

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

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
sthlmtapas.se/water**

SNACKS

To order!
Fill in
the number

1. **Olives** in STHLM Tapas marinade | 48 SEK
2. **Pimientos de Padrón**. Red wine salt, parmigiano | 79 kr ☑
3. **Taleggio**. Semi-soft cheese | 72 SEK ☑☑
4. **Cheese Plate**. Taleggio, Pecorino, Gorgonzola, pineapple- and grenadine jam | 155 SEK ☑☑
5. **Jamón Serrano** | 77 SEK ☑
6. **Cecina de León** | 79 SEK
7. **Charcuterie**. Jamón Serrano, Cecina de León, Salami picante & Lomo | 185 SEK
8. **Fried Buffalo Wings**, with Bad Ass Hot Sauce | 76 SEK
9. **Ensalada Tropical**. Avocado, chili pepper, lime, mango and cucumber | 72 SEK



Mostly from the ground, and some cheese

10. **Portobello Carpaccio**, truffle mayo | 84 SEK ☑☑
11. **Goat Cheese**, honey, nuts and toast | 76 SEK ☑☑☑
12. **Mellanzani**. Aubergine, parmigiano, mozzarella, basil & tomato sauce | 76 SEK ☑
13. **Burrata**, our red & green pesto, pine nuts, balsamic vinegar | 109 kr ☑☑☑
14. **Fried Artichoke with parmigiano**, roasted almonds & aioli | 74 SEK ☑☑
15. **Halloumi Fries**, yoghurt, syrup, cranberry | 76 SEK ☑
16. **Sweet Potato Fries**, tossed in parmigiano and herbs, chili aioli | 72 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

17. **Seared Sashimi Tuna**, teriyaki sauce, portobello & seared garlic | 104 SEK ☑
18. **Calamares**, saffron aioli | 82 SEK
19. **Scampi (ASC)** in hot oil, garlic, chili, herbs | 89 SEK ☑
20. **Fried Dumplings**, filled with shrimps and root crops served on mango chutney | 82 SEK ☑
21. **Skagen XO**. Shrimps with truffle honey on a dark toast | 84 SEK ☑
22. **Shrimp Taco**. Scampi (ASC), salad, avocado, chili aioli, coriander, pickled onions & pomegranate | 88 SEK ☑

TAG
#sthlmTapas

FROM THE FIELDS & WOODS

23. **Biff Rydberg**. Diced beef and potatoes, beer braised onions, mustard crème | 129 kr ☑
24. **Quesadillas con Chicken**, sour cream | 79 SEK ☑☑
25. **Bacon Wrapped Dates** | 74 SEK ☑
26. **Jamaican Jerked Chicken**. Mango & pineapple salsa | 84 SEK
27. **Hot Lamb**, sukiyaki, pine nuts | 112 SEK ☑☑☑
28. **Guest Tapa★**. Yeah, right! I'll check with the kitchen.

Gluten ☑, Lactose ☑, Milk protein ☑, Nuts ☑, Shell fish ☑. Other allergenes? Buzz with your waiter.