCCINO	55

DESSERT

CHURROBITES	129
Homemade churros, Blueberry ice cream, Raw stirred blueberries, Brown butter cream	
MEXICAN PUMPKIN PIE	129
Pumpkin ice cream, Orange curl, Chocolate soil, Pumpkin seeds	
GRILLED PINEAPPLE TARTAR	129
Coconut ice cream, coconut flakes, Grilled pineapple, Olive oil	
BRIGADEIROS	59
Brazilian truffle covered in roasted hazelnuts	

THE
PINEAPPLE OF
MY EYE

DESSERT DRINKS

WARM

ITALIAN COFFEE	145
SPANISH COFFEE	145
IRISH COFFEE	145
MEXICAN COFFEE	145

COLD

ESPRESSO MARTINI	145
CHOCOLATE MARTINI	145

WINE

MOSCATO D'ASTI	145
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MINERAL WATER

LOKA NATURAL	45
LOKA LEMON	45
LOKA PEAR	45
CARAFE CARBONATED WATER	20