

At **STHLM TAPAS** we
serve tapas from
around the world
#notaspainrestaurant

Enjoy!



STHLM'S MOST
EXPENSIVE WATER?
2 SEK PER WATER
DRINKING GUEST.
STHLM TAPAS
DOUBLE IT. 100% GOES
TO "HAND IN HAND"
FOLLOW THE PROJECT
sthlm.tapas.se/water

SNACKS

- 1. **Unnecessarily Good Olives** | 68 SEK
- 2. **Pimientos de Padrón**
— Herb Salt, Parmigiano, Pecans | 86 SEK
- 3. **Cheese Plate** — A selection of cheeses. Your waiter is happy
to tell you more. Served with our own marmalade | 165 SEK
- 4. **Charcuteries**. You know the drill by now, just ask | 185 SEK

To order!
Fill in
the number
→



Mostly from the ground, and some cheese

- 5. **Portobello Carpaccio** — Truffle & Portobello Creme,
Parmigiano, Pine nuts, Truffle Oil, Ruccola | 99 SEK
- 6. **Burrata** — Our red & green Pesto,
Pine nuts & Balsam vinegar | 126 SEK
- 7. **Fried Artichoke** — Artichoke Puree, Almonds,
Gremolata, Parmigiano | 98 SEK
- 8. **Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 86 SEK
- 9. **Halloumi Fries** — With Yoghurt, Syrup and Cranberries | 96 SEK

At **STHLM TAPAS**, the dishes
are served in the order they
are ready from the kitchen.
So, no visit will be exactly
the same. Control Freak?
Have another glass of cava.

From the water

- 10. **Tuna Tartare** — Miso, Yuzu, Korean Chili, Wasabi Cream & Gari | 139 SEK
- 11. **Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 125 SEK
- 12. **Fried Dumplings** — Filled with shrimps and root vegetables.
Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 98 SEK
- 13. **Seabass Ceviche** — With Leche de Tigre, Kiwi/Cucumber Granite, Chalaquita & Coriander | 136 SEK
- 14. **Shrimp Taco** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 119 SEK
- 15. **Seared Scallop** — Clam Chowder & Bacon Marmelade | 134 SEK

FROM THE FIELDS & WOODS

- 16. **Chicken Taco** — South Indian Curry & Yoghurt | 108 SEK
- 17. **Chicharrón** — Grilled Pork Belly, Sweet Potato Puree, Pickled Onion, Mint | 98 SEK
- 18. **Beef Tartar** — Dijon Mustard, Capers, Anchovies & Worcestershire Sauce.
Served on Parmesan Croquettes & Sweet Potato Chips | 145 SEK
- 19. **Flank Steak from Miguel Vergara** — With Chimichurri | 139 SEK
- 20. **Cured Beef Tenderloin** — With Roasted Garlic Emulsion, Parmigiano Reggiano & Dill Oil | 139 SEK
- 21. **Slow Cooked Short Rib** — With Truffle Sauce | 185 SEK

TAG
#sthlmTapas

Dishes marked with a symbol contain: Gluten , Lactose , Milk protein , Nuts , Shell fish . Other allergenes? Buzz with your waiter.